

# ESPAÑOLA

ALL BBQ DISHES ARE PREPARED ON OUR CATALAN CARBON BBQ "JOSPER"  
PASSION FOR GRILLING

## MEAT TAPAS

BEEF STEW 24 H SLOW COOKED, ANDALUCIAN STYLE.....	8.75
MEATBALLS CLASSIC SPANISH STYLE.....	5.75
CHICKEN CATALAN STYLE, BBQ.....	7.75
TENDER LOIN SKEWER, IBERICO, BBQ.....	8.75
BBQ SAUCAGES, IBERICO.....	8.75
CROQUETTES PATA NEGRA HOMEMADE, PINXOS.....	8.25
BURGER, GRANE FED BEEF, BRIOCHE BUN, SALSA.....	5.75
SPARE RIBS SWEET AND SPICY GLACE, BBQ.....	9.25

## FISH TAPAS

CALAMARI MEDETERANIAN SEA CATCH, A LA ROMANA.....	9.25
HANDPEELED GAMBAS OLIVE OIL, GARLIC, SPANISH PEPPER.....	16.75
MUSSELS DAILY FRESH "ZEELAND" MARINERA STYLE.....	9.75
ANCHOVY MARINATED, CANTABRIA.....	8.75
OYSTER.....	4.75 p/pi
SEABASS, BBQ, MEDETERANIAN VEGETABLES.....	14.75
CLAMS, GARLIC PARSLEY GRAVY.....	14.25
COD CRISPY BAKED, AIOLI.....	7.75
SARDINES GARLIC OIL, SEASALT, BBQ.....	6.75
GAMBAS WILD CATCH PLANCHA, LEMON, SEASALT.....	8.25
THE ORIGINAL SPANISH POTATO SALAD WITH WHITE TUNA.....	7.75

## VEGETARIAN TAPAS

MUSHROOMS GRILLED GARLIC, TRUFFLE.....	7.25
PADRON PEPPERS FRIED, OLIVE OIL, SEASALT.....	7.75
MANCHEGO CHEESE 12 MNTH CURED.....	8.25
BURRATA TOMATOES, ACETO SYRUP.....	9.75
CANNELONES CATALAN PASTA FILLED WITH RICOTTA AND SPINACH.....	9.75
TORTILLA ESPAÑOLA STYLE,PREPARED AT THE MOMENT.....	6.75
ARTICHOKES CRISPY FRIED, ROMESCO SAUCE.....	7.75
GAZPACHO ANDALUCIAN COLD VEGETABLES SOUP.....	5.75
OLIVES MANZANILLA.....	4.25

## PINTXOS

BASQUE TOSTADAS TOPPED WITH

CARPACCIO, ALMOND, ACETO GLACE,2 PINTXOS.....	7.75
DUCKLIVER, BBQ, SJALLOT CONFIT,2 PINTXOS.....	9.75
SMOKED SALMON,2 PINTXOS.....	8.75
GOATCHEESE GRILLED, HONEY,2 PINTXOS.....	7.75
TUNA TARTAR SOJA, SPICY,2 PINTXOS.....	7.75

## PATA NEGRA COLD CUTS

EL IBERICO, SPANISH CURED MEAT AND MANCHEGO CHEESE.....	19.25
PATA NEGRA HAM, 36 MONTH CURED, THINLY SLICED.....	16.75

## SPANISH BBQ

PREPARED ON OUR CATALAN "JOSPER" CHARCOAL BBQ

RIB EYE STEAK BASQUE PEPPERSAUCE, BBQ.....	19.75
IBERICO WAGYU SECRETO OF THE IBERIAN PIGG, 100GR.....	19.25
OCTOPUS GRILLED POTATOES, SMOKED PAPRIKA, OLIVE OIL.....	18.75

## SIDE DISHES

SPANISH BREAD AIOLI.....	4.75
CATALAN CRISTAL TOAST, TOMATO, GARLIC, OLIVE OIL.....	5.75
SPANISH MIXED SALAD.....	5.25
FRIED POTATOES BRAVA SAUCE, AIOLI.....	7.25
FRENCH FRIES MAYO.....	4.75

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## PAELLA

FROM 1 PERSON AND MORE, PREPARATION TIME 40 MIN, ORIGINALLY PREPARED ON CHARCOAL

CHICKEN.....	19.25 p.p.
CHICKEN, SHRIMPS, HAKE, MUSSELS, CALAMARI.....	24.75 p.p.
HAKEFILET, SHRIMPS, CALAMARI, MUSSELS.....	21.75 p.p.
CUTTLEFISH BLACK RICE PAELLA, PEALED SHRIMPS, HAKEFILET... ..	19.25 p.p.
ZUCCHINI, TOMATOES, ARTICHOKE GRILLED BELL PEPPER.....	17.75 p.p.
FIEDEUA, CATALAN SEAFOOD PASTA.....	21.75 P.P.

## GROUPS

FOR GROUPS FROM 6 PERSONS AND MORE OUR SPANISH CHEF CAN PREPARE AN AUTHENTIC TAPAS MENU FROM 37.5 P.P.

## DESSERTS

DAMA BIANCA.....	8.75
CATALAN CRÈME.....	8.25
CHURROS.....	7.75
BASQUE BURNED CHEESECAKE.....	8.25
PINEAPPLE BBQ ICECREAM, PECAN NUTS, MAPLE SYRUP.....	8.75
COCKTAIL DESSERT ESPRESSO 43.....	12.5
SELECTION OF SPANISH CHEESES .....	14.75