



APPETIZERS

Iberian ECO ham with bread, tomato and extra virgin olive oil	21,00 €
Mixed olives	4,90 €
Bread with tomato with oil, garlic and salt	4,50 €
Patatas Bravas with homemade sauce and alioli	7,00 €
Patatas Entrañables with pieces of skirt meat, <i>chimichurri</i> sauce and <i>alioli</i>	9,50 €
Cockles	9,00 €
Homemade chips	4,00 €
Potato chips with anchovies	7,90 €
Potato chips Argente (40g bag)	1,90 €
Stuffed Mushrooms with bacon, gorgonzola cheese and caramelized onion	8,50 €
Nats 6 croquetas to choose: Roasted meat / Mushrooms/ Black rice & alioli / Cheese & tomato / Chicken & mustard	6,90 €
Meat pasty Beef, Argentine family recipe	4,00 €
Nunna pasty with bacon, gorgonzola cheese, walnuts, marinated fig and caramelized onion	4,00 €
Maó matured cheese tapa (D.O. Menorca) 70g	5,90 €

STARTERS

Italian Provolone	10,90 €
Melted cheese (200g), with oregano, ground chili pepper and <i>salsa criolla</i> .	
Tacos Cochinita (2 units)	9,50 €
Wheat dough, <i>cochinita pibil</i> , black bean cream, pickled onion, sour cream.	
Burrata Salad	15,50 €
Italian burrata with arugula, basil, semi-dried tomato and pine nuts.	
Zucchini Carpaccio	12,90 €
Fresh zucchini, burrata, dried tomato, basil, toasted pine nuts, salt flakes and vinaigrette.	
Beetroot Carpaccio	12,90 €
Thin slices of beetroot, Greek yogurt, pine nuts, pesto cheese, and apple vinaigrette.	
Steak Tartar	14,90 €
Fresh beef cut with a knife seasoned with olive oil, lemon, egg and capers.	
Vitello Tonnato	14,50 €
Roast beef with egg, tuna and anchovies sauce.	
Beef Carpaccio	14,90 €
Thin slices of fresh beef garnished with Parmesan cheese, almonds, lime, and olive oil.	

MEATS

Entraña (beef)	19,90 €
Skirt meat on the grill served with provolone, potatoes and chimichurri.	
Secreto Ibérico	21,90 €
Iberian pork cooked on the grill garnished with roast potatoes and vegetables.	
Choripán	10,50 €
Sandwich of Argentinian chorizo, <i>chimichurri</i> and <i>pico de gallo</i> .	
Skirt Meat Sandwich	15,50 €
Focaccia bread, skirt meat, provolone cheese, chimichurri sauce and pico de gallo.	



TO SHARE

Clarines chhese Fondue - 200g	22,00 €
Cochinita Pibil Nachos With cochinita pibil, fresh cheese, guacamole and <i>pico de gallo</i> . Try the vegan option with vegan cheese: 3€ plus and Heura: 3€ plus.	14,50 €
French Cheese Board Brie de Meaux Fermier, Tomme de Cabra Cendrat, Saint Nectaire Fermier, Beaufort DOP Primavera, Fourme d'Ambert	20,90 €
Catalan Cheese Board Blanc de Sora, Puigpedrós, Servilleta de Cabra, Serrat i Azul Ceretà.	20,90 €
Italian Cheese Board Taleggio, Salva Cremasco, Smoked Sheep Ricotta, Parmigiano 24 months, cramy Gorgonzola.	20,90 €
Strong Cheese Board Brie Meaux, Munster Afinat, Shrophshire, Cabrales, Afuega'l Pitu Roxu.	20,90 €
Lactose-free Cheese Board Bra Pastura (Italy - cow), Gruyere (Switzerland - cow), L'Etivaz Alpage (Switzerland - cow), Beaufort Primavera (France - cow)	20,90 €

BURGERS

Nunna Beef Burger 100% beef, caramelized onion, gorgonzola cheese, mushrooms and bacon.	14,90 €
Truffle burger 100% beef, parmesan, arugula, truffle sauce and <i>provola fummicata</i> .	14,90 €
Crispy chicken burger Chicken with crispy batter, lettuce, tomato, onion and cheese.	12,90 €
Vegan "meat" burger Smoked Heura burger, roasted peppers, confit onion, vegan mayonnaise.	12,90 €
Vegan "chicken" burger Heura burger, zucchini, avocado, vegan cheese and arugula. Extra gluten-free bread: 1€	12,90 €

