

From the bar...

Toast bread with tomato	2.10€
Variety of olives, Gordal, Kalamata and aloreña	3.10€
Gilda (piparra, anchovy, dry tomato and olive)	2.50€
Hand cut Sánchez Romero Carvajal Iberian ham	10.85€
Oysters from Delta de l'Ebre (u.)	4.00€
Our Russian salad with shrimp	5.75€
Anchovy fillet with pickled onion and black olive (u.)	2.85€
The marriage of Cantabrian anchovy fillet and anchovy in vinegar	5.00€
Marinated anchovy with raspberry coulis (u.)	2.00€
Smoke sardine, brioche and dill butter (u.)	4.85€



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The crunchiest...

Spicy potatoes	5.95€
Deep fried squid Andalusian style	12.80€
Squid croquette with a spicy touch (u.)	2.75€
La bomba de la Barceloneta (u.)	4.50€
Artichoke stuffed with mushrooms and romesco sauce	5.55€
Codfish fritters with "romesco" sauce (4u.)	7.50€
Deep fried small fish and prawns	8.75€
Pig's trotter nuggets with sweet chili sauce	14.00€

To share... or not

Shrimp carpaccio with peanut praline	11.50€
Mussels with "romesco" sauce	9.40€
Toast with octopus, black sausage, potato purée and dry apricots dressing	12.65€
Brioche with steak tartar and quail egg	12.50€
Puff pastry with sobrasada, burrata and ruca	11.25€

When it's spring.....

Marinated anchovy and orange salad with passion fruit vinaigrette	11.25€
Green salad	7.00€

Rice...

PRICE PER PORTION
MINIMUM TWO PORTIONS
MAXIMUM 2 TYPES

Seafood PAELLA	21.50€
Rice with "capipota" and langoustine "capipota" Catalan stew made with parts of head and trotters of beef	19.80€
Rice with squid, pork belly and razor clam	21.50€
Rice with chicken, chanterelles, and bay prawns	22.00€
Rice with squid ink, cuttlefish, artichokes and cockles	21.50€
"Fideuà" with cuttlefish, mushrooms and bay prawns	20.10€

A little bit more...

Grilled octopus, with confit potatoes and sautéed cherry tomatoes	21.40€
Stir-fried squid with mushrooms and Iberian pork belly	18.20€
Spinach cannelloni with chanterelles velouté	15.50€
Angus veal fillet with fries	24.00€