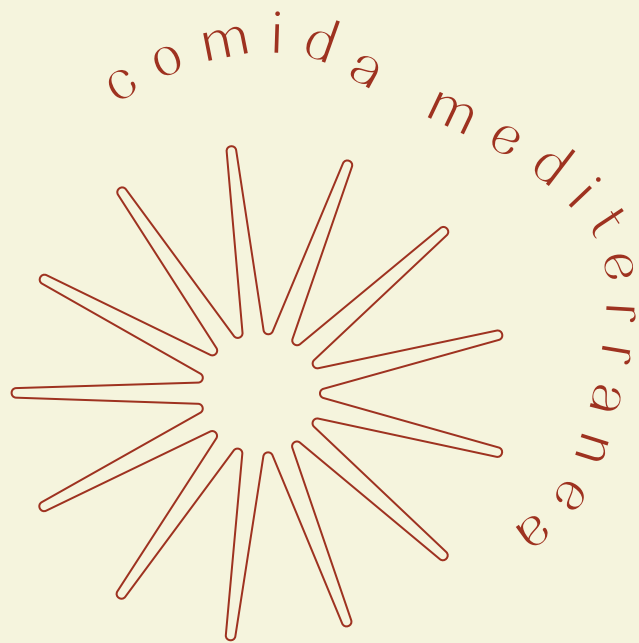


# EL PACÍFICO

comida mediterránea



## TAPAS

**GUACAMOLE** 12.40 €

Pico de gallo, sour cream, jalapeños and crispy corn

**PATATAS BRAVAS** 7.90 €

Our way.

**ANCHOVIES** 10.90 € (12 € with bread)

of the Cantabrian **6 Units** with piparras

**BOMB** 3.8 € (the unit)

Octopus Barceloneta style

**IBERIAN HAM 80 gr** 17.90 €

**OUR SHRIMP OMELETTE** 9.95 €

**PRAWNS WITH GARLIC** 16.20 €

Ginger, chili and cilantro

**SQUIDS AT "ANDALUZA" STYLE** 15.90 €

With lime mayonnaise

**DUO CROQUETTES OF SHRIMP** 6.30 €

In katafi

**CREAMY EGGS** 10.20 €

With potatoes and Iberian ham

**MUSSELS** 13.50 €

Charcoal, cooked in Jospes

**COCA BREAD** 3 € / 3.50 € with tomato

With tomato and virgin olive oil

## GREEN AND FRESH

**GARDEN SALAD** 11.50 €

**NORD TUNA SALAD** 14.50 €

With tomato and spring onion

**BURRATA** 16 €

With fresh zucchini noodles, pesto, cherry tomato and pine nuts

**CAESAR SALAD** 14.50 €

With crispy chicken and garden lettuce

### KIDS

**MILANESE WITH POTATOES** 11.90 €

**FISH & CHIPS** 11.90 €

## TO THE COAL

**VEGETABLES TO THE JOSPER** 13.80 €

With romesco cream

**ROASTED SEA BASS** 23.50 €

With ratatouille, sweet potatoes and summer mushrooms

**GRILLED SQUID** 19.90 €

With onion confit

**GRILLED WILD SALMON** 21 €

With spinach, asparagus and candied tomato

**CHARCOAL-GRILLED OCTOPUS** 21.50 €

Monalisa Trinxat with mint romesco and basil sauce

**RED PRAWNS IN SEA SALT** 19.90 €

**BEEF TAGLIATA** 23 €

With arugula and parmesan

**WAGYU BURGER of 250 grs.** 21 €

Goat cheese, arugula and our honey-mustard sauce

## RICES / MIN. 2 PAX / € PER PERSON

**SEAFOOD PAELLA** 18.90 €

**SEASONAL VEGETABLE RICE** 18.50 €

**BLACK RICE AND ROASTED SQUID** 18.90 €

**RICE WITH CHICKEN AND ARTICHOKE** 18.90 €

**SENYORET RICE** 19.50 €

With peeled shellfish

**SOUPY LOBSTER RICE** 34 €

**FIDEUÁ WITH SEAFOOD AND AIOLI** 18.90 €

## DESSERTS

**LEMON SORBET with Sky Vodka** 8 €

**3 CHOCOLATES** 8.90 €

**CARAMELIZED PINEAPPLE** 9 €

with rum and coconut ice cream

**CATALAN CREAM FOAM** 8.90 €

and carquiñolis

**ARTISAN ICE CREAM** 7.80 €

Ask for flavors



## BREAKFAST

UNTIL 12 AM

### FRENCH BREAKFAST 10.95 €

Croissant (with butter and jam or nutella) with natural orange juice, or healthy juice & coffee, tea or cappuccino

