

## TAPAS

### GUACAMOLE 8.90 €

Pico de gallo, sour cream, jalapeño peppers  
& crunchy corn crisp

### PATATAS BRAVAS 7.90 €

Our style

### CANTABRIAN ANCHOVIES 7.90 €

6 Unids with gordal olives

### HUMMUS 8.95 €

Eggplant crisp and date honey

### IBERIAN HAM 17.90 €

80gr

### OUR SHRIMP OMELETT 9.95 €

### GARLIC PRAWNS 13.90 €

Ginger, chili and coriander

### FRIED SQUID 14.90 €

With kinchi mayonnaise

### PRAWNS CROQUETTES 5.90 €

With katafi

### CREAMY EGGS 9.90 €

Potatoes & iberian ham

### CHARCOAL-GRILLED MUSSELS 12.90 €

With fennel broth, lime & pepper

### COCA BREAD WITH TOMATO 2.50 €

And virgin olive oil

## GREENS & FRESHLY

### GARDEN SALAD 10.90 €

### NORTHERN TUNA SALAD 13.50 €

With tomato and spring onion

### BURRATA 14.90 €

With seasonal tomato, pesto,  
pine nuts & arugula

### ROASTED EGGPLANT 12.50 €

With seasonal tomatoes, kalamata  
& tender sprouts

## BRAISING

### JOSPER VEGETABLES 13.80 €

With dried pepper cream & hazelnuts

### ROAST SEA BASS 22.50 €

With ratatouille, potatoes & summer mushrooms

### BAKED TURBOT 22.50 €

With sautéed vegetables, potatoes and mushrooms

### GRILLED SQUIDS 18.90 €

Picked baby vegetables & aromatic herbs

### CHARCOAL-GRILLED OCTOPUS 19.90€

With trinxat, mint romesco sauce & basil

### RED PRAWNS IN SEA SALT 19.90 €

### OLD SCHOOL BURGUER 15.95€

Beef patty with bacon, onion, cheese, homemade fries  
& our special sauce

### NORTHERN CHOP 35 €

500 gr. Allioli y chimichurri  
with roasted vegetables

## RICE / MIN. 2 PAX / PER PERSON

### SEAFOOD PAELLA 17.95 €

### CHLOROPHYLL RICE 17.50 €

With wild asparagus, calabrian tomato  
and burrata

### BLACK RICE & roasted squid 17.95 €

### OX CHOP RICE 24.50 €

With mushrooms

### FIDEUÀ WITH SEAFOOD 17,95

Spanish seafood noodle with aioli sauce

## DESSERTS

### LEMON SHERBET 6.90 €

With Shy vodka

### SEASONAL FRUIT 7.90 €

With passion fruit mousse

### 3 CHOCOLATES 7.90 €

### CREMA CATALANA MOUSSE 6.90 €

with carquiñolis

### CHEESCAKE 6.90 €

with red beery stew

### ARTISAN ICE CREAM 6.90 €

Mango - pistachio - raspberry

## BREAKFAST

UNTILL 12H

**SEASONAL FRUIT** 6.90 €

**FRENCH BREAKFAST** 10.95 €

Croissant (with jam or Nutella)  
with natural orange juice / or healthy juice,  
& Coffee, tea or cappuccino

**NORDIC BREAKFAST** 10.90 €

Benedict eggs, smoked salmon,  
Brie cheese & seeds bread.

**CATALAN BREAKFAST** 10.90 €

Spanish omelette, iberic ham, manchego cheese  
& bread with fresh tomato

**AMERICAN BREAKFAST** 10.90 €

Fried eggs, bacon / or tofu,  
sautéed vegetables, potatoes & toast

**AÇÁI BOWL** 10.50 €

With fresh fruit, granola, coconut  
& a seeds toast with avocado

**HUMMUS** 6.90 €

Homade hummus, roasted vegetables,  
dried tomato, fresh spinach  
& basil in a oil bread

