



barberta

Toasted spanish bread with garlic and tomato	7
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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
Fries with chorizo and scrambled eggs	15.5
Open omelet with shrimps, Bottarga and Colatura di Alici	18.5
Veal sweetbread with fennel, almond and roasted garlic	22.5
Kingfish tartare with marinated broad beans	19.25
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
White grape fino sherry sorbet with pistachio cream (alc.%)	9.5