



HOME MENU

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| <i>Catalan "coca" bread with tomato (G)</i> | 4,50€ |
| <i>Homemade oxtail croquettes (2 units) (G, Su, H)</i> | 7,50€ |
| <i>Cantabrian anchovies with "coca" brîoche and butter (4 units) (G, P, L)</i> | 12,00€ |
| <i>Patatas bravas "Santa Gula's style" (G, H, F, Aj, C)</i> | 7,50€ |
| <i>Ganxet beans hummus with rustic pesto, fried chickpeas and labneh (G, F, L, Se, Aj)</i> | 12,00€ |
| <i>Spanish potatoes salad with Balfegó tuna tartare and fried egg from Calaf (G, H, Mz, Se, S, P, Aj)</i> | 14,00€ |
| <i>Zucchini carpaccio, goat cheese, cashews and mint (L, F, Mz)</i> | 12,00€ |
| <i>Smoked aubergine with feta cheese and asian herbs (S, L, F, G, Aj)</i> | 11,90€ |
| <i>Crunchy sardines in tempura with creamy smoked aubergine and white miso (G, Su, Aj, P, S)</i> | 14,00€ |
| <i>Burrata with "piquillo" peppers, pumpkin and anchovies emulsion (G, H, L, P, Su, Aj, F)</i> | 14,00€ |
| <i>Toasted "Bikini" sandwich stuffed with beef tail and yoghurt (2 units) (Su, G, S, Aj, L)</i> | 12,00€ |
| <i>Homemade raviolis stuffed with prawns, mushrooms and parmesan sauce (G, L, F, M, S, Su, Aj)</i> | 19,50€ |
| <i>"Lazy" Omelette with prawns, butifarra from Perol and caramelized onion (G, H, M, Su, F, Aj)</i> | 19,50€ |
| <i>Grilled octopus with Idiazábal cheese purée and nduja oil (G, M, L)</i> | 24,00€ |
| <i>Balfegó tuna tataki with avocado, mango, teriyaki sauce and wasabi emulsion (G, P, Se, S, H, Su, Aj)</i> | 24,00€ |
| <i>Black rice with cuttlefish and squid and parsley aioli (G, M, P, H, Aj, C)</i> | 23,50€ |
| <i>Wagyu Steak tartare with mustard, egg yolk and French fries (H, Se, Mz, G, C)</i> | 22,00€ |
| <i>Lamb tacos with frijoles and homemade bbq sauce (4 units) (Se, Su, Aj, C)</i> | 20,00€ |
| <i>Breaded Iberian pork shoulder with potatoes parmentier and pickled piparras (G, H, L, Su)</i> | 23,50€ |
| <i>Black Angus rib with potatoes (G, Su, C)</i> | 27,50€ |

HOMEMADE DESERTS

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| <i>Brie cheesecake with coffee toffee (L, G, H, F)</i> | 7,50€ |
| <i>Catalan crème brûlée with mandarin sorbet and crumble (G, L, H)</i> | 7,50€ |
| <i>Chocolate cream (75%) with olive oil and salt (G, L, H)</i> | 7,20€ |
| <i>Nutella's and mascarpone tiramisu (G, L, H, F)</i> | 7,50€ |
| <i>Pistachio coulant with yoghurt ice cream (G, F, L, H)</i> | 8,50€ |
| <i>Sandro Desii's flavoured ice creams (L)</i> | 6,00€ |

*Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Please do not hesitate to request more information if needed.

*10% terrace rate

ALÉRGENOS: G (Gluten), L (Lactosa), M (Moluscos), P (Pescado), H (Huevo), S (Soja), Se (Sésamo), Mz (Mostaza), Su (Sulfitos), A (Apio), F (Frutos secos), Al (Altramuces), C (Cebolla), Aj (Ajo)