

## To share

**Patatas Bravas** 6€  
with Canarian mojo and black  
garlic aioli [ g ] •

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

**Iberian ham** 19€  
hand-sliced Iberian ham

**Cheese and cold meats platter** 19€  
assortment of national and international  
cheeses and cold meats  
[ d ]

**Godfish croquette** 2€  
Codfish “a la llauna”  
(1 pc.) [ g · d · e ]

**Ham croquette** 2€  
Iberian ham  
(1 pc.) [ g · d · e ]

**Kimchi fish & chips** 14€  
sea bass in Andalusian-style marinade  
with kimchi mayo  
[ f · g · sl · e ]

**Crispy chicken with chipotle** 14€  
crispy chicken confit strips  
with chipotle mayo  
[ g · d · e ]

**Olivier salad** 8€  
potatoes, carrots and beans  
with tuna belly  
[ f · e ] •

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

**Hummus** 9€  
curcuma, parsley, EVOO  
and lentil bread hummus  
[ g ] •

## To really eat

**Veggie salad** 9€  
mangetouts, avocado, bimi, pomegranate  
and citrus vinaigrette [ sl ] •

**Roasted aubergine** 9€  
escalibada with sugar cane honey, feta cheese  
and miso lacquer [ l · sl · ss · so ] •

**Carrot curry** 9€  
roasted, with coriander, coconut,  
and caramelised peanuts [ g · n · p ] •

**Steak tartar** 18€  
beef, soy-cured yolk and potato chips [ e · so · sl ]

**Gyozas** 16€  
bittersweet, with “carn d’olla” and ginger  
[ g · sl · so · e ]

**Duck cannelloni** 16€  
pekinese-style with shitake and Granny Smith  
apples [ g · d · e · so ]

**“Cap i pota” rice** 21€  
creamy, with scallops and kabayaki sauce  
[ ml · s · ss · sl ]

**Grilled octopus** 18€  
crispy octopus, kimchi romesco and spinach  
[ ms · g · sl · n ]

**Iberian pork ribs** 28€  
lacquered with honey, aromatic herbs, and  
fried sweet potatoes in curry sauce [ sl · g ]

## For the nostalgic

**Barbecued meat cannelloni  
with parmesan cheese** 12€  
traditional bechamel and parmesan cannelloni  
[ g · d · sl ]

**Grandma’s macaroni** 11€  
onion and tomato sofrito with pork and roast  
chicken picada [ g · d · sl ]

## With your hands

**Classic burger** 16€  
matured beef, caramelized onion,  
manchego cheese, and pickled mustard  
[ g · m · sl · d ]

**Veggie burger** 13€  
beetroot and quinoa with avocado,  
goat cheese and red onion  
[ g · d · sl ]

**Katsu sandwich** 10€  
with crispy chicken, pickled cucumber  
and mayo-hoisin [ g · l · sl · ss · s · o ]

## Indulgent treats

**Green tea mochi and Levantine lemon** 6€  
levantine lemon cream and green tea mochi  
[ g · e · d ] •

**Apple with crema catalana mousse** 6€  
with baked apples and crumble  
[ g · d · e ] •

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

**Coconut cake and  
vegan chocolate cream** 6€  
cold coconut cream, steamed coconut sponge  
cake and vegan chocolate [ n · g ] •

**Fresh fruit** 6€  
fresh cut fruit •

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

### ALLERGENS

• Veggie [ g ] Gluten [ n ] Nuts  
[ sh ] Shellfish [ 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 %

Kitchen is open from 12pm to 11am