PASTAS

Prawn and ricotta bags Stuffed pasta with ricotta cheese and a whole shrimp inside.	18,90 €
Grilled Calçots Ravioli Pasta stuffed with grilled calçots with <i>romesco</i> sauce and pine nuts.	12,90 €
Truffled Sun Pasta stuffed with truffle and mushroom and truffle sauce.	12,90 €
Triangles Mushroom and pumpkin triangles in a pasta made without eggs, suitable for vegans, garnished with vegan cheese and pumpkin sauce.	12,90 €

FISH

Shrimp Carpaccio Thin layer of shrimps with pistachio, apple vinegar and lime	22,00 €
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EXTRA

Portion of malted rustic barley bread	2,10 €
Chimichurri - Valentina Sauce - Mayonnaise - Allioli - Olive oil	1,50 €
Gluten-free bread	1,50 €





CRAFT BEERS

OGHAM

GOLDEN ALE - IBU 18 - ABV 4,8% - 44cl - Gluten free	5,30 €
RED ALE - IBU 17 - ABV 5,3% - 44cl - Gluten free	5,30 €
PORTER - IBU 22 - ABV 5,3% - 44cl	5,30 €
HONEY - IBU 16 - ABV 6,9% - 44cl	5,30 €
BARLEY WINE - IBU 47 - ABV 9,7% - 44cl	5,30 €
APA - IBU 35 - ABV 5,2% - 44cl	5,30 €
IPA - IBU 51 - ABV 5,8% - 44cl	5,30 €
AMERICAN IPA - IBU 69 - ABV 7,1% - 44cl	5,30 €
HAZY IPA - IBU 42 - ABV 6% - 44cl	5,30 €





FRESH BEVERAGES

Coca-Cola (Regular) 350 ml _____	2,90 €	Bitter Kas _____	2,60 €
Coca-Cola zero 350ml _____	2,90 €	Mineral water 500ml _____	2,20 €
Coca-Cola zero-zero 350ml _____	2,90 €	Sparkling water Vichy Catalán _____	2,50 €
Lemon Fanta 350ml _____	2,90 €	Sparkling water Malavella _____	2,50 €
Orange Fanta 350ml _____	2,90 €	Ladrón de Manzanas (Cider) _____	3,50 €
Lemon Aquarius _____	2,90 €	Cal Valls 100% Natural juice - 200 ml.	
Lemon Nestea _____	2,90 €	No added sugars. Consult flavors _____	3,25 €
Royal Bliss lemon tonic _____	2,90 €	Kombucha Flaxe & Kale 400 ml- Consult	
Royal Bliss tonic _____	2,90 €	flavors _____	5,50 €

BEERS

18/70 draft beer's glass 330ml _____	2,60 €	Aguila Dorada 330ml _____	3,50 €
18/70 draft beer's pint 470ml _____	3,70 €	Aguila unfiltered 330ml _____	3,50 €
Radler Amstel draft lemonbeer's 330ml _____	2,60 €	Amstel Oro 330ml _____	3,50 €
Radler Amstel draft lemonbeer's 470ml _____	3,70 €	Amstel Oro 0.0% 330ml _____	3,50 €

CRAFT BEERS



PLATJA D'OR - LAGER (GERMAN PILS) - IBU 33 - ABV 4,7% - 330ml - Gluten free _____	4,50 €
WEISS SUBUR - BLAT (GERMAN HEFFWEIZEN/WEISSBIER) - IBU 12 - ABV 5,2% 330ml _____	4,50 €
MARICEL - APA - IBU 35 - ABV 5,2% - 330ml _____	4,50 €
TRINITAT - IPA - IBU 75 - ABV 6,5% - 330ml _____	5,00 €
LLUCIFER - RED RYE IPA - IBU 100 - ABV 6% - 330ml _____	5,00 €
MARGALLÓ - SESSION IPA - IBU 25 - ABV 5,6% - 330ml _____	5,00 €

