



Ask for the
Allergens menu

VAT INCLUDED

Iced Tea - 10€
Ipanema - 10€
Mojito Sin - 10€

NON ALCOHOLIC COCKTAILS

Chandon Garden Spritz - 8€
Scented Negroni - 14€
Espresso Martini - 14€
Cosmopolitan - 14€
Tommy's Margarita - 14€
Jarra Tommy's Margarita 500ml - 40€
Moscow Mule - 14€
Bloody Mary - 14€
Mai Tai - 14€

Classic - 12€
Red Fruits - 12€
Passion Fruit - 12€

MOJITOS

CLASSIC COCKTAILS

FRESH FRUIT MARTINIS

Passion - 14€
Mandarina y Kumquat - 14€
Dry Martini Frappé - 14€

PICOTEO

- Cantabrian gilda of cockles from Noia and anchovies – 8€/u.
- Salted anchovies with tomato bread (6 slices) – €18
- Iberian Coppa JOSELITO with tomato bread – €18
- Old cow cecina with tomato bread – €16
- Iberian shoulder ham cooked with oil of smoked Vera paprika and bread with tomato – €17
- Mini cow's tail cannelloni with creamy potatoes and Comté cheese – €12

NACRE AND CAVIAR

- Oyster Gillaudeau n°3 – €6 / Caviar – €10
- King Crab (legs) – €18 / 100gr
- Can of Imperial Caviar 30g – €66
- Fried egg with Imperial Caviar – €27,50

SEA PICOTEO

- Marmitako of bluefin tuna from the Mediterranean – €32
- Hake Kokotxas in pil,pil sauce – €33
- Hake Kokotxas with peas from Maresme – €51
- Red shrimps from the Mediterranean with garlic (4u.) – €60

BRASAS

- Lacquered veal shank with potato parmentier – €55

for 2

- Chateaubriand with Café de Paris butter and Risolada potatoes – €60
- Aged Steak of Frisian breed 1kg – €82 (according to weight)
- Aged Wagyu steak 0,5kg – €92 (according to weight)
- Grilled skate with tomato and garlic vinaigrette – €60
- Grilled turbot with dressing (whole piece) – €6,6/100gr
- Sea bass in herb salt with extra virgin olive oil (whole piece) – €70

ALMOST VEGETABLE WORLD

- The new Bluefin Tuna Salad – €20,5
- Assortment of hummus with pickled vegetables – €20,5
- Entrecote of cauliflower with mustard and aromatic herbs – €16
- Grilled confit artichokes with Iberian ham oil (4u.) – €25
- Aubergine with caper sauce and "sofrito a la antigua" – €16,5
- Maresme peas in carbonara sauce with truffles – €50
- Grilled chanterelles with crumbled black sausage – €25

FRIED FOOD

- Bombe of Frisian cow, "all i oli", and sauce of candied "piquillo" peppers – €13,5
- Cod fritters with alioli (6u) – €15
- Turbot Andalusian style with tartar sauce – €32

CASSEROLES

- National lobster with garlic, eggs and chips – €18 /100gr
- Mediterranean Lobster with garlic, eggs and french fries – €20 /100gr
- Macaroni stuffed with pig's trotters, trumpets of death, Idiazabal cheese sauce and Melanosporum truffle – €56

Bread with tomato – € 4,5

RICES

price per person, minimum 2

- Codfish rice au gratin with alioli and artichokes – €28
- Rice with Iberian secreto iberico with trumpets of death – €28
- Rice with seasonal mushrooms – €29
- Cuttlefish and lemon rice – €32
- Matured cutlet rice (250gr per person) – €38
- Spider crab rice – €40
- Lord Manresa rice with Mediterranean red shrimp – €50

Bread and snack – € 4,5

KIDS

Macaroni Bolognese - €12

Chicken escalope with french fries – €16,5

Battered sea bass with chips – €18