

STARTERS

Iberian ham and cheese plate	14€
Tasting of 8 cheeses	12€
Crunchies	1,40€ unit
Sausage + blood sausage with apple + sobrassada with cheese, honey and orange	
Gluten-free assortment of croquettes	1'50€ unit
Squid ink + ham + goat cheese with eggplant	
Vol au vent with mushrooms and foie	4,50€
Potato casserole with ham and eggs	8,50€
Galician octopus	4€ ration
Cuttlefish figatell with peanut hash	5€
Bravitas Tendur	3€ ration
Our beef carpaccio	4€ ration
Prawn twisters with romesco sauce	1'70€ unit
Crispy squid tentacles	3€ ration
Octopus croquettes	2'5€ unit

COCAS

Fira (mushrooms, sausage, blood sausage and pork belly)	4,50€
Titaina (tomato and bell pepper) with salting tuna belly	4,50€
Caramelized onion and foie	4,50€
Sobrassada, cheese and honey	4,50€

SALADS

Salad with goat cheese, nuts and raisings, cherry tomatoes and bacon	9€
Tomato salad (in 3 different textures) fish salting and pickles	9€
Cantabrian salad (boiled egg, tuna, anchovies, sweet corn and red bell pepper)	9€

MAIN COURSE

PASTA

Ravioles filled with foie, mushroom sauce and truffle	14€
Vegetable lasagna with parmesan	9,50€
Meat lasagna with grated cheese	9,50€

FISH

Grilled national squid with citrus dressing (+3€ of supplement with menu)	16€
Grilled red tuna with strawberry vinaigrette	14€
Grilled tuna belly	14€
Au gratin cod with aioli and tomato jam	14€



Please inform the waiter if you have any type of allergy

MEATS

Iberian sirloin with black pepper or roquefort sauce	12€
Duck confit with forest fruits sauce and apple	14€
Lamb shoulder with herbs of Mariola mountain	15€
Beefsteak (+5€ of supplement with menu)	16€
Beef tenderloin (+6€ of supplement with menu)	18€
Pork knuckle	14€

DESSERTS

Pine nuts flan	4,50€
Cream cheese, orange and hazelnuts	4,50€
Brownie	4,50€
Catalan cream	4,50€
Cinnamon cake with ice cream	4,50€

ICE CREAM

Meringue milk	4,50€
Vanilla	4,50€
Turrón	4,50€
Chocolate	4,50€