



## TAPAS

Bread	3
<i>Aioli</i>	
Pata negra	13
Boquerones	6
<i>Chives &amp; Olive oil</i>	
Pulpo carpaccio	19.50
<i>Orange &amp; Dill</i>	
Fresh Tuna	18
<i>Feta &amp; Olives</i>	
Cauliflower	10
<i>Roasted &amp; Anchovies</i>	
Beetroot	11
<i>Pistachio &amp; Gorgonzola</i>	

## TAPAS

Patatas bravas	7.50
<i>Aioli &amp; Bravas sauce</i>	
Padron peppers	7.50
<i>Romesco</i>	
Gambas roja	14
<i>Garlic &amp; Olive oil</i>	
Baby squid a la plancha	8
Pork belly	15
<i>Onion &amp; Eggplant</i>	
Vongole	14
<i>Sobrassada &amp; Parsley</i>	



## MAIN COURSE

### Entrecote

*Sherry & Manchego*

26

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### Celeriac

*Miso & Mushroom*

18

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### Côte à l'os\*

*Seasonal vegetables & Potatoes*

39 p.p.

\*min 2 pers.

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### Catch of the day

Daily Price

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### Sea Bass

*Kale & Onion*

24

## SHARING SURPRISE MENUS

3 course sharing menu

35 p.p.

\*min 2 pers.

4 course sharing menu

45 p.p.

\*min 2 pers.



## DESSERTS

### Sorbet

*Lemon, Mango, Coconut, Strawberry or Vanilla*

3.50

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### French toast

*Brioche & Almond*

10

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### Roasted Pineapple

*Chocolate & Coffee*

12

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### Crema catalana

11