### TAPAS TO START

MEDITERRANEAN MARINATED OLIVES Olive oil, aromatic herbs and citrus	4
HOUSE-MADE CANTABRIAN ANCHOVY GILDA	3
HOUSE-MADE MEDITERRANEAN WHITE ANCHOVY GILDA	3
GILLARDEAU OYSTER NO.3 AU NATUREL	5
CATALAN CHEESES SELECTION Seasonal house-made fruit chutney	18
PURE ACORN-FED IBERIAN HAM (30z) Hand sliced DO Guijuelo ham	24
PAN CON TOMATE Folgueroles bread, roseta tomato and olive oil	4
COCA BREAD WITH SMOKED BUTTER	4
CANTABRIAN ANCHOVY FILLETS	5
BRAVAS VERAZ Crispy potatoes, house special brava sauce and aioli	6
BOMBA VERAZ Potato homba stuffed with La Vera paprika mayo	6

# FROM THE VERMOUTH BAR

Red Vermouth Donzell Rojo Veraz x EDITION 6 White Vermouth Padró & Co. Reserva 8 Red Vermouth Padró & Co. Clásico 8 Fino Fernando de Castilla 9 Manzanilla La Guita 9 Palo Cortado Poley 25 Años 9



### **SANDWICHES**

THREE CHEESES SANDWICH Provolone, cheddar and gruyère in white loaf bread	12
CRISPY CHICKEN SANDWICH Crispy chicken thigh, escarole, sun-dried tomatoes, romesco sauce in white loaf bread	14
VEAL GRILLED SANDWICH Beef tenderloin, roasted green peppers, dijonnaise sauce and melted cheese in coca bread	15
CHEESEBURGER Locally-sourced organic beef, cheddar cheese, caramelized onions, truffle mayo and crispy potatoes	17
VEGAN BURGER Plant-based meat, vegan cheddar cheese, caramelized onions, vegan mayo and crispy potatoes	16

## FROM THE ORCHARD

SWEET POTATO SALAD Escarole, sweet potato purée, pickled pears,	14
toasted pumpkin seeds, chestnuts and microgreens Add Burrata Caseificio Artigiana Pugliese	+7
MARKET SALAD Green leaves, asparagus, tomato, onion and radish	12
Add Burrata Caseificio Artigiana Pugliese	+7
PORCINI MUSHROOMS SOUP Seasonal mushrooms and toasted pine nuts	14

### FROM THE SEA

FRIED CALAMARI Fried calamari and black garlic aioli	14
RAZOR CLAMS IN WHITE WINE CASSEROLE Lemon thyme oil	16
MARKET FISH Sustainably certified fish of the day Roasted vegetables	23
OUR BUTCHER'S SELECTION	
ORGANIC BEEF SKIRT STEAK FROM GIRONA (70z) From our butcher at Mercat de Santa Caterina Crispy potatoes and chimichurri sauce	20
BEEF STRIPLOIN (70z) Trinxat-style mashed potato, cabbage and pumpkin with demi-glace sauce	34
SWEET ENDING	
OUR CARAMEL COOKIE CHEESECAKE Seasonal fruit	8
APPLE TEXTURES Osmotized green apple, baked golden apple, home-made apple sorbet and lemon gel	8

All prices are in Euros and include VAT. For dietary requirements and food allergies, please ask one of our team members.