Aperitivo

PA AMB TOMÀQUET
Toasted crystal bread, fresh tomatoes & olive oil

IBÉRICO PLATTER JOSELITO
Ibérico cold cuts & Idiazabal cheese

Para Picar

CHOOSE ONE

TOMATO TARTARE 2013
With a trick up its sleeve, you would never guess this is plant–based!

MUSHROOM CROQUETTES
Put a Spaniard to the test and decide whose croquetas are the best!

PULPO GALLEGO
Octopus with potato foam, torreznos, piquillo & paprika

TRUFFLE BIKINI
You're not getting a swimsuit! This tapa will transport you right to Catalunya

ROASTED PUMPKIN & CHORIZO SOUP
Creamy pumpkin soup served with chorizo bites

GAMBA WITH "AJO Y PEREJIL"
Open fire grilled giant freshwater prawn with garlic & parsley sauce

TUNA TARTARE
Smoked caviar & gazpacho

SPANISH TOMATOES & MUSSELS SALAD
With red onion & black olives sauce

ASPARAGUS WITH POACHED EGG
With piquillo & potato

STEAK TARTARE WITH AVRUGA CAVIAR
Hand-cut tenderloin tartare adorned with mushroom escabeche & a gold touch
Supplement + 60

UNI ENSALADILLA
A well-loved, creamy potato dish starring the Japanese uni & octopus
Supplement + 90

AVOCADO LOBSTER ROLL
A seafood delight, this tantalising roll is filled with lobster, avocado, vegetables & mayonnaise
Supplement + 95

Segundos

CHOOSE ONE

VEGETARIANA PAELLA
Grilled asparagus, mushrooms & baby carrots

SQUID & MUSSELS PAELLA
Squid ink paella with aioli

CATCH OF THE DAY
Coconut & bell pepper sauce with roasted almonds

IBERICO PORK SECRETO
With mashed potatoes, mushrooms & onion sauce

GRILLED SPANISH CHICKEN
With baby potatoes & romesco sauce

JOSPER GRILLED AUSTRALIAN WAGYU M5/6 STRIPLOIN
With green asparagus
Supplement + 120

LOBSTER TAIL PAELLA
Secreto Ibérico, mussels, aioli & parsley oil
Supplement + 150

To Share

FOR TWO

SPANISH-BBQ RIBS PAELLA
Vegetable & truffle rice with slow-cooked Ibérico ribs
Supplement + 150

SPANISH LAMB SHOULDER *(800g)*
Served with padrón peppers
Supplement + 190

GRILLED SPANISH SEABASS *(1kg)*
Josper-grilled to perfection with sautéed vegetables
Supplement + 250

MIGUEL VERGARA BLACK ANGUS STRIPLOIN *(400g)*
Served with mashed potatoes
Supplement + 280

TRADITIONAL SUCKLING PIG
Our signature dish roasted Segovian style
Supplement + 420

Postres

CHOOSE ONE

DESSERT OF THE DAY

or

CHURROS *(FOR 2)*
Caramel sauce
Supplement + 60

COFFEE OR TEA

480 per person

10% Service Charge

Wine

SPARKLING

AGUSTI TORELLO MATA BRUT RESERVA	120
VEUVE CLICQUOT YELLOW LABEL BRUT	160

WHITE

CALABRIA RICHLAND CHARDONNAY	110
PACO Y LOLA ALBARIÑO	110

ROSÉ

BODEGAS MUGA ROSADO	100

RED

MARIUS BY M. CHAPOUTIER SYRAH GRENACHE	110
DAVID DUBAND PINOT NOIR	130

Sangria

SANGRIA CATALUNYA — per glass 120 — sharing 850
Pisco, Fernet Hunter, Citrus, Passionfruit, Garnacha, Fruita

Spritz

LIGHTER AFFAIRS TO BE ENJOYED ON OUR TERRACE OR OTHERWISE

LA RAMBLA APEROL SPRITZ — 120
Fino, Aperol, jasmine & peach soda, Cava

CHICA BOOM — 120
Ketel One Vodka, St. Germain, grapefruit, Cava

SAN SEBASTIÁN — 120
Fernet Hunter Granit, pineapple, Ginger Beer, Cava

Coffee by ELEPHANT GROUNDS

	Single | Double
ESPRESSO	45 | 50
AMERICANO	55 | 60
MACCHIATTO	60
FLAT WHITE	60
LATTE	60
CAPPUCCINO	60

Others

SOFT DRINKS	60
SAN PELLEGRINO SPARKLING	80
ACQUA PANNA STILL	80
FRESH LIME SODA	80
FRESHLY SQUEEZED JUICE	80
LOOSE LEAF TEA	80

English Breakfast Tea, Jasmine Green Tea, Earl Grey Tea, Peppermint Tea or Chamomile Tea

10% Service Charge