

## To share

**Patatas bravas** 7€  
tomato, paprika "de la Vera"  
and roasted garlic "allioli"  
[ e · m · sl ] •

**Toasted coca bread  
with tomato** 5€  
toasted, with EVOO and Maldon  
salt [ g ] •

**Iberian ham** 20€  
freshly sliced

**Cheeses and cured meats** 21€  
selection of national and international  
cheeses and cold meats  
[ g · d · n ]

**Vegan escalivada croquette** 2€  
roasted vegetables (1 pc.) [ g ] •

**Cod croquette** 2€  
with garlic mayonnaise  
(1 pc.) [ g · e · d · f ]

**Roast meat croquette** 2€  
slow-roasted meat  
(1 pc.) [ g · e · d ]

### ALLERGENS

• Veggie [ g ] Gluten [ sh ] Shellfish  
[ n ] Nuts [ c ] Celery [ so ] Soy  
[ e ] Egg [ m ] Mustard [ f ] Fish  
[ ss ] Sesame [ p ] Peanuts [ sl ] Sulfites  
[ l ] Lupin [ d ] Dairy [ ms ] Molluscan shellfish

*If you have any food allergies or intolerances that you think  
we should know about, or if you would like more information about  
the ingredients of a dish, please let us know.*

Surcharge for terrace: 10 %

Our commitment against food waste.  
In line with current regulations, we offer you the possibility to take away  
any uneaten food at no additional cost. We provide suitable packaging.

## Kitchen open from 12 pm to 11 pm

## To really eat

**Veggie salad** 9€  
mangetout peas, avocado, bimi, pomegranate  
and citrus vinaigrette [ sl · s · ss ] •

**Tomato salad** 9€  
seasonal confit tomatoes, little onions  
and sweet pepper [ sl ] •

**Roasted eggplant pizzetta** 13€  
roasted with cane honey, feta cheese  
and kalamata olives [ d · g · ss · sl · n ] •

**Sea bass crudo** 18€  
sour apple, herbs and fresh sprout salad  
[ g · f ]

**Beef tartare with egg yolk  
and bone marrow** 18€  
beef, capers, gherkin, shallot  
and bone marrow [ sl · e ]

**Iberian pork "secreto" rice** 23€  
creamy rice with Iberian pork "secreto"  
and black trumpet mushrooms [ e · m · c · sl ]

**Grilled squid** 21€  
with creamy cuttlefish noodles and roasted  
garlic sauce [ g · m · c · ms · sl ]

**Crispy octopus** 22€  
with potato salad and yellow chili  
[ e · sl · s · ms ]

**Tuna parpatana** 22€  
with spicy onion and fresh sprouts  
[ f · sl ]

**Beef tataki** 25€  
dry-aged beef with criolla sauce,  
potatoes and green mojo sauce [ sl ]

## For the nostalgic

**Roasted meat cannelloni  
with parmesan cheese** 12€  
traditional cannelloni with béchamel sauce  
and parmesan [ g · c · sl · d ]

**Grandma's macaroni** 11€  
fried onion and tomato with minced pork  
and chicken [ g · sl · d ]

## With your hands

**Classic burger** 16€  
matured beef, caramelized onion,  
Mahón cheese, BBQ sauce and potatoes  
[ g · sl · d ]

**Focaccia "Apulia"** 12€  
tomato pesto, roasted peppers  
and scamorza [ g · d · n · sl ] •

**Katsu sandwich** 12€  
crispy chicken, red cabbage and satay sauce  
[ g · sl · e · ss · p ]

## Indulgent treats

**Matcha tiramisu** 6€  
with matcha cream and soft sponge cake  
[ g · d · e ] •

**Cream-filled fried pastry** 6€  
glazed with sugar, ratafia and spiced caramel  
[ g · d · e · sl ] •

**Mascarpone and parmesan cheesecake** 6€  
with toffee [ g · d · e ] •

**Chocolate and passion** 6€  
steamed chocolate sponge cake, lemon  
and passion fruit cream [ g · e · d · sl ] •

**Fresh fruit** 6€  
freshly cut fruit •

**Artisan ice cream** 6€  
assortment of sorbets and ice creams [ d ] •

