CANS Potato Chips House olives m SEA TAPAS	3,50€ ix 5,30€ Cantabric anchovies Homemade pickled an Oyster "natural" Oyster with ponzu and Flamed sea bass tata Box of fried seafood Galician octopus	d salmon roe ki with Donostiarra	5,20€ 5,90€	unit		TAPAS FINISH	TAPA FINISH Mini Burger Bull a Dani García recipe Pekín pig steamed bao Squid muffin with kimchi aioli Monkfish stew with prawns Atomic chicken wings Tender veal cheek Suckling pig IGP Garlic-sautéed top sirloin with miso Charcoal-grilled "butifarra" with beans
	Grilled scallops Garlic-fried prawns v Fisherman style muss Caviar imperial (30g)	els	3,90€ 16,90€ 8,50€ 59,00€	unit		RICE	AN EXELLENT RICE Paella with seafood (min 2 servings) Hearty velvet crab soup with rice Creamy rice with oxtail and artichokes
VEGETAI PATCH	Beef soup cup Onion soup with egg a Russian salad with sa Avocado bowl with pr	lmon roe	3,20€ 6,90€ 5,90€ 8,90€			GRILLED MEAT	GRILLED MEAT Kid ribs with french fries Galician veal sirloin (300g) served filleted T-bone steak (lkg)
	Miniburrata with tomato and arugula Avocado and pipes salad Tuna belly and tomato salad		11,90€ 8,90€			Order of bread Order of toasted bread with Roseta tomato	
FAV TAPAS	Iberian ham El romer Puff pastry empanada Patatas Bravas Iberian ham croquette	o de Salamanca tapa portion a filled with tuna	9,20€ 15,80€ 24,80€ 10,80€ 5,80€ 2,30€	unit		DESSERT TAPAS	DESSERT TAPAS Pineapple cocorrón with surprise "Crema Catalana" with strawberries Chocolate bullion by Paco Roig Cheesecake with red fruits jam Larpeira cake SANDRO DESII ARTISIAN ICE CREAM
	Cod fish croquettes Cod fish spanish torti Veal and pork jowl ca		2,30€ 10,90€ 5,30€	unit unit			1 scoop 2 scoops
	Padrón peppers Pork shoulder with ga	lician potato	6,30€ 8,60€				VAT inc. We have an allergen menu

VAT inc. We have an allergen menu available.

6,30€ 5,90€ 5,60€ 26,80€ 7,90€ 16,90€ 18,90€ 15,90€

19,90€/s 21,50€ 21,50€

24,90€

36,00€

68,00€

1,35€

1,95€

7,90€ 5,90€ 8,90€ 7,90€ 5,80€

2,50€

4,20€