

## TAPAS

<b>HOUSE-MARINATED OLIVES</b> Kalamata and green Aragón olives, marinated with orange peel, garlic, and fresh rosemary	4.5 €
<b>DUO OF GILDAS</b> Two Gilda skewers: one with olives, piparras, anchovies, and white anchovies, and another with prawn, sun-dried tomato, and quail egg, served with ravigote sauce	7 €
<b>"ESQUEIXADA" OF COD</b> 60 g of authentic Perelló cod over seasoned San Marzano tomato and fesolets vinaigrette	14 €
<b>IBERIAN HAM</b> 80g of finely sliced boneless Iberian ham	18 €
<b>"MOM'S" RUSSIAN SALAD</b> Russian salad with pickled bonito, piquillo peppers, olive tapenade, piparras, and toasted country bread	8.5 €
<b>PATATAS BRAVAS "LA ESQUINA"</b> Fried potatoes, light garlic mayo, our spicy brava sauce, and piparra tartar	6.5 €
<b>ROASTED CROQUETTES</b> 3 creamy croquettes made from a roast of three meats (beef, chicken and porc) roasted in the oven with care and bound with a homemade béchamel sauce	9 €
<b>PADRON PEPPERS</b> 200g of Galician padron peppers topped with a chili and mint mayo, finished with fried garlic powder	6.5 €
<b>COD FRITTERS</b> 3 creamy and fried cod fritters served with a mascarpone and citrus cream	8 €
<b>CRISPY CHICKEN</b> Crispy chicken thighs with grilled lettuce hearts and basil butter	12 €
<b>ARTICHOKE FLOWER</b> A confit artichoke with grilled sobrasada and honey	8 €
<b>GRATINATED SCALLOPS</b> Three scallops gratinated with hollandaise sauce and tomato-pine nut vinaigrette	12.5 €
<b>GARLIC SHRIMP CASSEROLE</b> 8 garlic prawns sautéed in extra virgin olive oil, with confit garlic, parsley, and a touch of txakoli wine	12 €
<b>FRIED EGGS</b> 2 free-range fried eggs with Iberian ham and fried potatoes, served with our mild smoky chili sauce	14 €
<b>SPANISH OMELETTE</b> Potato omelet with onion, drizzled with squid ink sauce, topped with calamari tartare and aioli	14 €
<b>BEEF SKEWER WITH CHIMICHURRI</b> 110 g grilled onglet beef tacos, seasoned with chimichurri	7.5€
<b>CHISTORRA SKEWER</b> 120 g of Navarra D.O. chistorra sausage, grilled to perfection	7.5€
<b>MARINATED TUNA SKEWER</b> Grilled marinated tuna with a touch of southern Spain flavors	9.5€
<b>BREAD WITH TOMATOES</b>	4.5€

## RICE DISHES TO SHARE

MINIMUM 2 PEOPLE

<b>SEAFOOD RICE</b> Fresh cuttlefish stew with mussels from our coasts and king prawns	24€p/p
<b>OCTOPUS AND IBERIAN PORK RIB RICE</b> A family classic! Spectacular stewed pork ribs accompanied by freshly cooked octopus and chimichurri mayo	24€p/p
<b>MUSHROOM AND VEGETABLE RICE</b> A selection of our best vegetables and mushrooms, topped with truffle mayo and crispy fried almonds	22€p/p

\*PRICE PER PERSON. ALL OUR RICE DISHES ARE MADE WITH BOMBA RICE FROM THE EBRO DELTA AND SERVED WITH GARLIC AIOLI.

## DISHES

<b>TOMATO SALAD</b> Seasonal tomato salad with North Atlantic tuna belly, onion, and fresh olive tapenade	10.5 €
<b>ZUCCHINI CARPACCIO</b> Zucchini carpaccio dressed with capers, anchovies, sun-dried tomatoes, and Parmesan cheese	11.5 €
<b>RUSSIAN-STYLE BURGER</b> Our 200g meatball patty on brioche bread, with sweet pickle sauce, Idiazabal cheese, lettuce, pink tomato, and red onion	16 €
<b>"CAP I POTA" CASSEROLE</b> A traditional stew made with beef head, Iberian chorizo, and chickpeas	12 €
<b>ROAST CHICKEN CANNELLONI</b> Cannelloni filled with authentic spit-roasted chicken, one of the most beloved Sunday dishes in Barcelona	15 €
<b>"PERELLÓ" COD WITH XANFAINA</b> House-desalted Perelló cod served with xanfaina, a traditional Catalan vegetable stew	18 €
<b>"NANA'S" MEATBALLS</b> Beef meatballs with potatoes, sautéed mushrooms, and garlic chips	16 €
<b>GRILLED ONGLET</b> Grilled onglet beef, sautéed with "café de Paris" sauce and served with potatoes	17 €

## DESSERTS

<b>CHEESE CAKE</b>	7 €
<b>MARÍA BISCUIT AND "NUTELLA" FLAN</b>	7 €
<b>PANNA COTTA</b> Vanilla panna cotta with sweet and sour strawberry soup	7 €
<b>CHOCOLATE TRUFFLES (3U.)</b>	7 €

YOU CAN ASK OUR DINING ROOM STAFF FOR THE ALLERGEN LIST