

HORTA

A LA CARTE FROM 18:00 ONWARDS

ENTRANTES

ajoblanco almond & garlic soup with tuna	6	gambas al ajillo prawns with garlic and paprika oil	14
salmorejo bread & tomato soup seasoned with jamon & egg	6	mojama cured tuna with olive oil and roasted almonds	18
pan con tomate y allioli bread with spanish dips	7,5	ensalada de judías con jamón salad with mix leaves salad, sauté green beans and spanish ham	12,5
croquetas de jamón (2 pieces) spanish ham croquettes	5	tabla de embutidos selection of spanish cold cuts	price per 50g of each cut
escalivada slow roast paprika, aubergine and onion with olive oil	13	• chorizo cured red pepper sausage	6
ensaladilla rusa con piparra potato salad with tuna and pickle green chili	13	• jamón spanish ham	7
calamares fritos fried squid with allioli	15	• lomo cured red pepper pork loin	7

PRINCIPALES

atun con titaina chutoro blue fin tuna with slow-cooked tomato and pepper stew			30
suquet de merluza hake stew with potatoes and gamba			28
albondigas de ternera beef meatballs in tomato 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 museline 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
arroz del senyoret seafood rice with gamba and sepia for a minimum for two people, price is (pp)*			23,5

SIDES

patatas bravas fried potatoes cut 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

POSTRES

flan de café coffee flavored creme caramel	6	tabla de quesos (to share) selection of spanish cheese	18
tarta de queso basque cheesecake	7	• cabrales northern blue cheese, goat, sheep and cow	
texturas de chocolate chocolate textures with olive oil and flaky salt	7,5	• rotam semi firm goat, sheep and cow cheese	
		• mahon soft pasteurised cow milk cheese	

HORTA

MENU FROM 18:00 ONWARDS

BOCADOS

ostras oysters from zeeland	4,5
aceitunas olives	4
piparras pickled chili peppers	4
boquerones cured anchovies	6



MENU DE TERRA 59/pp

ENTRANTES (to share)

- salmorejo**
bread & tomato soup seasoned with jamon & egg
- tosta de alcachofa**
bread toast with artichoke, romesco sauce and cured pork belly
- escalivada**
slow roast paprika, aubergine and onion with olive oil
- albondigas de ternera**
beef meatballs in tomato sauce

PRINCIPAL (select/to share)

- arroz de secreto**
rice with iberico secreto and green beans
- entrecot (300 grams) con esparrago**
entrecote with roasted bell pepper sauce and asparagus

POSTRE

chef's choice

MENU DEL MAR 57/pp

ENTRANTES (to share)

- ajoblanco**
almond & garlic soup with tuna
- gambas al ajillo**
prawns with garlic and paprika oil
- escalivada**
slow roast paprika, aubergine and onion with olive oil
- atun con titaina**
chutoro blue fin tuna with slow-cooked tomato and pepper stew

PRINCIPAL (select/to share)

- arroz negro**
rice in squid ink and wild calamares
- lubina (seabass) a la spalda**
butterflied seabass with potatoes parmentier

POSTRE

chef's choice