



TAPAS & SHARE

♥ Catalan **toast bread** with tomato and extra olive oil (Option gluten free) 3,8

♥ Our **bravas**, fried potatoes in spicy tomato sauce 8,5

Iberian ham **croquettes** 2,9 pc

Cod Jumbo **croquettes** 2,9 ud

Barceloneta bomb, battered potato ball stuffed with spicy meat 6,4 pc

Anchovy 00 from Santoña 3,7 pc

♥ ⊗ **Asparagus** from Navarra super extra thick of Adolfo Sábada 22,5

⊗ **Oyster** from la Ria de Arousa 5,5 pc

⊗ **Bluefin tuna carpaccio** with soy and extra olive oil 15,5

⊗ **Red prawn carpaccio** with arugula, cherry tomatoes and extra olive oil 24

Oscetra caviar 10gr. served with artisan butter and toasts 23

♥ **Crunchy aubergine** with flower honey and lime 11

♥ **Crispy broccoli in tempura** with spicy touch, cumin and lime 12

⊗ **"Esqueixada"** raw cod, red and green pepper, purple onion, natural tomato and kalamata olives 16

Caesar salad with chicken à l'escabèche, Manchego cheese, bacon, dried tomato, boiled quail egg, croutons and Caesar sauce 15,5

♥ ⊗ **Goat cheese salad**, mesclum, beet, raspberries, pipes and red fruit balsamic cream 15

♥ ⊗ **Grilled seasonal vegetables** with romesco sauce 17,5

⊗ **Veal chistorra** roasted on grill 13,5

⊗ **Iberian ham** 100% acorn fed from Extremadura 29

Scrambled eggs @cobardesygallinas with potatoes and Iberian ham 14,5

Small fried fish, Cádiz style 14,5

Squids at Andalusian style with citrus mayonnaise 16,5

⊗ **Steamed mussels** with wine, lemon and oregano 12,5

⊗ **Grilled octopus** with potatoes and paprika from Vera 19,5

Boloñesa tagliatelle in ragout with bacon, chorizo and meat chopped of beed-aged 14,5

⊗ **Spanish cheese platter**: Petit Nevat (goat), Payoyo (goat & sheep), Boffard reserva manchego (sheep) Idiazabal (sheep), La peral (cow) 24