





















THE VERMUTERY

"100% OLIVE OIL" POTATO CHIPS		3,70€
KALAMATA OLIVES		3,80€
GORDAL OLIVES		4,10€
ANCHOVY FILLET FROM L'ESCALA		4,00€
WHITE ANCHOVY IN VINEGAR		3,45€
SMOKED SARDINE FILLET		4,50€
THE GILDA OF VALLECAS		3,90€
CUBES OF MANCHEGO CHEESE IN OIL WITH SPICES		4,25€
ACORN-FED IBERIAN HAM (80 GR)		22,90€









OUR CROQUETTES

IBERIAN HAM CROQUETTE	 	2,90€
SHRIMP CROQUETTE WITH ALL-I-OLI	 	3,40€
WAGYU CROQUETTE	 	3,60€
VEAL CHEEK AND TRUMPET OF DEATH CROQUETTE	 	3,40€
SQUID CROQUETTE IN ITS OWN INK	 	3,30€
GORGONZOLA AND PEAR CROQUETTE	 	3,40€
CROQUETTE FROM THE GARDEN WITH PEPPER JELLY	 	3,10€
MUSHROOM AND TRUFFLE CROQUETTE	 	3,30€


TO TASTE

BAKED CAMEMBERT WITH RED FRUIT JAM AND BREAD RIBBONS	 	16,20€
BAO BREAD (3u) FILLED WITH PULLED PORK, PURPLE ONIONS IN HONEY AND MUSHROOMS		20,50€

STARTERS

COCA DE FOLGUEROLES WITH TOMATOES		4,70€
RUSSIAN SALAD WITH TUNA BELLY		10,20€
ANTÚNEZ BRAVAS WITH AIOLI AND CHIPOTLE CHILLI SAUCE		9,90€
RAVIOLI STUFFED WITH BRAISED OXTAIL, WITH GARLIC AND FRESH SHITAKE		19,50€
DUCK CANNELLONI WITH MI-CUIT AND DEMI-GLACE SAUCE	 	11,50€
GRILLED SQUIDS WITH SAFFRON OIL AND SUNFLOWER SEEDS		17,90€
MINI COD FRITTERS IN PIL-PIL SAUCE (12u/1,30€ individual)	 	12,00€
VIEIRAS A LA PLANCHA GRATINADAS CON ALIOLI DE MIEL		18,90€

TORTILLOLOGY

POTATO OMELETTE WITH A COUPLE*		9,90€
POTATO AND CARAMELISED ONION OMELETTE*		11,40€
POTATO BLACK SAUSAGE AND TENDER CHEEKS OMELETTE*		11,95€
POTATO, SOBRASADA, BRIE AND HONEY OMELETTE*		12,90€
ESCALIVADA AND TUNA OMELETTE WITH FRIED GARLIC AND GARLIC SAUCE		12,90€
SCRAMBLED EGGS WITH MALLORCAN SOBRASADA*		15,40€
SCRAMBLED EGGS WITH IBERIAN HAM (40 GR)*		18,50€
SCRAMBLED EGGS WITH SMOKED SALMON AND OLIVE OIL BLACK TRUFFLE*		18,20€
SCRAMBLED EGGS WITH SMOKED SARDINES AND FRESH SHITAKE*		18,80€

**BLACK TRUFFLE SUPPLEMENT 4,50€*






WITH LACTOSE






WITH GLUTEN

DISHES







FROM THE ORCHARD

ARTICHOKE HEARTS CONFIT WITH CRUNCHY IBERIAN CURED HAM		12,90€
SMOKED SALMON TIMBALE WITH AVOCADO, MANGO, ROCKET AND LIGHT CURRY MAYONNAISE		14,50€
ROASTED AUBERGINE SACHET WITH GOAT'S CHEESE, ROASTED PEACH AND CHIVES OIL WITH TOASTED PINE NUTS	 	12,90€













FROM THE SEA TO THE TABLE

TUNA TATAKI WITH WASABI PEARLS, PUMPKIN, MANGO AND SOY CARAMEL		20,50€
RED PRAWN TARTAR WITH MI-CUIT CREAM		23,50€
SAUTÉED OCTOPUS WITH PARMENTIER AND SOBRASADA FROM MALLORCA		22,50€
RICE WITH RED PRAWNS		21,00€

OUR MEATS

VEAL STEAK TARTAR WITH TRUFFLED MAYONNAISE, CURED EGG YOLK AND CARASAU BREAD	 	20,50€
GOURMET BURGER (200 GR OX), CHEDDAR CHEESE, CARAMELISED ONION, ROCKET, COR DE BOU TOMATO AND FOLGUEROLLES COCA BREAD.	 	19,50€
VEAL LOIN (300 GR) WITH DEMI-GLACE AND FRENCH FRIES		25,50€
CHICKEN STEW WITH MUSTARD AND BEER OVER MINT COUSCOUS		19,00€

DESSERTS

CREMA CATALANA WITH CARQUINYOLIS	 	8,50€
SPECULOOS CHEESECAKE WITH CRUMBLE	 	10,30€
"ANTUNEZ" LEMON PIE	 	10,90€
DARK CHOCOLATE FINGER WITH ICE CREAM OF YOUR CHOICE	 	9,90€
SORBETTES		4,90€
<i>SQUEEZED LEMON</i>		
<i>MANGO</i>		
<i>BLOOD ORANGE</i>		
ICE CREAM		5,20€
<i>FRESH MILK</i>		
<i>LOTUS</i>	 	
<i>OLD-STYLE CHOCOLATE</i>		

ACCOMPANYING COFFEE

DARK CHOCOLATE ROCKS (8u)		4,00€
WHITE CHOCOLATE ROCKS (8u)		4,00€
SALTED CARAMEL CHOCOLATE TRUFFLES (8u)		6,00€



WITH LACTOSE



WITH GLUTEN