

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 & SPHERICAL OLIVE

With a trick up its sleeve, you would never guess this is plant-based!

"TAPAS TRIO" CROQUETA, BOMBA & COD FRITTER

Put a Spaniard to the test & decide whose tapas 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

CREAMY LOBSTER & ROASTED TOMATO SOUP

With sage oil

TUNA TARTARE

With escabeche vegetables, Avruga caviar & gazpacho

SLOW COOKED EGG & TRUFFLE POTATO FOAM

Served with chickpeas, torreznos & migas

BURRATA, ROASTED BABY LETTUCE & SMOKED SARDINE SALAD

With black olive sauce and arugula

HOKKAIDO SCALLOP XL

Open fire grilled with garlic sauce

Supplement + 50

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 artichokes, mushrooms & white asparagus

DUCK LEG & MUSHROOM PAELLA

With vegetable & truffle rice served with foie aioli

BABY CUTTLEFISH “小墨魚” & MUSSELS

Josper grilled served with garlic & green peas sauce

CATCH OF THE DAY

Served with cava, spinach & trout roe creamy sauce

ANGUS STRIPLOIN

With mashed potatoes and padrón pepper

SEAFOOD & UNI CANELÓN

Homemade pasta filled with crab & scallops served with prawn & crab sauce

Supplement + 120

JOSPER GRILLED WESTHOLME AUSTRALIAN WAGYU M5/6 STRIPLOIN

With green asparagus & roasted cherry tomatoes

Supplement + 120

LOBSTER TAIL PAELLA

Pluma Ibérica, mussels & aioli

Supplement + 150

To Share

FOR TWO

SPANISH-BBQ RIBS PAELLA

Vegetable & truffle rice with slow-cooked Ibérico ribs

Supplement + 150

SPANISH LAMB SHOULDER (650g)

Served with padrón peppers

Supplement + 190

GRILLED SPANISH SEABASS (1kg)

Josper-grilled to perfection with sautéed vegetables

Supplement + 250

TRADITIONAL SUCKLING PIG

Our signature dish roasted Segovian style

Supplement + 420

PRIME RIB STEAK “RUBIA GALLEGA” (1KG)

30 days Dry Aged Los Norteños - Galicia, Spain served with mashed potatoes

Supplement + 550 (30 min preparation)

Postres

CHOOSE ONE

DESSERT OF THE DAY

OR

CHURROS (FOR 2)

With caramel sauce

Supplement + 60

COFFEE OR TEA

490 per person

Wine

SPARKLING

AGUSTI TORELLO MATA BRUT RESERVA	120
VEUVE CLICQUOT YELLOW LABEL BRUT	170

WHITE

CALABRIA RICHLAND CHARDONNAY	110
PACO Y LOLA ALBARIÑO	110

ROSÉ

BODEGAS MUGA ROSADO	110
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RED

CALABRIA RICHLAND CABERNET SAUVIGNON	110
LA RIOJA ALTA VIÑA ALBERDI, RESERVA, TEMPRANILLO	150

Sangria

SANGRIA CATALUNYA	per glass 125	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	

Mocktails

GUNNER	90
Fresh lime, ginger ale, ginger beer & Angostura bitters	
DIVINE LIGHT	95
Passion fruit purée, soda & sprite	
RED RAZZ - LEMONADE	95
Fresh raspberry, mint & homemade lemonade	
JENGIBRE OOLONG TEA	95
Ginger-Infused oolong tea, cardamom & salted dry plum	

Others

SOFT DRINKS	60
SAN PELLEGRINO SPARKLING	80
ACQUA PANNA STILL	80
FRESH LIME SODA	80
FRESHLY SQUEEZED JUICE	85
<i>Orange, Watermelon, Apple, Pineapple, Grapefruit</i>	
LOOSE LEAF TEA	90
<i>English Breakfast Tea, Jasmine Green Tea, Earl Grey Tea, Peppermint Tea or Chamomile Tea</i>	

