

Sharing plates

Mixed olives 3,5€
Ⓢ

Potato chips 2,5€
[g] Ⓢ

Patatas bravas 6€
with Canarian spicy mojo sauce
and black garlic aioli
[g · sl] Ⓢ

“Coca” style artisan bread with tomato 5€
toasted, with Extra virgin olive oil
and Maldon salt
[g] Ⓢ

Olivier salad 7,5€
[m · f · e · sh · sl] Ⓢ

Iberian ham 19€
Denomination of origin: Guijuelo
[sl] Ⓢ

Cheese platter 19€
[d] Ⓢ

1/2 cheese platter 10€
[d] Ⓢ

Cold meats platter 17€
[sl] Ⓢ

1/2 cold meats platter 9€
[sl] Ⓢ

Codfish croquette 4€
codfish “a la llauna”* (2 pcs)
*oven baked on a tin plate
[g · d · sl · f] Ⓢ

Ham croquette 4€
(2 pcs)
[g · d · sl] Ⓢ

Kimchi fish & chips 14€
[g · f · sl]

Gyozas 10€
bittersweet, with carn d’olla* and ginger
*a typical Catalan slow cooked meat
[g · so · d · sl · ss · e]

Salmon corn tacos 10€
crispy, with avocado, coconut dressing
and curly endive
[g · f · ss · sl] Ⓢ

Mediterranean focaccia 9€
roasted pumpkin, brie cheese, tomato confit,
fried capers, romesco sauce and pine nuts
[g · d · n · sl]

Veggie salad 9€
with mangetout, avocado, bimi, pomegranate,
and tahini-lime vinaigrette
[ss · sl · so]

Grilled aubergine 10€
with za’atar spices, feta cheese cream,
and black garlic lacquer
[so · d · n · m]

Hearty meals

Steak tartar 21€
with soy-cured egg yolk
and potato chips
[e · so · sl · m]

Salmon salad 12€
with creamy cheese and lemon vinaigrette
[f · d]

Duck cannelloni 14€
Pekinese-style with shitake, leek,
and Granny Smith apples
[g · d]

Creamy rice 16€
with squid and prawns
[sh · f · sl · ms]

Sea bass ceviche 16€
with mango
[f · c]

Iberian pork ribs 27€
lacquered with kimchi, Asian herbs,
and fried sweet potatoes in curry sauce
[so · sl]

Beef entrecote 30€
matured for 30 days

Codfish 21€
with kimchi romesco sauce
and Catalan-style spinach
[f · sl · n]

With your hands

Classic burger 14€
matured beef, caramelized onion,
manchego cheese, and pickled mustard
[g · m · sl · d] Ⓢ

Katsu sandwich 9€
with crispy chicken, mayo-hoisin,
and pickled cucumber
[g · so · d · sl] Ⓢ

“Coca” style artisan bread sandwich 15€
with Iberian ham
[g · sl] Ⓢ

Indulgent treats

**Apple with crema
catalana mousse** 6€
with baked apple and almonds
[g · n · e · d] •

Mascarpone cheesecake 6€
with coffee toffee
and caramelized almonds
[g · n · e · sl] •

**Milk and white chocolate
brownie** 6€
[g · n · e · d]

Fresh fruit 6€

Artisan ice-cream 6€
[g · d]

**Chocolate coulant with
ice-cream** 6€
[g · n · e · d] •

Allergens

• Veggie [g] Gluten [sh] Shellfish
[n] Nuts [c] Celery [so] Soybean
[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’d like more information about
the ingredients, please let our staff know.*

Ⓢ Kitchen is open from 4 pm to 7 pm.

5% surcharge for terrace

For the nostalgic

Grandma’s macaroni 6,5€ / 11€
[g]

Cannelloni au gratin 7€ / 12€
[g · d · n]

Creamy soup of the day 6€
[d]

Breaded chicken 7€ / 12€
[g]

Salisbury steak 7,5€ / 14€

Grilled salmon 9€ / 16€
with chips or green salad
[f]

Ice-cream and sorbets
2,5€/scoop
[d]

Pastoret brand yoghurt 2€
[d]

Fruit salad 4,5€

Combos

Easy peasy 50€, for two persons

Patatas bravas
Codfish croquette
Kimchi fish & chips
Cheese and cold meats platter with bread and tomato
Crispy corn tacos
Mascarpone cheesecake

Platter 25€

Cheese
Cold meats

Board 35€

Cheese
Burrata
Cold meats
Vitello tonatto*
*cold, sliced veal covered with a creamy,
mayonnaise-like sauce that has been flavored with tuna)
Hummus
Guacamole

*drinks included
(water + soft drink or beer or wine)