

## TAPAS | SMALL PLATES

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GILDA OF ANCHOVY AND PICKLED ANCHOVY	4€
ANCHOVY CANAPÉ WITH SMOKED BUTTER	5€
CHULETÓN CROQUETTE	3,5€
EGGPLANT, SUN-DRIED TOMATO, AND PARMESAN CROQUETTE	3€
MINI STEAK TARTARE CROISSANT	7€
PATATAS BRAVAS	7,5€
RUSSIAN SALAD WITH ROTISSERIE CHICKEN	8,5€
ANDALUSIAN-STYLE CALAMARI WITH KIMCHI MAYO	17€
GRILLED MUSSELS WITH SPICES	13€
GRILLED BABY SCALLOPS WITH THAI SAUCE	14€
KOREAN-STYLE BONELESS CHICKEN WINGS	12€
SEASONAL TOMATO WITH PIPARRA VINAIGRETTE	10€
CARBONARA WITH GRILLED LEEK	14€
GRILLED PUMPKIN WITH CHICKPEA HUMMUS	12€
EGGPLANT WITH SOBRASSADA, PARMESAN & HONEY	15€
ARTICHOKE FLOWER WITH BOTIFARRA, EGG YOLK, AND FOIE	15€
OXTAIL BRIOCHE WITH TRUFFLED MAYO	14€
FONTINA PIZZETTA WITH EGG AND TRUFFLE OIL	16€
BEEF TENDERLOIN PEPITO WITH TRUFFLED HOLLANDAISE	9,5€
GRANDMA'S MEATBALLS WITH MUSHROOMS	14€



3,5€

## RICE | CHARCOAL

"SEÑORET" SEAFOOD RICE	25€
BUTIFARRA DE PEROL & WILD MUSHROOM RICE	23€
CHARGRILLED VEGETABLE RICE	20€

CATALAN TOMATO BREAD

## MAINS | FROM THE MARKET

TRUFFLE RIGATONI	17€
RUSTIC CANNELLONI WITH BLACK TRUMPET MUSHROOMS	16€
BURGER DRY-AGED BEEF, HOUSE SECRET SAUCE & FRIES	16€
CHARGRILLED SQUID	21€
STEAK TARTARE WITH TOASTED BREAD	19€
CATALAN BUTIFARRA SAUSAGE WITH SANTA PAU BEANS	15€
ENTRECÔTE WITH CAFÉ DE PARIS SAUCE & FRIES	25€

4€

CHARGRILLED COUNTRY BREAD WITH SMOKED BUTTER

## DESSERTS | HOMEMADE

CREAMY CHEESECAKE WITH RED BERRIES	8€
FLAN WITH CARAMELIZED POPCORN	7€
CHOCOLATE WITH BREAD, OLIVE OIL & SEA SALT	8€
BRIOCHE FRENCH TOAST WITH VANILLA CUSTARD	7,5€
HAZELNUT COULANT WITH VANILLA ICE CREAM	8€
ICE CREAMS: VANILLA, CHOCO, PISTACHIO, LEMON SORBET	6€