



barberta

Toasted spanish bread with garlic and tomato.

7

Dishes

Brioche with goatcheese, shallots and sherry vinegar

and tomato confit

9.75

Marinated anchovies with green olives and Piquillo pepper.

7.5

Deep fried Padrón peppers with coarse sea salt.

7.25

Old and young manchego with quince paste

11.5

Croquette made of Pata Negra.(3 pieces)

10.5

Fritter of bacalao, lemon and chili.(3 pieces)

10.5

Platter of sliced Bellota (Pata Negra).

19.5

Deep fried fish of the day

Daily price

Shells of the day

Daily price

Morcilla served with quail egg and marmelade

made of piquillopeppers.

13.75

Razor clams with Pata Negra, chili and broad beans.

16.25

Eggplant crisps with coarse sea salt and maple syrup.

7.75

Toast Berta.

18.75

Patatas bravas.

7.25

Brioche with Txistorra (Baskic sausage), aioli and

marmelade made of Piquillo.

12.75

Tortilla of potato, onion and aioli.	11.25
Mojama (Wind-dried tuna) served with orange, sweet and sour onion, little gem and almonds.	13.75
Slow-cooked Iberico pork cheek served with vinaigrette of citrus and smoked eel.	16
Brioche Cannibale Royale	18.5
Pulpo alla Gallega, octopus with potato and smoked paprika.	18
Classic meatballs with tomato sauce. (5 Pieces)	15
Homemade fries with chorizo and scrambled eggs.	15.5
Open omelet with shrimps, Bottarga and Colatura di Alici	18.5
Sweetbread with lentils, silver onions and Pancetta	22.5
Marinated Tuna with Pink Pepper	18,25
Ribeye a la plancha (250g) with Jus de Veau	38
Gambas in garlic oil, white wine and parsley.	16.5
Cooked foie gras served with stewed shallots and sauce made of PX.	15.75
Artichoke with Salsa Romesco	13.5

Desserts

Crema Catalana	9
Basque Cheesecake	9.5
Ice cream made of Pata Negra with caramel	5.75
Chocolate terrine with baked plum and crispy rice	11.5