

## **STARTERS & SNACKS**

Tomato and cherry gazpacho with pistachio (VG) $\ensuremath{\text{c7.5}}$
Mussels with cider and paprika de La Vera $\ensuremath{\mbox{\it c15}}$
Beef tartare (S) €19
Salmon crudo with Ponzu sauce and Tobiko roe €18
Grilled white asparagus with mignonette sauce and Manchego cheese (V)€15
SALADS
Beef tomato salad with Iberian Acorn-fed pork $\ensuremath{\mathfrak{e}13}$
Watermelon salad with grilled tuna and Hoisin sauce €18
SANDWICHES
All sandwiches are served with chips
All sandwiches are served with chips  Veal burger with jalapeño mayo (S) €19
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Veal burger with jalapeño mayo (S) €19
Veal burger with jalapeño mayo (\$)€19 Crispy tofu burger with Tzatziki (V)€18
Veal burger with jalapeño mayo (\$)       €19         Crispy tofu burger with Tzatziki (V)       €18         Tuna Melt       €19
Veal burger with jalapeño mayo (S)       €19         Crispy tofu burger with Tzatziki (V)       €18         Tuna Melt       €19         Francesinha with egg (S)       €18
Veal burger with jalapeño mayo (S)       €19         Crispy tofu burger with Tzatziki (V)       €18         Tuna Melt       €19         Francesinha with egg (S)       €18         MAINS

## **SOCARRATS**

Prawn Socarrat€23
Broad bean, saffron and Iberian pork Socarrat $\ensuremath{\text{\textbf{c25}}}$
Beetroot and grilled vegetables Socarrat (VG) &18
DESSERTS
Walnut baklava with tonka bean ice cream (V) €10
Basque cheesecake and brownie with yoghurt ice cream (V) €10
Crema Catalana and violet ice cream (V) €9
Crêpes with 2 flavours of ice cream, nutella topping and whipped cream (V)€8

No dish, food product or drink, can be charged if it is not requested by the client or if it is not consumed. Food prepared in our restaurant may contain the following allergenic ingredients: lactose, gluten, nuts, peanuts, sesame, eggs, lupin, crustaceans, molluscs, fish, mustard, soy, sulfites and celery. If you are allergic or intolerant to any ingredient, please inform your waiter. VAT included.