



RESTO BAR

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	4,20 €
Patatas Bravas with homemade sauce and alioli	7,00 €
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	7,50 €
Nats Like <i>croquetas</i> - 6 units - Roasted meat / Mushrooms/ Black rice with alioli / Cheese & tomato	6,50 €
Meat pasty Beef, Argentine family recipe	4,00 €
Natural pasty with bacon, gorgonzola cheese, walnuts, marinated fig and caramelized onion	4,00 €
Maó matured cheese tapa (D.O. Menorca) 70g	5,90 €
Vitello Tonnato Tapa	4,90 €

STARTERS

Italian Provolone	10,90 €
Melted cheese (200g), with oregano, ground chili pepper and <i>salsa criolla</i> .	
Tacos Cochinita	7,50 €
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. Vegan option: with vegan cheese - Supplement: 3€.	
Beetroot Carpaccio	12,90 €
Thin slices of beetroot, Greek yogurt, pine nuts, pesto cheese, and apple vinaigrette. Vegan option: with vegan cheese - Supplement: 3€.	
Steak Tartar	12,90 €
Fresh beef cut with a knife seasoned with olive oil, lemon, egg and capers.	
Vitello Tonnato	13,90 €
Roast beef with egg, tuna and anchovies sauce.	
Beef Carpaccio	12,90 €
Thin slices of fresh beef garnished with Parmesan cheese, almonds, lime, and olive oil.	

MEATS

Entraña (220-250g)	19,50 €
Skirt meat on the grill served with provolone, potatoes and chimichurri.	
Secreto Ibérico (200g)	21,90 €
Iberian pork cooked on the grill garnished with roast potatoes and vegetables.	
Choripán	10,50 €
Bread with Argentinian chorizo, chimichurri and pico de gallo	
Skirt Meat Sandwich	15,50 €
Focaccia bread, skirt meat, provolone cheese, chimichurri sauce and pico de gallo.	





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TO SHARE

Clarines chhese Fondue - 200g	22,00 €
Cochinita Pibil Nachos	12,90 €
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.	
French Cheese Board	20,90 €
Brie de Meaux Fermier, Tomme de Cabra Cendrat, Saint Nectaire Fermier, Beaufort DOP Primavera, Fourme d'Ambert	
Catalan Cheese Board	20,90 €
Blanc de Sora, Puigpedrós, Servilleta de Cabra, Serrat i Azul Ceretà.	
Italian Cheese Board	20,90 €
Taleggio, Salva Cremasco, Smoked Sheep Ricotta, Parmigiano 24 months, cramy Gorgonzola.	
Strong Cheese Board	20,90 €
Brie Meaux, Munster Afnat, Shrophshire, Cabrales, Afuega'l Pitu Roxu	
Triple to dip	16,50 €
Three perfect creams to dip, served with bread and crudités. Or an individual bowl: 6,00€	

BURGERS

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

PASTAS

Saquitos de gamba y ricotta	16,90 €
Stuffed pasta with ricotta cheese and a whole shrimp inside.	
Cardenales	14,50 €
Stuffed pasta with goat cheese and eggplant.	
Triangles	11,90 €
Mushroom and pumpkin triangles in a pasta made without eggs, suitable for vegans, garnished with vegan cheese and pumpkin sauce.	

FISH

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

EXTRA

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





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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 €	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 _____	2,80 €	Cal Valls 100% Natural juice - 200 ml.	
Orange Aquarius _____	2,80 €	No added sugars. Consult flavors _____	3,25 €
Lemon Nestea _____	2,80 €	Kombucha Flaxe & Kale 400 ml- Consult	
Royal Bliss lemon tonic _____	2,80 €	flavors _____	5,50 €
Royal Bliss tonic _____	2,80 €		

BEERS

18/70 draft beer's glass 330ml _____	2,60 €	Aguila unfiltered 330ml _____	3,50 €
18/70 draft beer's pint 470ml _____	3,70 €	A traditional, unfiltered Special Lager, inspired by its origins, intense flavour with citrus notes.	
Radler Amstel draft lemonbeer's 330ml _____	2,60 €	Amstel Oro 330ml _____	3,50 €
Radler Amstel draft lemonbeer's 470ml _____	3,70 €	A 100% roasted malt dark lager with fruity notes.	
Aguila Dorada 330ml _____	3,50 €	Amstel Oro 0.0% 330ml _____	3,50 €
Easy to drink, balanced, lager type. Barley malt, hops, corn and water.		A 100% roasted malt dark lager, without alcohol.	

CRAFT BEERS



LA SITGETANA PLATJA D'OR - Blonde Ale - 33 IBU 330ml - Gluten free. _____	4,50 €
Low fermentation, high carbonation Citrus and floral notes.	
LA SITGETANA WEISS SUBUR 12 IBU 330ml _____	4,50 €
Weissbeer. Traditional wheat and malt recipe, refreshing with banana's favors. Medium carbonation.	
LA SITGETANA MARICEL APA 35 IBU 330ml _____	4,50 €
High fermentation, aromatic, fruity, medium carbonation. Balanced.	
LA SITGETANA TRINITAT IPA 75 IBU 330ml _____	5,00 €
Very aromatic, moderate bitterness, medium body and low carbonation.	





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CRAFT BEERS

OGHAM

CLASSICS

OGHAM GOLDEN ALE 18 IBU 44cl. Gluten-free _____ 5,00 €

High fermentation golden beer. Fruity notes are perceived.

OGHAM RED ALE 17 IBU 44 cl. _____ 5,00 €

Ruby-colored Ale beer, made with 6 different types of malts that give it a complete maltiness. It is moderately low bitter and well balanced.

OGHAM PORTER 22 IBU 44 cl. _____ 5,00 €

Beer of English origin, with a good body, in which toasted malts are protagonists, imparting an intense character of chocolate, coffee and walnuts.

SPECIALS

OGHAM HONEY 16 IBU 44cl. _____ 5,00 €

Golden beer made from honey, with sweet and floral notes that are perceived in the aroma and remain in a sweet and pleasant aftertaste.

HOPPED

OGHAM APA 32 IBU 44cl _____ 5,00 €

Golden to vermilion beer, smooth, fresh and fruity

OGHAM IPA 51 IBU 44cl _____ 5,30 €

Strong amber-coloured beer with an intense floral and fruity aroma from hops selected in the brewing process. High bitterness, in balance with the sweetness provided by the malts. Very tasty and complex.

OGHAM AMERICAN IPA 69 IBU 44cl _____ 5,30 €

The American IPA intensifies the flavours and aromas of our classic IPA, taking it to another level. Aroma, stone fruits, resin and a citrus finish are perceived. Intense and complex on the palate, it strikes the right balance between alcohol and malt support.

OGHAM HAZY IPA 44cl _____ 5,30 €

Blonde, cloudy, fruity and silky. Explosion of citrus aromas and flavours due to the high hop loading.

