

TAPAS TO SHARE

PATATAS BRAVAS	6.50
EGGPLANT CHIPS WITH FLOWER HONEY	6.25
FRIED ARTICHOKE WITH MUSTARD AND HONEY	8.50
EDAMAME WITH TRUFFLE OIL AND SESAME	6.50
HOT SANDWICHES, IBERIAN HAM, MOZZARELLA, TRUFFLE	7.00
BRIE CHEESE IN BATTER WITH RED FRUITS	7.00
CRISPY CHICKEN STRIPS WITH CURRY SAUCE	8.00
GRANNY MARIA'S MEAT CROQUETTE	8.50
EGGPLANT AND PARMESAN CROQUETTE	9.00
NACHOS WITH MELTED CHEDDAR AND SPICY MEAT	7.50
BAO BREAD WITH OXTAIL AND JAPANESE MUSHROOMS	6.50
BRIOCHE WITH STEAKTARTAR AND HINTS OF MUSTARD	8.00
FRENCH FRIES, EGG, TRUFFLE AND IBERIAN HAM	9.50
FRENCH FRIES, EGG, CATALAN SAUSAGE & MUSHROOMS	8.50
CRISPY PRAWNS WITH TARTAR SAUCE	7.00
ANDALUSIAN STYLE FRIED SQUID WITH LIME MAYO	11.00
COD FRITTERS WITH SOFT ALIOLI	9.50
CRISPY SARDINES WITH LEMON AND BASIL	7.50
TUNA TATAKI CAKES WITH AVOCADO AND KIMCHI MAYO	9.00
SCALLOPS CEVICHE WITH AVOCADO AND PASSION FRUIT	11.00
STEAMED MUSSELS WITH GARLIC AND PARSLEY OIL	10.00
GRILLED WEDGE CLAMS WITH PARSLEY AND GARLIC OIL	12.50

FOR THE HEALTHY ONES

HUMMUS WITH VEGETABLES AND BREAD STICKS	7.00
SEASONAL TOMATOES, SPRING ONION AND TUNA IN OIL	11.75
ZUCCHINI CARPACCIO WITH PARMESAN AND PINE NUTS	9.50
BURRATA, SEASONAL TOMATOES AND BASIL OIL	11.00
MUSHROOMS AND GOAT CHEESE SALAD WITH NUTS	10.50

TO SHARE OR NOT

OCTOPUS GRILLED WITH POTATO CREAM AND PAPRIKA	16.50
GRILLED SQUID WITH ASPARAGUS AND ROMESCO	12.50
SCALLOPS WITH POTATO CREAM AND IBERIAN HAM	15.00
SALMON TARTAR WITH AVOCADO AND IKURA	12.50
TUNA TARTAR MARINATED WITH GUACAMOLE	15.00
TUNA TATAKI WITH SESAME AND WOK VEGETABLE	16.00
JAPANESE NOODLES WITH VEGETABLES, CHICKEN AND SOY	10.50
FOIE RAVIOLIS WITH PARMESAN AND PINE NUTS	14.50
RIGATONNI TRUFFLE WITH PARMESAN CHEESE SAUCE	12.50
GIRONA'S BEEF STEAK TARTARE WITH DIFFERENT MUSTARDS	14.00
IBERIAN PORK SKEWERS WITH CHIMICHURRI SAUCE	12.00
BEEF TATAKI WITH SPECIAL ROSEMARY POTATOES	19.00
CRYSTAL BREAD WITH TOMATO AND EXTRA VIRGIN OIL	3.50
WITH IBERIAN HAM	15.00
WITH ANCHOVIES FROM L'ESCALA	9.50