



TO START

Gilda (unit.) 1,11	4,00
Cantabrian butterfly anchovy (unit.) 1	4,00
Cantabrian anchovy with raw butter (unit.) 1,2,3	4,50
Smoked Salmon Focaccia (ud.) 1,2,3	6,00
Red prawn carpaccio from Palamós 11,12	19,00
Arturo Sánchez acorn-fed Iberian ham (80 g)	25,00
Arturo Sánchez acorn-fed Iberian ham 1/2 portion	15,00
Arturo Sánchez Iberian cold cuts: loin, chorizo, salchichón	22,50
Premium cured beef (90 grams)	19,00
Selection of fine cheeses (4 types of cheese) 3,4	22,00
Warm Iberian pork jowl toast 2	7,50
Salted fish roe platter 1	19,00

Canned seafood

Small sardines in olive oil 1	5,00
Razor clams in brine 13	10,00
Pickled mussels 11,13	8,00
White clams in brine 13	9,00
Baby squid stuffed with imitation elvers 1,7,15	8,00

TO CONTINUE

Warm eggplant salad with Mediterranean garnish 3,11	12,00
Valencian tomato and Capellanet (fish) salad 1,11	18,00
Fresh Puglia burrata with valencian tomato and homemade pesto 3,4	20,00
White asparagus from Navarra with hollandaise sauce 3,5	18,00
Traditional steak tartare 5,6,11	17,00
Foie Gras terrine 3,5,11	18,00
Olive oil Valencian flatbread with onion, cheese, and Mallorca sobrasada 2,3,11	15,00
Olive oil Valencian flatbread with roasted vegetables and artichoke 2,11	15,00
Homemade steamed pork gyozas (4 units.) 2,7,8,11	13,00

Bread and Extra Virgin Olive oil	2,50
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DESSERTS

Homemade chocolate truffles (unit.))	3	2,50
Puff pastry with homemade cream and red berries	2,3,5,9	7,00
French toast bar with ice cream	2,3,5	7,00
Citrus ice cream	3,5	5,00
Cinnamon ice cream with espresso cream	3,5,10	6,00
Toasted almond ice cream with Jijona nougat	3,4,5	6,00

1. Fish; 2.Gluten; 3.Milk and dairy products (including lactose); 4.Dried Fruits; 5. Eggs; 6.Mustard; 7.Soy; 8.Sesame; 9.Red fruits; 10.Caffeine; 11.Sulfites