

TAPAS TO START

MEDITERRANEAN MARINATED OLIVES On virgin olive oil, aromatic herbs and citrus	3.5
HOUSE-MADE CANTABRIAN ANCHOVY GILDA	3
HOUSE-MADE MEDITERRANEAN WHITE ANCHOVY GILDA	3
GILLARDEAU OYSTER NO.3 AU NATUREL From Marennes-Oléron	5
CATALAN CHEESES SELECTION Four types of artisan cheese with seasonal house-made fruit chutney	14
IBERIAN HAM 3oz Pure acorn-fed Iberian ham	16
PAN CON TOMATE Folgueroles bread, roseta tomato and virgin olive oil	3.5
ANCHOVY TOAST Roseta tomato and virgin olive oil	3
BRAVAS VERAZ Crispy potatoes, house special brava sauce and aioli	6
OCTOPUS RAGU CROQUETTE With roasted tomato and garlic mayonnaise and La Vera paprika oil	5

FROM THE SEA

PESCADITO FRITO Fried anchovies with tartar sauce and fresh lemon	12
MUSSELS CASSEROLE With saffron sauce	14
CURED SALMON & ROASTED BEETROOTS House-cured salmon on fennel and dill with yogurt dressing	15

FROM THE ORCHARD

AUTUMN SALAD Sweet potato, pomegranate, lettuce, escarole with blood orange and toasted nuts vinaigrette	14
ROASTED CAULIFLOWER Celeriac purée and pine nuts, apricots and raisin vinaigrette	12
SUNDRIED TOMATO HUMMUS PITA BREAD Provolone cheese, pesto and arugula	12

OUR BUTCHER'S SELECTION

ORGANIC VEAL TENDERLOIN FROM GIRONA 7oz Selected by our butcher from the Mercat de Santa Caterina with crispy potatoes and padron peppers	18
---	----

SANDWICHES

BOCADILLO DE CALAMARES Fried calamari sandwich with black garlic aioli on brioche bread	14
SMOKED VEAL PASTRAMI SANDWICH With pecorino cheese and pickles	14

SWEET ENDING

OUR CHEESECAKE With seasonal fruit	7
GINGER-INFUSED MELON With lemon sorbet	7