

## Aperitivo

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

**IBÉRICO PLATTER JOSÉLITO**  
Ibérico cold cuts & Spanish cheese

## Tapa Para Picar

SELECT ONE PERFECT FOR SHARING

**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

**ZUCCHINI SOUP WITH SMOKED SALMON**  
With croutons

**TUNA TARTARE**  
With escabeche vegetables, Avruga caviar & gazpacho

**CHISTORRA & BABY CUTTLEFISH "小墨魚"**  
With migas & Padrón pepper

**SMOKED SALMON & BURRATA "COCA" FLAT BREAD**  
With black olive sauce & basil micros

**HOKKAIDO SCALLOP XL**  
Open fire grilled with garlic sauce  
*Supplement + 60*

**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

SELECT A MAIN

**VEGETARIANA PAELLA**  
Grilled artichokes, mushrooms & white asparagus

**JOSPER GRILLED SPRING CHICKEN**  
With roasted cabbage, ponzu & Romesco Catalan sauce

**CATCH OF THE DAY**  
With "Marinera" tomato seafood sauce & mussels

**AUST LAMB PICANHA**  
With mashed potatoes & piquillo herbs sauce

**BABY SCALLOPS 'SPANISH ZAMBURIÑAS' PAELLA**  
With parsley & garlic oil

**OZAKI JAPANESE WAGYU BEEF STRIPLON**  
With green asparagus & roasted cherry tomatoes  
*Supplement + 160*

**SEAFOOD & UNI CANELÓN**  
Homemade pasta filled with crab & scallops served with prawn & crab sauce  
*Supplement + 150*

**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 + 150*

**MIGUEL VERGARA BLACK ANGUS STRIPLON (400g)**  
Served with mashed potatoes  
*Supplement + 250*

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

**TRADITIONAL SUCKLING PIG**  
Our signature dish roasted Segovian style  
*Supplement + 420 (30-min preparation)*

**PRIME RIB STEAK "RUBIA GALLEGA" (1kg)**  
30 days Dry Aged Los Norteños - Galicia, Spain served with mashed potatoes  
*Supplement + 550 (30-min preparation)*

## Postres

SELECT A DESSERT

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>	

