



## TAPAS

TOMATO BREAD WITH OLIVE OIL.....	5€
ANCHOVIES FROM CANTABRIC SEA.....	18€
FRIED ARTICHOKE AND TARTARE SAUCE.....	12€
POTATO FRIES "BRAVAS".....	10€
SEA BASS "CEVICHE" WITH CORIANDER AND "TIGER'S MILK".....	18€
IBERIAN HAM "JOSELITO" (60 GR) WITH TOMATO BREAD.....	20€
ROAST CHICKEN OR SHRIMP CROQUETTES (4 PIECES).....	10€
BEEF TENDERLOIN STROGONOFF STYLE.....	16€
SELECTION OF CHEESES AND CONTRASTS.....	16€
ROASTED PEPPERS "ESCALIVADA" WITH KALAMATA OLIVES AND OIL OF OLIVE.....	14€
GREEN PEPPERS "PADRÓN" STYLE.....	8€
SAUTÉED TUNA "ARROM" , VEGETABLES, SOY AND KATSUOBUSHI.....	20€
AVOCADO TOAST WITH ROCKET AND POACHED EGG.....	18€
SQUIDS ANDALUSIAN STYLE WITH LEMONGRASS MAYONNAISE.....	14€
VEGETABLE CRUDITÉS WITH HUMMUS DIP.....	10€
BABY FRIED SHRIMP FROM PALAMÓS WITH LEMON MAYONNAISE.....	18€

## SANDWICHES AND BURGERS

BEEF ORIENTAL STYLE IN A PITA BREAD WITH AVOCADO, CABBAGE AND CARROTS.....	18€
CANADIAN LOBSTER SANDWICH WITH TROUT EGGS AND PLANKTON MAYONNAISE.....	20€
CLUB SANDWICH WITH CHICKEN, BOILED EGG, LETTUCE AND BACON.....	18€
TRADITIONAL BEEF BURGER WITH CHEDDAR CHEESE, BAKED SWEET ONION, TOMATE AND LETTUCE.....	18€
VEAL SANDWICH.....	18€
HAM AND CHEESE SANDWICH.....	16€
TRUFFLE BUTTERED SANDWICH WITH COMTÉ CHEESE AND IBERIAN BACON.....	18€
ROAST BEEF SANDWICH WITH TOMATO, PARMESAN AND TARTARE SAUCE.....	18€

## PIZZETAS

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VEGETABLES, STILTON CHEESE, ANCHOVIES AND CAPERS.....	18€
MOZZARELLA BUFFALA, POMODORINI SEMI-DRY, ARUGULA AND TRUFFLE OIL.....	18€
HAM AND CHEESE.....	16€

## SOUPS

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COLD VICHYSOISE.....	16€
ANDALUSIAN GAZPACHO.....	16€
MINISTRONE.....	16€
FISH SOUP WITH CROUTON AND SOFT ALIOLI SAUCE.....	18€

## SALADS AND VEGETABLES

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“BURRATINA” WITH DRIED TOMATOES, OIL OF OLIVE AND BASIL.....	17€
CEASAR’S SALAD WITH CHICKEN.....	17€
GREEN SALAD WITH TOMATO, ONION AND MOZZARELLA.....	17€
BARCO SALAD (TOMATO, AVOCADO, BOILED EGG, SALMON, ROASTED PEPPERS AND MESCLUM).....	18€
VITELLO TONNATO.....	18€

## PASTA & EGGS

FRESH SPAGUETI WITH PESTO OR AL RAGÚ OR CARBONARA SAUCE.....	15€
PAPPARDELLE WITH LOBSTER, DRIED TOMATOES, BASIL AND HOT PEPPER.....	22€
EGGS BENEDICTINE WITH SMOKED SALMON.....	18€
POACHED EGG, TRUFFLED PARMENTIER AND IBERIAN STREAKY BACON.....	18€

## TARTARS

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STEAK TARTARE WITH "SARDO" BREAD.....	21€
MARINATED SALMON AND SPRING ONION TARTARE WITH ZINGY GINGER DRESSING.....	21€
RED TUNA "ARROM" TARTARE WITH SOY SAUCE AND RADISH.....	28€
HOT TOMATE TARTARE WITH ARUGULA AND BABY ARTICHOKES.....	19€

## MEATS AND FISHES

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GRILLED BEEF TENDERLOIN WITH SAUTEED VEGETABLES.....	37€
BABY LAMB CHOPS.....	30€
FREE RANGE CHICKEN WITH CREAMY MASHED POTATOES.....	23€
VEAL LOIN WITH PORT SAUCE AND WILD MUSHROOMS.....	30€
MILANESE VEAL SCALOPE.....	23€
FRESH FISH OF THE DAY WITH SALAD.....	35€
GRILLED PALAMÓS SHRIMP.....	46€

## FRUITS AND SWEETS

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SEASONAL FRUIT.....	15€
CHEESECAKE WITH RED BERRIES.....	15€
CATALAN CREAM AND "CARQUIÑOLIS" COOKIE.....	15€
CHOCOLATE COULANT WITH DETOX SORBET (VEGETABLES AND CITRICS).....	15€
FRESH CHEESE "RECUIT DEL DRAP DE FONTETA" WITH NUTS.....	15€
NOIR CHOCOLATE TART 70%, WHIPPED CREAM AND BOURBON VANILLA.....	15€
RHUM PINEAPPLE WITH MINT AND LIME.....	15€
SELECTION OF ICE CREAMS.....	9€