

ENTRANTES

pan con tomate y allioli bread with spanish dips	7,5
croquetas de jamón spanish ham croquettes	2,5/u
escalivada con emulsión de su jugo slow roast paprika, aubergine and onion with olive oil	12
ensaladilla rusa con piparra potato salad with tuna and pickle green chili	12
calamares fritos fried squid with allioli	15
gambas al ajillo prawns with garlic and paprika oil	14
tortilla de patatas con allioli spanish potato omelette with allioli	14
huevos rotos con sobrasada fried potato's, fried eggs and spreadable chorizo	12
mojama cured tuna with olive oil and roasted almonds	18
ensalada de judías con jamón salad with mix leaves salad, sauté green beans and spanish ham	12
ensalada xató salad with romesco sauce, salted cod, roasted leeks and olives	14

tabla de embutidos selection of spanish cold cuts	price per 50g of each cut
• salchichón cured sausage	7
• chorizo cured red pepper sausage	6
• jamón spanish ham	7
• lomo cured red pepper pork loin	7
• cecina beef spanish ham	9
• sobrasada spreadable chorizo	8
tabla de quesos selection of spanish cheese	price per 50g of each cut
• cabrales northern blue cheese, goat, sheep and cow	8
• rotam semi firm goat, sheep and cow cheese	9
• manchego firm sheep cheese	8
• murcia al vino soft goat cheese with red wine crust	6
• mahon soft pasteurised cow milk cheese	5,5

PRINCIPALES

atun con titaina chutoro blue fin tuna with slow-cooked tomato and pepper stew	30
suquet de pescado del día our version of spanish typical fish stew served with potatoes parmentier	market price
albóndigas de ternera y calamares beef meatballs with inkfish sauce	26
butifarra con cremoso de patata y mongetes catalán pork sausage with potato parmentier and white beans	22
alcachofa con muselina de alioli al cava y almendras grilled artichoke with cava and alioli muselina and roasted almonds	23
entrecot 200g served with roasted bell pepper sauce	28
chuletón 1200g-1400g cote de boeuf served with roasted bell pepper sauce for 4-6 pax Includes two sides of your choice*	14/100gr

PAELLAS

del senyoret seafood paella with squid and green beans	21,5/pp
pollo con verduras chicken and green beans paella	19,5/pp

SIDES

patatas bravas fried potatoes cutted in blocks with spicy sauce and allioli	8
espárragos con romesco green asparagus with romesco sauce	8
ensalada de tomate seasonal tomato salad with sweet onion	8
berenjena frita fried aubergine with honey, paprika oil and sesame seeds	7

POSTRES

flan de café coffee flavored creme caramel	6
tarta de queso basque cheesecake	7
texturas de chocolate chocolate textures with olive oil and flaky salt	7,5

got allergies or dietary needs? let us know

HORTA

BOCADILLOS

- almusafes**
spreadable chorizo, caramelized onions and cheese
- calamares con alioli**
fried squid with allioli
- jamón con tomate**
jamón with tomato spread
- butifarra y cebolla caramelizada**
catalán sausage and caramelized onions
- chivito**
pork steak, bacon, tomato, salad and allioli

16
14
15
15
14

*all sandwiches are served with peanuts in shells and olives

MENU DEL DIA

2 dishes - 29 3 dishes - 39

ENTRANTES

(choose 1 or 2)

escalivada

slow rost paprika, aubergine and onion with olive oil

ensaladilla

potato salad with tuna and pickle green chili

ensalada de judias con jamon

salad with mesclun, green beans and spanish ham

gamba al ajillo

prawns with garlic and paprika oil

PRINCIPAL

arroz a banda per 2 pax

sepia and green beans paella

suquet de pescado del día +5

our version of spanish typical fish stew served with potatoes museline

butifarra

catalán pork sausage with potato parmentier and white beans

alcachofa

artichoke with cava museline and almonds

POSTRE

chef choice dessert +6

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HORTA

TAPAS



croquetas jamón spanish ham croquettes	2,5/u
ensaladilla potato salad with tuna and pickle green chili on a crostini	3
albondiga beef meatball with inkfish sauce	3/u
calamares fried squid with allioli	5
titaina tomato and pepper stew on a crostini (add tuna +4)	3
bravas fried potatoes cutted in blocks with spicy sauce and allioli	3
gamba al ajillo	4,5/u
tosta de escalivada crostini with slow roast paprika, aubergine and onion with olive oil	3
tosta de alcachofa artichoke crostini	4
aceitunas olives	3
piparra spanish pickle green chili	3
anchoa anchovy	4/u
mojama 20g cured tuna with olive oil and roasted almonds	4,5

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