

# BISTRO 1925

## TO START WITH...

OIL "COCA" BREAD WITH TOMATO

— 3,50€ — (1)

IBERIAN ACORN-FED HAM (80 GRS)

— 21€ —

IBERIAN ACORN-FED HAM CROQUETTES

— 5€ — (1, 3, 7)

ROAST CHICKEN CROQUETTES

— 5€ — (1, 3, 7)

COD, HONEY AND LIME FRITTER

— 5€ — (1, 3, 4, 7)

"LA FLORIDA" SPANISH POTATO SALAD

— 8€ — (3, 4, 7)

"BRAVAS" WITH "ALIOLI" AND CHIPOTLE SAUCE

— 7€ — (3, 7)

SQUID IN FRIED RICE AND GINGER

— 13€ — (1, 4)

## STARTERS

TOMATOES, COTTAGE CHEESE AND FRESH BASIL

— 13€ — (7, 10)

PICKLED QUAIL SALAD, GREEN GARLIC  
AND PUMPKIN

— 16€ —

ROASTED MEAT, STEW AND FOIE  
CANNELLONI

— 18€ — (1, 3, 7, 12)

(FRESH TRUFFLE - 2'5 GRS)

— SUPPL. 11€ —

OLD COW STEAK TARTARE WITH MARROW  
AND "SOPLAO" BREAD

— 21€ — (1, 3, 10)

SEASONAL MUSHROOMS AND VEGETABLES

— 23€ — (12)

(FRESH TRUFFLE - 2'5 GRS)

— SUPPL. 11€ —

## RICE AND STEWS

CUTTLEFISH, SQUID AND NORWAY LOBSTER  
BLACK RICE

— 22€ — (2, 4, 7, 11, 12)

"SEÑORITO" DRY RICE (FISH)

— 23€ — (2, 4, 7, 11, 12)

STICKY RICE WITH COD TRIPE AND  
BLACK SAUSAGE

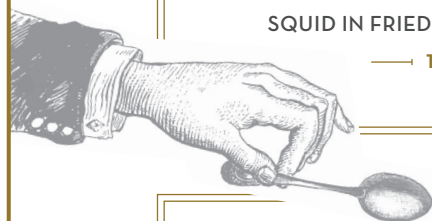
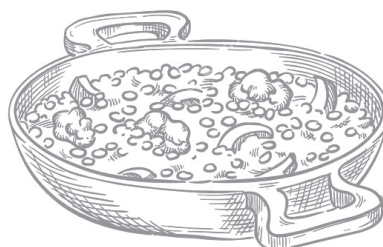
— 22€ — (2, 4, 7, 11, 12)

CHICKPEAS WITH BEEF "CAP I POTÀ"  
AND CUTTLEFISH

— 12€ — (4, 11, 12)

"GANXET" BEANS WITH CLAMS  
AND ASPARAGUS

— 23€ — (2, 4, 11, 12)



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## MEATS

IBERIAN ACORN-FED SUCKLING PIG RIBS  
WITH NORWAY LOBSTER STEW  
AND CHANTERELLE

— 25€ — (2, 7)

CONFIT MAMET VEAL CHEEK AND  
SALTED BRIOCHE

— 25€ — (7)

OLD COW TENDERLOIN WITH GLAZED “PRIMOR”  
POTATOES AND ASPARAGUS

— 27€ — (7)

OLD COW BURGER WITH BACON AND  
COMTÉ CHEESE

— 16€ — (1, 3, 7, 8, 11, 12)

ROASTED COQUELET CHICKEN WITH RAISINS,  
DRIED APRICOTS AND CHESTNUTS

— 22€ — (7, 11, 12)

SUCKLING KID SHOULDER WITH CARROTS  
AND POTATOES

— 27€ — (7)

Substances or products causing allergies or  
intolerances:

1. Cereals containing gluten
2. Crustaceans and derivatives
3. Eggs and derivatives
4. Fish and derivatives
5. Peanuts and derivatives
6. Soy and derivatives
7. Milk and derivatives
8. Celery and derivatives
9. Mustard and its products
10. Sesame seeds
11. Dry nuts and derivatives
12. Sulfités in amounts greater than 10 mg/kg
13. Lupins and derivatives
14. Molluscs and derivatives

## FISH

GROUPER, MEAT JUICE AND ROOTS

— 26€ — (4, 7)

CRISPY MULLET WITH VEGETABLES  
AND TUBERS

— 26€ — (4)

RED SCORPIONFISH WITH  
STEWED CAVIAR LENTILS

— 28€ — (4, 12)

TUNA BELLY TARTAR

— 25€ — (7)



## DESSERTS

TRUFFLE WIND FRITTERS AND  
HOT CHOCOLATE SAUCE

— 6€ — (1, 3, 7)

“TORRIJA DE SANTA TERESA”  
WITH ENGLISH CREAM

— 7€ — (1, 3, 7)

WARM TATIN CAKE AND CRÈME FRAÎCHE

— 6€ — (1, 3, 7)

IDIAZABAL CHEESE CAKE, MARRON GLACÉ  
AND QUINCE

— 7€ — (1, 3, 7, 8)

KAFFIR LIME CAKE AND SWISS MERINGUE

— 7€ — (1, 3, 7, 8, 11)

