

APPETIZERS

Gilda with anchovy (2 pcs.)	6.5
Cantabrian anchovies (3 pcs.)	8.5
Marinated olives	3.5
Can of cockles	10
Potato chips	4
Roasted almonds	3.5

TAPAS

Iberian ham & chicken croquettes (3 pcs.)	8
Patatas Bravas	8
Andalusian-style fried calamari with kimchi mayonnaise	14
Guacamole with nachos and “pico de gallo”	11
Russian salad with tuna belly & piparras	9
Eggplant hummus with cashews & griddled bread	10
Warm “Moli de ger” cheese with San Marzano tomatoes & rosemary focaccia	16
Garlic prawns	15
Chicken wings	9
Acorn-fed Iberian ham (60g)	15
Bread with tomato	3,5

SANDWICHES

Smash burger with fries	12
Chistorra fandwich with fried peppers, spicy mayo & shoestring potatoes	14
Wild salmon burger with avocado & wasabi mayo, served with sweet potato fries	17
Truffled Brie & asparagus sandwich	9

GREEN & FRESH

Gazpacho	9
Artichoke cream soup	12
Goat cheese salad with caramelized apple and walnuts	12
Caesar Salad	13
Tomato, avocado & Kalamata olive salad	13
White asparagus with lime mayonnaise (3 pcs.)	11

PASTA AND RICE

Ricotta ravioli with pistachio pesto	16
Tagliolini with veal ragù	17
Macaroni gratin with bolognese sauce	16
Mountain rice (seasonal mushrooms, butifarra sausage & asparagus)	21

*Price per person

MAINS

Roast beef toast with mushroom sauce	16
Roasted pork ribs with guacamole and corn tortillas	17
Steak tartar with french fries	17
Red prawns curry with jasmine rice	16
Miso-roasted salmon with celery and pickled cucumber	16

DESSERTS

Tiramisú	8
Coffee flan	6
Cheesecake with pistachios	7.5
Chocolate cake	7
French toast with cinnamon ice cream	7.5
Artisan ice creams	6
<i>Pistachio / Hazelnut / Vanilla / Lemon / Chocolate / Coffee</i>	