Treat yourself to our Chef's daily specials.
Please don't hesitate to ask our team, who will be delighted to present them to you.

SMALL BITES

BREAD WITH TOMATO AND EXTRA VIRGIN OLIVE OIL	6€
«GILDAS MATRIMONIO» – CANTABRIAN ANCHOVIES MARINATED IN OLIVE OIL AND VINEGAR ON TOMATO BREAD (2 UNITS)	8,5€
WHITE ANCHOVIES IN VINEGAR WITH CITRUS AND HINTS OF RED BERRIES	19€
CANTABRIAN ANCHOVIES SERVED WITH TOMATO BREAD	25€
IBERIAN HAM WITH TOMATO BREAD	33€
WAGYU CECINA, COCA BREAD AND SMOKED BUTTER	26€
SELECTION OF ARTISAN CHEESES	25€
TRADITIONAL ESCALIVADA "ROASTED PEPPERS" WITH KALAMATA OLIVES	18€
CHICKPEA HUMMUS WITH CONFIT TOMATOES AND GARDEN VEGETABLE CRUDITÉS	18€
«FOIE GRAS MICUIT » WITH SAUTERNES WINE JELLY	25€
FRIED ARTICHOKES WITH TARTARE SAUCE	18€
«PATATAS BRAVAS» WITH OUR SIGNATURE SAUCE (5 UNITS)	12€
IBERIAN HAM CROQUETTES (4 UNITS)	14€
BEEF STROGANOFF WITH HOMEMADE FRENCH FRIES	24€
ANDALUSIAN STYLE SQUID WITH A LIGHT LEMONGRASS EMULSION	21€
FRIED PALAMÓS PRAWNS WITH CITRUS ESSENCE	22€
WARM ROASTED EGGPLANT WITH SOY SAUCE AND TENDER SHOOTS	18€
AVOCADO TOAST, ROCKET AND FARM POACHED EGG	21€

GOURMET SANDWICHES

CLUB SANDWICH WITH FREE-RANGE CHICKEN, BOILED EGG, TOMATO, LETTUCE AND CRISPY BACON	21€
ROAST BEEF SANDWICH WITH TARTARE SAUCE, TOMATO AND PARMESAN SHAVINGS	23€
WAGYU BEEF BURGER, CHEDDAR CHEESE, CARAMELIZED ONION, TOMATO AND LETTUCE	28€
« PEPITO » VEAL FILLET SANDWICH	28€
LOBSTER ON TOAST BRIOCHE, TROUT ROE AND PLANKTON MAYONNAISE	31€
CLASSIC « BIKINI » HAM AND CHEESE SANDWICH	16€
TRUFFLE BUTTER « BIKINI », COMTÉ CHEESE AND IBERIAN LOIN	21€

Dishes available between 11:00 p.m. and 12:00 a.m.

In case of food intolerance or allergy, we kindly ask you to inform our service team.

We will be delighted to accommodate your needs and offer you a personalized dining experience with the utmost care and attention.

Committed to reducing food waste, we offer our guests options for non-consumed food.

Vegetarian Dishes / Vegan / Gluten-Free / Lactose-Free / Local Product

VAT included.

PIZZETAS

VEGETABLES, STILTON CHEESE, ANCHOVIES AND CAPERS	18€
BUFFALO MOZZARELLA, SUN-DRIED TOMATOES, ROCKET AND TRUFFLE OIL	18€
COOKED HAM AND MELTED MOZZARELLA	16€

SOUPS

LEEK COLD VICHYSSOISE	17€
TRADITIONAL ANDALUSIAN GAZPACHO	17€
GARDEN VEGETABLE MINESTRONE SOUP	17€
ROCKFISH SOUP WITH BREAD CROUTONS AND LIGHT ALIOLI	21€

FROM THE GARDEN

« BURRATINA », TOMATO TARTARE AND TOASTED PISTACHIOS	22€
CAESAR SALAD WITH FREE RANGE CHICKEN AND CRISPY BACON	18€
GREEN SALAD WITH GARDEN TOMATO, ONION AND MOZZARELLA	18€
BARCO SALAD (POTATO, TOMATO, AVOCADO, BOILED EGG, SMOKED SALMON AND ROASTED PEPPERS)	21€
RUSSIAN SALAD WITH PICKLED MUSSELS	24€
SEASONAL TOMATO WITH RED ONION, TUNA BELLY, AND SHERRY VINAIGRETTE	27€

PASTA AND EGGS

« SPAGHETTI FRESCHI » · PESTO · RAGÚ · CARBONARA SAUCE · NAPOLITANA · PLAIN	18€
PAPPARDELLE WITH LOBSTER, SPICY TOMATO, BASIL AND CHILLI	36€
SPAGHETTI WITH GARLIC, CHILI PEPPER, AND SAUTÉED PRAWNS	31€
EGGS BENEDICT WITH SMOKED SALMON AND HOLLANDAISE SAUCE	21€

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RAW AND MARINATED

STEAK TARTARE WITH “SARDO” FLATBREAD	27€
RED TUNA TARTARE	33€
SPICY TOMATO TARTARE, ROCKET AND BABY ARTICHOKES	24€
ZUCCHINI CARPACCIO, PARMESAN AND NUTS	18€

FROM THE LAND AND FROM THE SEA

GRILLED BEEF TENDERLOIN WITH SAUTÉED VEGETABLES	38€
LAMB CHOPS WITH HOMEMADE FRENCH FRIES	38€
FREE-RANGE CHICKEN THIGH, CREAMY POTATOES AND ROASTED GARLIC	23€
VEAL ESCALOPE “MILANESE” WITH HOMEMADE FRENCH FRIES	27€
SEA BASS FILET WITH SEASONAL VEGETABLES	42€
GRILLED SQUID OVER PEAS WITH “BUTIFARRA DE PEROL” SAUSAGE	24€
GRILLED PALAMÓS PRAWNS	55€

THE SWEET

SEASONAL FRUIT	15€
CHEESECAKE WITH RASPBERRIES	15€
TRADITIONAL “CREMA CATALANA” WITH “CARQUIÑOLIS” ALMOND BISCUIT	15€
CHOCOLATE COULANT WITH CITRUS ICE CREAM	15€
“RECUIT DEL DRAP DE FONTETA” FRESH CHEESE WITH HONEY AND NUTS	15€
70% DARK CHOCOLATE CAKE AND VANILLA	15€
AFFOGATO, HAZELNUT AND BERGAMOT CREAM WITH CANTONESE COCOA NIBS	15€
ICE CREAMS OR SORBETS (2 SCOOPS)	10€

· CHOCOLATE · VANILLA · STRAWBERRY · LIME-YOGURT · CITRUS
· RASPBERRY · YUZU-CITRONELLA · MANDARIN

Dishes available between 11:00 p.m. and 12:00 a.m.

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