

SNACKS



Potato omelette
2,95€



Crab salad
with prawns
2,95€



Acorn-fed Iberian
cured ham
3,95€



Semi-melted camembert
with caramelized apple
and truffle honey
2,95€



Beef mini burger
with manchego cheese
5,45€



Veal tenderloin "mollete"
(on bread)
5,45€



Steak tartar roll
with chipotle mayonnaise
5,45€

SALADS



Russian salad with tuna
6,25€



Tomato, feta cheese,
avocado, and kalamata olives
6,90€



Pasta with shrimps,
crab and pineapple
8,15€



Seafood, avocado
and mango
8,75€



Potatoes with spicy
"brava" sauce
6,30€



Thin potato slices with
mild aioli and black salt
6,15€



Freshly made
potato omelette
6,75€



Angry eggs with
Iberian mince
7,45€



Fried eggs and potatoes
with garlic shrimps
9,05€



Fried eggs and potatoes with
acorn-fed Iberian cured ham
9,35€

TAPA TAPA

BAR DE TAPES

EST. 1993



Estrella Damm
0,3L · 3,70€
0,5L · 5,80€

Complot IPA
0,33L · 4,05€

Turia
0,33L · 3,90€

Guinness
0,44L · 6,30€



Bread with tomato
2,50€

SKEWERS



Spicy pork skewers
6,50€



Teriyaki chicken skewers
7,15€



Prawn skewers with wakame
and wasabi mayonnaise
8,25€

TAPAS



Three cheese or acorn-fed
Iberian ham croquettes
6,55€



Padrón peppers
5,65€



Toasted sandwich with truffled
mozzarella cheese and Iberian cured ham
7,45€



Vegetable wok with a touch
of soy and sesame
8,50€



Classic cannelloni
with truffled bechamel
7,15€



Pulled pork dumplings
with chipotle mayonnaise
8,95€



Chicken wings
with explosive sauce
9,15€



Low temperature pork
rib lacquered with BBQ sauce
12,45€



Acorn-fed Iberian cured ham
17,15€



Grilled beef tenderloin with
potatoes and Padrón peppers
14,75€

SEAFOOD TAPAS



Fried whitebait
7,25€



Grilled mussel casserole
7,65€



Squid strips,
Andalusian style
8,75€



Tuna tartare
with mango and avocado
9,65€



Tuna tataki with
guacamole and wakame
9,65€



Small squids with aioli from
its ink, Andalusian style
9,25€



Squid rings fried in
batter with lime zest
9,85€



Garlic shrimps
10,50€



Octopus "a feira",
Galician style
16,95€



Black rice with
cuttlefish and aioli
20,25€



Seasonal vegetable rice
21,50€



Fish and seafood
paella
22,95€

DESSERTS



Catalan crème
brûlée with biscotti
5,75€



Yoghurt cream with
red and passion fruits
5,75€



Belgian chocolate sin
with crème anglaise
5,75€



Cheesecake with
blueberry marmalade
6,25€



Belgian chocolate coulant
with vanilla ice cream
5,75€



Artisan chocolate
truffles
5,45€



Artisan vanilla and Belgian chocolate
ice cream duo by Sandro Desii
5,45€



Citrus sorbets duo
by Sandro Desii
5,45€