

Aperitivo

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

IBÉRICO PLATTER JOSÉLITO
Spanish 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!

CROQUETA & TRUFFLE BIKINI "DUO"
Put a Spaniard to the test and decide whose tapas are the best!

PULPO GALLEGO
From Galicia straight to Hong Kong – Octopus with potato foam, pork torreznos, piquillo & paprika

ENDIVES WITH SEAFOOD "SALPICÓN DE MARISCO"
Endives filled with seafood cocktail

TRUFFLE MUSHROOM SOUP
Served with croutons & fresh truffle

TUNA TARTARE
With escabeche vegetables, Avruga caviar & gazpacho

SMOKED SALMON & POTATO SALAD "ENSALADILLA"
Served with trout roe

HOKKAIDO SCALLOP XL
Open fire grilled with garlic sauce
Supplement + 40

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 & asparagus

JOSPER GRILLED SPANISH PORK
Served with roasted pumpkin purée & Romesco Catalan sauce

CATCH OF THE DAY
Served with broccolini, cava & trout roe sauce

AUST LAMB PICANHA
With mashed potatoes & piquillo herbs sauce

CHICKEN & BABY CUTTLEFISH "小墨魚" PAELLA
Served with mussels & aioli

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

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

To Share

FOR TWO

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

SPANISH LAMB SHOULDER (700g)
Served with padrón peppers
Supplement + 150

GRILLED SPANISH SEABASS (1kg)
Josper-grilled to perfection with sautéed vegetables
Supplement + 200

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

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

PRIME RIB STEAK "RUBIA GALLEGA" (1kg)
45 days Dry Aged Discaulux Rubia - 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

CELLER KRIPTA FRANC BRUT RESERVA	120
VEUVE CLICQUOT YELLOW LABEL BRUT	170

WHITE

MARQUES DE RISCAL SAUVIGNON BLANC	100
ARZUAGA FAN D'ORO CHARDONNAY	130

ROSÉ

MARQUES DE RISCAL ROSADO	100
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RED

MARQUES DE RISCAL VIÑA COLLADA TEMPRANILLO	100
FINCA VILLACRECES PRUNO TEMPRANILLO/ CABERNET SAUVIGNON	120

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>	

