SNACKS

OSTRA 4,2
Fried KOMBU seaweed, black garlic, 25 year old Sherry vinegar 6 ★
SWEET POTATO chip, yogurt and iberian ham 8
Tomato rubbed flat bread 5 (★)
Homemade DUCK ham 6

APERITIF

SHERRY
Fino en rama Cruz Vieja 4,1
Manzanilla Maruja 4

VERMOUTH
Amillo 4,9
Yzaguirre Blanco Reserva 4,8

BUBLES
Craft beer Estupenda Xarello... 3,7
Cava rosat... D.G Viticultors, Penedès... 5,5

COCKTAILS
Kir Real... 5,9
Aperol Spritz... 6,5
Sherry Martini... 11

Bread service: 1,80 p.p ★ = Vegetarian dish Prices include tax
STARTERS

Green seasonal SALAD, grape, apple, walnut and celery 10,5 *
Ecological catalan goats CHEESE, brioche and fruit 11,5 *
Charred BABY GEM, black olive and egg yolk 9,5 *
Grilled CARROT carpaccio, elderflower and horseraddish 10,6 *
BEET tartare, goats cheese, toasts 10,5 *
Cured and seared MACKEREL, avocado and crunchy onion 12,5
Iberian HAM shavings with tomato flat bread 10 / 16
DEER carpaccio, cep mayonaise and red currents 12,5

MAINS

BONITO tataki with cauliflower and apple ponzu 17,5
LENTELS, COD, chorizo and parsnip 18,5
Glazed AUBERGINE, sesame and wild rice 16 *
BEEF CHEEK, potato, kale and madiera sauce 19,5
Creamy barley, IBERIAN PLUMA, apple and miso 18,5
DUCK breast, braised cabbage, cep sauce 17,5
How about some RICE...??? 18

EXTRAS *
Spicey Santa Pau beans with lemon and coriander 5
Brocoli sauteed in hazelnut and miso butter 5
Champ potato with chive 5

- Cooking is a very difficult art that requires a vocation, a sense of constant observation, extensive experience and a lot of patience ... Josep Pla.