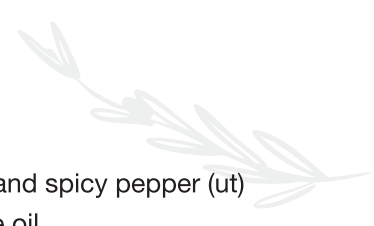


COLD TAPAS



Gillardeau oyster n.3 (ud)	9,50
Barceloneta's gilda skewer with olive, anchovy, and spicy pepper (ut)	3,95
Yeye's olive, and Grandpa's broken olive, in olive oil	6,50
Our Russian salad	10,00
Catalan cheese board	14,00
Reserva Iberian jamón, and bread with tomato	29,00
Tuna jerky, pickled shallot, and passion fruit gel	16,00
Cantabrian anchovies in apple cider vinegar and tomato concassé	14,00
Rocket salad, red berries, seeds, and raspberry vinaigrette	12,00
White asparagus, tender sprouts, and miso vinaigrette	12,00

HOT TAPAS

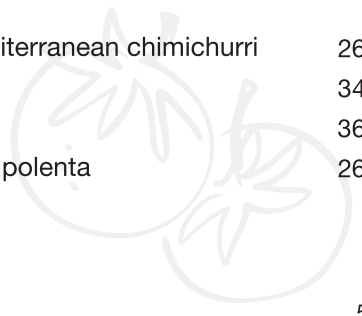


Gran Reserva Iberian jamón croquette (ut)	2,90
Gothic Quarter bomb	9,50
Our bravas (spicy fried potatoes)	9,00
Galician Padrón fried peppers with flaked salt	7,50
Fried purple aubergine. herbs honey, and Muntanyola cheese	13,50

SEASONAL DISHES

Cantaloupe melon soupe with mint	12,00
Strawberry gazpacho with beetroot	12,00
Sliced smoked cod in olive oil with kalamata olives	15,00
Zucchini carpaccio with Bierzo cheese, rosemary honey and buckwheat	12,50
Quinoa salad, marinated salmon, and mixed greens	14,00
Sardine salad, orange and citrus emulsion	16,00
Fresh burrata, cherry tomatoes, and basil pesto	18,50
Seasonal tomatoes, tuna belly, pickled onions, and pickled peppers	22,00

SPECIALTIES



Grilled Duroc pork fillet, citrus sweet potato, and Mediterranean chimichurri	26,00
Grilled turbot, with seasonal vegetables	34,00
Grilled angus filet, sour potato, and ratatouille	36,00
Iberian pork ribs, anise and ginger, with Piedmontese polenta	26,00

HOMEMADE DESSERTS



Dessert of the day	5,75
Catalan cream with beetroot crumble	6,50
Traditional chocolate ganache with olive oil and salt	6,40
Warm cheesecake with jam	8,50
Affogato (rice cream liqueur, espresso, and vanilla ice cream)	9,50

OUR WINES & COCKTAILS

WHITE WINE



Auzells 7 | 34
DO Costers del Segre
Macabeu, Riesling, Sauvignon
Blanc, Albariño, Chardonnay

La Mariposa Loca 7 | 32
DO Rueda
100% Verdejo

Marieta 7,50 | 36
DO Rias Baixas
100% Albariño

Pell de Llop 9 | 45
DO Costers del Segre
100% Macabeu

Markus Molitor 48
DO Baden
100% Riesling

RED WINE

L'Equilibrista 7,50 | 38
de Ca N'Estruc 2018
DO Catalunya
Garnatxa Negra,
Syrah, Carinyena

La Abeja Gorda 7 | 35
DO Ribera del Duero
100% Tinto Fino

La Vendimia de 7,50 | 39
Palacios-Remondo 2023
DO Rioja
100% Tempranillo

Venta las Vacas 2022 45
DO Ribera del Duero
100% Tinto Fino

ROSÉ WINE



Irresistible Rosé
Domaine de la Croix 8,50 | 42
DO Côtes de Provence
Cabernet Sauvignon, Cinsault,
Garnacha, Mourvedre, Syrah

SPARKLING WINE

Senglar 7,50 | 35
DO Cava
Xarel·lo, Macabeo,
Parellada, Chardonnay

Cygnus Giennah 7,50 | 35
DO Cava
100% Pinot Noir



OUR SPRITZS

Dr. Hugo 14
Dr. Hugo 14
Gin, St. Germain, Campari, Cava,
Fresh Mint and Roses Soda

The Aperol 14
Aperol, Cava, Grapefruit and Soda

Gothic Bubbles 14
Pisco, Italicus, Cucumber,
Basil and Tonic

Sangria 2.0 14
Brandy, Gin, Rum, Red Wine,
Orange Juice and Lemon Soda

5Essenza 14
Vodka, Cava, Chartreuse,
Peach and Rosemary