



TO START

Gilda (ud.)	4,00 €
Cantabrian butterfly anchovy (each)	4,00 €
Cantabrian anchovy with raw butter (each)	4,50 €
Red prawn carpaccio from Palamós	19,00 €
Arturo Sánchez acorn-fed Iberian ham (100g)	23,00 €
Arturo Sánchez acorn-fed Iberian ham 1/2 portion	14,00 €
Arturo Sánchez Iberian cold cuts: loin, chorizo, salchichón	22,50 €
Premium cured beef	18,00 €
Selection of fine cheeses	22,00 €
Warm Iberian pork jowl toast	7,50 €
Salted fish platter	19,00 €

Canned seafood

Small sardines in olive oil	4,00 €
Razor clams in brine	10,00 €
Pickled mussels	8,00 €
White clams in brine	9,00 €
Baby squid stuffed with imitation elvers	8,00 €

TO CONTINUE

Raf tomato and Capellanet (fish) salad	18,00 €
Fresh Puglia burrata with Raf tomato and homemade pesto	20,00 €
White asparagus from Navarra with hollandaise sauce	18,00 €
Traditional steak tartare	16,50 €
Foie gras terrine with raisin and dried apricot cream	18,00 €
Olive oil Valencian flatbread with onion, cheese, and Mallorca sobrasada	15,00 €
Olive oil Valencian flatbread with roasted vegetables and artichoke	15,00 €
Homemade steamed pork gyozas	12,50 €
Confit leeks with romesco and hazelnuts	15,00 €
Bread and Extra Virgin Olive oil	2,50 €



DESSERTS

Homemade chocolate truffles (each)	2,25 €
Puff pastry with homemade cream and red berries	6,00 €
French toast bar with ice cream	7,00 €
Citrus ice cream	5,00 €
Cinnamon ice cream with espresso cream	6,00 €
Toasted almond ice cream with Jijona nougat	6,00 €