

## HOT TAPAS FROM OUR LAND

Bravas 'La Esquina' with alioli, brava sauce, and piparra	6,5
Roast croquettes with slow-roasted beef, pork, and chicken (3)	9
Barceloneta bombs with spicy sausage ragout, aioli, and brava sauce (2)	7,5
Crispy marinated country-style chicken thighs served with pickled cucumber	14
Spicy Padrón peppers	8,5
Cod fritters with citrus mascarpone (3)	8,5
Fried eggs with ham, potato wedges, and spicy sauce	14
Spanish omelette of the day or with caramelized onion	6,5
Grilled onglet skewer with chimichurri	10
Crispy pork belly, Parmesan cheese, and lime	9,5

## GOLD BITES FROM THE BAR

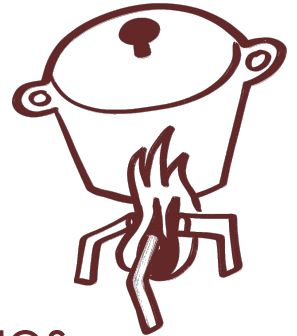
Homemade olives	4,5
Our two favorite gildas: octopus and anchovy with ravigotte	9
Iberian ham (DO Extremadura) 100gr	18
Gecina slices with graited Idiazabal cheese	16
Citric potato salad with bluefin tuna tartar and quail Egg	12
Seasonal tomato salad with red onion and tuna belly	14
Coca bread with tomato and virgin olive oil	4,5



## BIG RICE MOMENTS

(MIN. 2 PEOPLE)

Prawn, octopus, and alioli rice	24 pp
Braised pork cheek rice with fried egg and Padrón pepper	24 pp



## WHAT THE SEA BRINGS

Graited scallops with parsley butter	16
Garlic shrimp casserole with spicy paprika from La Vera	14
Fried with cuttlefish with citrics	14
Grilled tuna with fresh herb oil and summer salad	18
Exqueixat cod with St. Pau fesolets vinaigrette and grated tomato	14

## MEAT THAT MELTS HEARTS

Aged beef picanha steak tartare toast with pickle and anchovy emulsion (2 pieces)	18
Iaia meatballs stewed with cuttlefish and shrimp	16
Roast chicken cannelloni graited with Parmesan cheese	16
500g Txoguitxu beef chop with potatoes and peppers	36

