

TO START

Folguerols "coca" bread with tomato and EVOO	4,00€
Raventós Iberian acorn-fed ham 80g	28,00€
Anchovies from Santoña with EVOO	16,00€
Catalan cheese assortment	20,00€

THE CLASSICS ARE ALWAYS THERE

Spanish potato salad with red tuna tartar	16,00€
Andalusian style squid with citrus mayonnaise	17,00€
"AROLA" style "Bravas"	10,00€
Homemade ham croquettes (5 units)	9,00€
Tapioca cubes with feta cheese and jalapeño citrus honey sauce	10,00€
Smoked aubergine with prawns, pine nuts and Modena vinegar	14,00€
Caramelized Thai chicken wings	13,00€
Confit octopus with marine plankton, mango chutney and edamame	23,00€

SALADS FROM HERE AND THERE

Caesar salad with La Florida marinated chicken	15,00€
Smoked burrata with tomatoes and arugula	16,00€
Leaf salad with tuna belly, sprouts and mustard	15,00€
Lobster salad with tender shoots and Bloody Mary foam	20,00€

FROM THE MEDITERRANEAN SEA

Turbot green curry with fresh herbs and basmati rice	32,00€
Fish of the day with Santa Pau beans and mini vegetables	29,00€
Prawns with chili-sake with salicornia	25,00€

FOR THE MEAT LOVERS

Beef fillet with truffled fries and red wine sauce	33,00€
Top sirloin cap carpaccio with pine nuts, lime and parmesan	24,00€
Duck magret with carrot textures and tamarind sauce	30,00€
Steak tartare with DO Italy fresh summer truffle	35,00€

FROM THE PAELLA PAN

"Señorito" rice with fish and prawns	23,00€
Octopus paella with Iberian pork jowls and kimchi	25,00€
Black fideuà with baby squid and allioli	25,00€

SANDWICHES AND SNACKS

Classic Club Sandwich	18,00€
"T-oro" burger with french fries	20,00€
Truffled bikini with ham and mozzarella	16,00€

PASTA SELECTION

Rigatoni with 3 sauces to choose <i>Bolognese, truffle or pesto</i>	16,00€
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SWEET MOMENTS

Nutella cake with chocolate ice cream and caramelized hazelnuts	8,00€
Coconut sago with almond crumble and mango in textures	8,00€
Mascarpone cheesecake with pineapple and passion fruit	8,00€
Red fruits and lychee ingot with granita of hibiscus and roses	8,00€