

## TAPAS TO SHARE

Patatas bravas	6.50
Aubergine chips with Empordà honey	6.50
Fried artichokes with honey and mustard sauce	9.00
Sautéed edamame with white truffle oil	6.50
Spanish omelette with potatoes and truffle	9.50
Hot sandwich with Iberian ham, mozzarella and truffle	8.00
Brie cheese in batter with red fruits sauce	8.00
Crispy chicken strips with curry sauce	8.50
Grandma Maria's meat croquette	1.50
Parmesan cheese and aubergine croquette	2.00
Nachos topped with melted cheddar and pulled pork	8.00
Katsu-Sando of Iberian pork with mustard sauce	9.50
Bao bread with oxtail and Japanese mushrooms	8.50
Brioche with lamb, rocket and yoghurt sauce	8.00
Brioche with steaktartar and hints of mustard	9.50
Fried egg with Iberian ham, French fries and truffle	10.50
Crispy prawns with tartar sauce	8.00
Scallop ceviche with avocado, mango and passion fruit	11.50
Andalusian style squid with lemon mayonnaise	12.50
Crispy sardines with lemon and basil	8.50
Fresh tuna tortitas with guacamole and kimchi	9.50
Crispy wonton with red prawn tartar and sauce	12.00
Grilled wedge clams with garlic and parsley oil	12.50

## FOR THE HEALTHY ONES

Hummus with vegetables and bread sticks	7.50
Seasonal Tomatoes, spring onions and tuna in oil	12.00
Zucchini carpaccio with parmesan and pine nuts	10.50
Burrata, seasonal tomatoes and basil oil	11.00
Aubergine carpaccio with burrata and hazelnuts	10.50

## TO SHARE OR NOT...

Grilled octopus with potato cream and paprika	19.00
Grilled squid with asparagus and romesco sauce	16.00
Grilled scallops, potato cream, artichokes and ham	17.00
Salmon tartar with avocado, sesame and ikura	13.50
Red tuna tartar with guacamole and teriyaki sauce	16.50
Red tuna tataki with wok vegetables	16.50
Japanese noodles with vegetables and chicken	10.50
Chicken cannelloni with mushrooms, parmesan and truffle	12.00
Rigatoni in truffle and parmesan cheese sauce	12.50
Classic steak tartar with different mustards	15.00
Iberian feather with creamy pumpkin and mushrooms	18.50
Matured beef tataki with truffled parmentier	19.50
Thin crusty tomato bread with virgin olive oil	4.00
With Iberian ham cut by hand Arturo Sánchez	18.00
With anchovies from l'Escala	10.50