**HAM** 7.90 €

Iberian ham, sandwich with tomato  
and virgin olive oil

## FRESH JUICES

**ORANGE JUICE**

L 4.95 € / XL 5.95 €

**KOMBUCHA bio** 5.95 €

Berries or mojito

**DETOX FOREVER YOUNG** 5.95 €

Avocado, coconut, mando, banana,  
spinachs and passion fruit

**DETOX FLOWER POWER** 5.95 €

Spinach, celery, aooole, lime and ginger

**DETOX GINGER BOY** 5.95 €

Ginger, pinneable, lemon and apple

**DETOX BE STRONG** 5.95 €

Carrot, orange, apple and ginger



### SWEET HIGH!

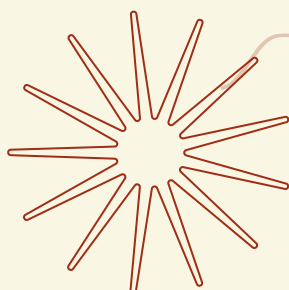
**CROISSANT** 2.50 €

Nutella - mermelada

**CROISSANT VEGAN** 2.50 €

**CHEESE CAKE** 5.90€

Homemade



## WHITE WINE

### ALCORTA ATREVIDO

Cup 4.50 € / bottle 17 €  
D.O. Rueda. Verdejo

### MARIETA

Cup 5.50 € / Bottle 19.50 €  
D.O. Rías Baixas. Albariño

### ONNA

Bottle 22.90 €  
D.O. Penedés, Xarel - lo, gewurztraminer

### TE HAS PASADO TRES PUEBLOS

Cup 5.50 € / Bottle 19.90 €  
D.O. Rueda. Verdejo

## BEERS

### ESTRELLA DAMM

Draft beer / shandy  
Cup 3.90 € / jug 6.90 €

### VOLL DAMM

Bottle 4.50 €

### 0% FREE DAMM

Gluten free. Bottle 4.50 €

### DAURA

Gluten free 5.50 €

## RED WINE

### CUATRO PASOS

Cup 4.50 € / bottle 16 €  
D.O. Bierzo. Mencía

### AZPILICUETA

Cup 4.90 € / bottle 19.50 €  
D.O. Rioja. Crianza. Graciano,  
mazuelo y tempranillo

### RUXE RUXE

Bottle 23.50 €  
D.O. Ribeira Sacra. Mencía, tinto

### ALBERT BICHOT

Bottle 31 €  
D.O. Bourgogne, pinot noire

### TOSSUDES

Bottle 21 €  
D.O. Catalunya. Garnacha,  
syrah, cabernet  
sauvignon y monastrell

### TE HAS PASADO 3 PUEBLOS

Bottle 29 €  
D.O. Ribera del Duero tinto del país, vegan

## GIN TONICS

**BULLDOG** 9.90 €

**SEAGRAMS** 9.90 €

**BEEFEATER PINK** 9.90€

**HENDRICKS** 12.50 €

**GIN MARE** 12.50 €

**MONKEY 47** 12.50 €

**BEEFEATER LIGHT** 9.90 €

## ROSÉ WINE

### CUATRO PASOS

Cup 4.90 € / bottle 16.90 €  
D.O. Bierzo, Mencía

### STUDIO BY MIRAVAL ROSE

Bottle 29.90 €  
D.O. Francia - Provenza  
Chateau Miraval,  
garnacha, cinsault, rolle

## CAVA

### MONT PARAL VINTAGE

Cup 4.90 € / bottle 19.90 €  
D.O. Penedés. Xarel - lo, macabeo,  
parellada y garnacha

### DURAN ORIGIN BRUT GR

Bottle 29 €  
D.O. Cava. Xarel-lo, marcabeu,  
parellada y chardonnay

## CHAMPAGNE

### PERRIER JOUET

Bottle 85 €  
Grand brut frances  
D.O. champagne  
pinot noir, meunier  
y chardonnay

### MOËT & CHANDON

Bottle 89 €  
Brut imperial  
D.O. champagne  
Pinot noir, chardonnay  
y pinot meunier



## MOJITOS

### MOJITO DEL PACÍFICO 9.50 €

Dark rum, mint, lime, vanilla, syrup, passion fruit

### BERRIES MOJITO 9.50 €

Dark rum, mint, lime, vanilla syrup, berries

### KIWI MOJITO 9.50 €

Dark rum, mint, lime, vanilla syrup, kiwi

### CLASSIC MOJITO 9 €

Dark rum, mint, lime

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## CAIPIRINHAS

### CAIPIRINHA DE LA CASA 9.50 €

Cachaça, cinammon, lime, passion fruit, apple

### CAIPIRINHA DE FRUTOS ROJOS 9.50€

Cachaça, lime, berries

### CAIPIRINHA CLÁSICA 8.90 €

Cachaça, lime, sugar

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## SANGRÍAS

### WINE SANGRÍA

Cup 6.50 € / jug 19 €

### CAVA SANGRIA 23 €

With strawberry, raspberries and mint

## COCKTAILS

### MORADO SOUR 9.90 €

Rich and refreshing purple cocktail!  
Vodka, lime, berries, cava cream

### ZOMBIE 9.90 €

Exotic and literally on fire!  
Mixed rums, ginger syrup, passion fruit and lime

### LOLITA FLORES MULE 8.90 €

The moscow mule of a lifetime with a southern twist  
Vodka, cucumber, ginger beer, lime

### JULIO IGLESIAS 9.90 €

Our version of Porn star martini  
Vodka, passion fruit, vanille syrup, cava cream

### BALI VIBES 9.90 €

Fresh and with a touch of class  
Lychee Martini, gin, ginger syrup, lychee and lime

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## APERITIVES

### PETRONI VERMOUTH 5.90 €

### CINZANO BIANCO/ROSO 5.60 €

### CAMPARI 7.90 €

Combine as you like  
Soda, tonic, orange juice

### APEROL SPRITZ 7.90 €

Aperol, cava, soda

### NEGRONI 8.90 €

Gin, vermouth, campari

### BITTER KAS 3.50 €

Alcohol free

