



TO START

Gilda (unit) 4,12	4,00
Cantabrian butterfly anchovy Catalina (unit) 4	6,00
Cantabrian anchovy Catalina with raw butter (unit) 1, 4, 7	5,00
Anchovies with butter and café Catalina (8 units) 1,4,7	12,50
Smoked Salmon Focaccia (unit) 1, 4, 7	6,00
Red prawn carpaccio from Palamós 2, 12	19,00
Razor clams from the Cíes Islands in olive oil (6/8 pcs)	21,00
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: pork-loin, chorizo, salchichón	22,50
Premium cured beef (90 grams)	19,00
Selection of fine cheeses (4 types of cheese) 7, 8	22,00
Warm Iberian pork jowl toast 1	7,50

Canned seafood

Small sardines in olive oil 4	5,00
Razor clams in brine 14	10,00
Pickled mussels 12, 14	8,00
White clams in brine 14	9,00
Baby squid stuffed with imitation elvers 4, 6, 14	8,00

TO CONTINUE

Valencian tomato and Capellanet (fish) salad 4, 12	18,00
Fresh Puglia burrata with valencian tomato and homemade pesto 7, 8	20,00
Steak Tartare of Beef Tenderloin 3, 10, 12	19,00
Foie Gras terrine 3, 7, 12	18,00
Marinated pork loin with sundried tomato tartare and piquillo peppers 12	15,00
Eggplant Parmigiana 7, 12	12,00
Rustic bread sandwich Vinorte 1, 7, 8	12,50
Olive oil valencian flatbread with onion, cheese, and sobrasada from Mallorca 1, 7, 12	15,00
Olive oil valencian flatbread with roasted vegetables and artichoke 1, 7, 12	15,00
Homemade steamed pork gyozas (4 units) 1, 6, 11, 12	14,00

Bread and Extra Virgin Olive Oil 2,50



DESSERTS

Homemade chocolate truffles (unit)	7	2,50
Puff pastry with homemade cream and red berries	1, 3, 7	7,00
French toast bar with ice cream	1, 3, 7	7,00
Chesse Cake	1, 3, 7	7,00
Cinnamon ice cream with espresso cream	3, 7	6,00
Toasted almond ice cream with Jijona nougat	3, 7, 8	6,00

ALLERGENS 1:Gluten; 2:Crustaceans; 3:Eggs; 4:Fish; 5:Peanuts; 6:Soybeans; 7:Milk; 8:Tree nuts;
9:Celery; 10:Mustard; 11:sesame seeds; 12:Sulfites; 13:Lupin; 14:Molluscs