

To share

Spicy potatoes 5€

With a spicy canarian sauce
& black garlic alioli
[g] ⓘ

Coca bread with tomato 5€

Toasted with evoo & maldon salt
[g] ⓘ

Iberian ham 15€

D.O. Guijuelo
[sl] ⓘ

Cheese and charcuterie board 16€

Selection of national & international
cheeses and sausages
[g · d · sl] ⓘ

Cod croquette 4€

Catalan style cod croquette (2 u.)
[G · tn · ss · sl] ⓘ

Andalusian-style soft shell crab 12€

With chili sobrasada & lime
[g · c · e · s]

Gyozas 8€

Sweet & sour carn d’olla(meat & vegetable
stew) & ginger gyozas
[g · s · l · sl]

Salmon tacos 9€

Crispy corn salmon tacos with avocado,
coconut dressing & friséé curly endive
[g · f · ss · sl] ⓘ

Mediterranean focaccia 8€

With roasted pumpkin, brie, confit
cherry tomatoes, fried capers,
romesco sauce & pine nuts
[g · d · tn · sl] •

Veggie salad 9€

With snow peas, avocado, baby broccoli,
pomegranate, tahini and lime vinaigrette
[ss · sl] • ⓘ

Roasted eggplant 9€

With za’atar spices, citrus yogurt
& black garlic gloss
[s · d · tn · m] •

Lettuce hearts 10€

Pickled portobello, homemade ricotta
casera & smoked sardines
[g · f · sl]

Burrata 12€

Beetroot hummus, lentil bread
& vinaigrette of salted sunflower seeds
[g · d · tn · ss · sl] •

To eat eat

Steak tartar 18€

Wagyu steak tartar, soy-cured egg yolki & chips
[e · s · sl]

Lentils with lobster 14€

Stewed with porcini mushrooms
and piparra pepper juice
[c · f · tn · sl]

Roasted sweet potato

with gorgonzola 9€

With sunflower seeds seasoned
with honey and old-style mustard
[d · m] •

Curried carrots 9€

Roasted curried carrods with cane honey,
coriander, coconut and a creamy peanut sauce
[f · pn · s · d · ss] •

Bluefin tuna tataki 16€

With iberian jowl, teriyaki
and brussels sprouts
[g · s · f · cl · sl]

Duck cannelloni 14€

Peking duck cannelloni with shitake
mushrooms, leeks & granny smith apple
[g · s · d]

Cap i pota brothy rice 16€

With scallops and kabayaki sauce
[c · f · s · d · tn · sl · ml]

Diced pork cheeks 14€

In fricandó sauce, fermented japanese
mushrooms & idiazábal gnocchi
[g · cl · d · sl]

Tandoori rabbit meatballs 12€

With parsnips and sour cream
[g · e · s · d · cl · sl]

Iberian pork ribs 28€

Covered with gloss & kimchi,
asian herbs & curry fried sweet potatos
(2 pax) [g · s · ss · sl]

To eat with your hands

Classic burger 14€

Of aged beef, caramelized onion, manchego
cheese and pickled mustard [g · m · sl] ⓘ

Veggie burger 12€

Heüra veggie burger with avocado,
goat cheese, red onion creole,
coriander and mint [g · e · d] • ⓘ

Katsu sándwich 9€

Crispy chicken sandwich,
hoisin mayo & pickle [g · s · d · sl] ⓘ

To roll out

Apple with crème brûlée 6€

With baked apple
and almonds
[e · d · tn · sl] •

Mascarpone cheesecake 6€

With coffee toffee
and caramelized almonds
[g · d · fn · sl] •

Coconut rice pudding 6€

With mango sorbet
[d · tn · sl] •

Seasonal fresh fruit 6€

with mango sorbet •

Allergens

• veggie [g] gluten [c] crustaceans
[tn] tree nuts [cl] celery [s] soy
[e] egg [m] mustard [f] fish
[ss] sesame [pn] peanuts [sl] sulfites
[lp] lupin [d] dairy [ml] mollusks

*If you have any food allergies or intolerances
that you think we should know about
or if you want more information about the
ingredients of a dish, please tell our staff.*

ⓘ Open Kitchen from 16 a 19h.

Combos

Easy peasy 50€, for two people

Spicy potatoes
Cod croquette
Andalusian-style soft shell crab
Cheese and charcuterie board
Salmon tacos
Mascarpone cheesecake

Veggie 52€, for two people

Coca bread with tomato
Mediterranean focaccia
Roasted eggplant
Curried carrots
Burrata and hummus
Coconut rice pudding

Festival 90€, for two people

Coca bread with tomato
Gyozas
Egg & shrimp
Steak tartar
Roasted sweet potato with gorgonzola
Duck cannelloni
Diced pork cheeks
Apple with crème brûlée

**Drink included (water + soda
or beer or wine glass)*

Winter edition

Low-temperature Egg 9 €

artichoke foam &
seasonal mushrooms [e]

Iberian prey Carpaccio 16 €

kimchi emulsion, caramelized crumbs
& grape [e · g · tn]

Calçots in tempura 13 €

romesco and black garlic aioli
[g · tn]

Boletus Gyozas 13 €

chestnuts & autumn broth

Crème brûlée 10 €

of foie gras and “coll de dama” figs
[d]