



BARBERTA

Toasted spanish bread with garlic and tomato. 6.5

Gerechten.

Brioche with goatcheese, shallots and sherry vinegar and tomato confit	9.50
Bomba Picante(Potato, minced meat, spicy sauce and aioli)	5.25
Marinated anchovies with chili pepper and chervil.	7.25
Deep fried Padrón peppers with coarse sea salt.	7.25
Old and young manchego with quince paste	11.50
Croquette made of Pata Negra.(3 pieces)	9.75
Fritter of bacalao, lemon and chili.(3 pieces)	9.75
Platter of sliced Bellota (Pata Negra).	18.75
Deep fried fish of the day	Daily price
Shells of the day	Daily price
Morcilla served with quail egg and marmelade made of piquillopeppers.	13.25
Razor clams with Pata Negra, chili and broad beans.	14.50
Platter of sliced Cecina de Leon	14
Eggplant crisps with coarse sea salt and maple syrup.	7.75
Toast with brined foie gras and anchovies.	18.5
Patatas bravas.	7.25
Brioche with Txistorra (Baskic sausage), aioli and marmelade made of Piquillo.	12.75

Tortilla of potato, onion and aioli.	11
Mojama (Wind-dried tuna) served with orange, sweet and sour onion, little gem and almonds.	13.5
Slow-cooked Iberico pork cheek served with vinaigrette of citrus and smoked eel.	15.75
Brioche Cannibale(Foie gras, steak tartare, white chocolate)	18.50
Pulpo alla Gallega, octopus with potato and smoked paprika.	17
Classic meatballs with tomato sauce. (5 Pieces)	14.75
Homemade fries with chorizo and scrambled eggs.	15.5
Open omelet with shrimps, Bottarge and Colatura di Alici	18.50
Sweetbread with Brussel sprouts, Chanterelles and hazelnut	22.5
Carpaccio of Tuna with avocado and crispy seaweed	18
Ribeye a la plancha with Jus de Veau	34
Gambas in garlic oil, white wine and parsley.	16.50
Cooked foie gras served with stewed shallots and sauce made of PX.	15
Artichoke with Salsa Romesco	13

Desserts

Crema Catalana	8.5
Basque Cheesecake	8.75
Ice cream made of Pata Negra with caramel	5.25
Cake of Pistachio with ice cream of Pistachio and Sabayon	12.5