### NORDIC BREAKFASTS 10.90 €

Salmon, poached egg, guacamole, rocket, pumpkin seed and hollandaise

### CATALAN BREAKFASTS 10.90 €

Fried egg, Iberian ham, tomato and manchego cheese

### AMERICAN BREAKFASTS 10.90 €

Fried egg, bacon, tomato and mushrooms

### GREEN 10.90 €

Avocado, poached egg, arugula, pumpkin seed and hollandaise sauce

### TRUFFLED BIKINI 7.90 €

With Iberian ham, cheese and truffled oil

### BRASILIAN AÇAÍ 10.50 €

Açaí and guarana cream shake on banana with fresh fruit and granola topping

## NATURAL JUICES

### ORANGE JUICE

L 5.50 € / XL 7 €

### LEMONADE

L 5.50 € / XL 7 €

### GREEN DETOX 6.70 €

Spinach, celery, apple, lime and ginger

### ORANGE DETOX 6.70 €

Carrot, orange, apple and ginger

## SWEET HIGH!

TEA  
TIME

**CROISSANT** 2.50 €

**CHOCOLATE CROISSANT** 2.50 €

**JAM CROISSANT** 2.50 €

**VEGAN CROISSANT** 2.50 €

**HAM & CHEESE CROISSANT** 3.50 €

**NUTELLA PANCAKE** 8 €

## COFFEE

**ESPRESSO** 2.50 €

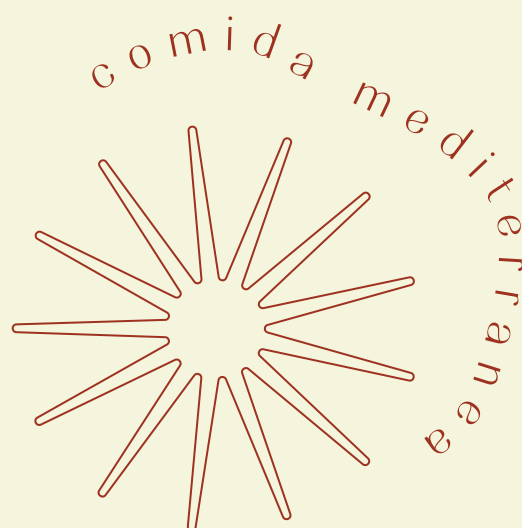
**MACCHIATO** 2.80 €

**CAPUCCINO** 4 €

**MILK COFFEE** 3.50 €

**AMERICANO** 3.50 €

**VARIOUS TEAS** 3.50 €



## BEERS

### ESTRELLA DAMM

Beer / clear barrel  
Cup 4.20 € / pitcher 7.20 €

### VOLL DAMM

Bottle 4.90 €

### 0% FREE DAMM

Bottle 4.90 €

### DAURA

Gluten free 6 €

## WHITE WINE

### ALCORTA ATREVIDO

Cup 5.20 € / 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

## RED WINE

### CUATRO PASOS

Cup 5.20 € / bottle 17 €  
D.O. Bierzo. Mencía

### AZPILICUETA

Cup 5.50 € / bottle 21 €  
D.O. Rioja. Crianza. Graciano,  
mazuelo and tempranillo

### RUXE RUXE

Bottle 25 €  
D.O. Ribeira Sacra. Mencía, tinto

### ALBERT BICHOT

Bottle 31 €  
D.O. Bourgogne, pinot noire

### TOSSUDES

Bottle 23 €  
D.O. Catalunya. Garnacha,  
syrah, cabernet sauvignon  
and monastrell

### TE HAS PASADO 3 PUEBLOS

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

## ROSÉ WINE

### CUATRO PASOS

Cup 5.50 € / Bottle 18.90 €  
D.O. Bierzo, Mencía

### STUDIO BY MIRAVAL ROSE

Bottle 32.10 €  
D.O. Francia - Provenza  
Chateau Miraval, garnacha,  
cinsault, rolle

## CAVA

### MONT PARAL VINTAGE

Cup 5.20 € / Bottle 19.90 €  
D.O. Penedés. Xarel - lo, macabeo,  
parellada and garnacha

### DURAN ORIGIN BRUT GR

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

## CHAMPAGNE

### PERRIER JOUET

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

### MOËT & CHANDON

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



# COCKTAILS

**CLASSIC MOJITO** 10 €  
The mojito of a lifetime

**CLASSIC CAIPIRINHA** 10 €  
Cachaça, lime and sugar

**MARGARITA** 11 €  
Tequila, lime, triple sec

**MICHELADA** 12 €  
Famous Mexican recipe

**BLOODY MARY** 12 €  
Tomato, vodka and our homemade sauce

**LONDON MULE** 11 €  
The classic moscow mule with a southern twist vodka, cucumber, ginger beer, lime and citronella.


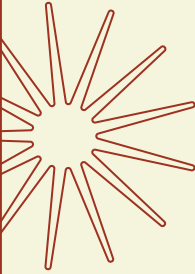
**PORNSTAR MARTINI** 11.50 €  
Vodka, passion fruit, vanilla syrup, cava cream

**PIÑA COLADA** 11.50 €  
Tropically delicious!

**ESPRESSO MARTINI** 11 €  
Coffee, vodka, coffee liqueur & sugar

**ZOMBIE** 12 €  
Exotic and literally on fire! blend of 3 rums, ginger syrup, pineapple, passion fruit and lime.

**ADD RED BERRIES,  
PASSION FRUIT  
OR MANGO  
+1€**

APPETIZERS		SANGRÍAS
<p><b>VERMUT CINZANO B/R</b> 6 €</p> <p><b>CAMPARI</b> 7.90 € Combine it as you wish soda, tonic, orange juice</p> <p><b>APEROL SPRITZ</b> 7.90 € Aperol, cava, soda</p> <p><b>HUGO SPRITZ</b> 7.90 € With elderflower and mint</p> <p><b>NEGRONI</b> 8.90 € Gin, vermut, campari</p>	 	<p><b>WINE SANGRÍA</b> Cup 7.20 € / pitcher 23 €</p> <p><b>CAVA SANGRÍA</b> With red berries Pitcher 31 €</p> <p><b>CAVA SANGRÍA</b> With mango and maracuya Pitcher 31 €</p> 