

APPETIZERS

Our 'gildas' (Olive, guindilla pepper, anchovy)	2.50€/ud.
OO anchovies with 'pagès' butter on brioche	3.50€/ud.

STARTERS

Already Classics

Pickled razor clams with seaweed	16.00€
Croquettes of 'cocido' (Madrid meat stew) with garlic and parsley	9.00€
'Tramontana' mussels	14.00€
Our octopus with onion and broad bean hummus	16.00€

New this season

Cod and orange salad	11.00€
Slices of marinated Iberian pork, <i>tahine</i> , almonds and <i>tapenade</i>	16.00€
Menorcan-style veal tongue with tartar sauce	15.00€

MAIN COURSES

Already Classics

Paella <i>senyoret</i> (prepared shellfish and fish) (min. 2 people)	22.00€
<i>Black</i> Paella with cuttlefish and meatballs (min. 2 people)	18.00€
Turbot with anchovy and caper sauce	20.00€
Iberian pork cheeks, sweet potato and orange blossom	20.00€
Sliced beef <i>entrecôte</i> , spicy green peppers and homemade fries	26.00€

New this season

Paella of vegetables and lean Iberian pork (min. 2 people)	p.p. 21.00€
Mellow rice with partridge and black trumpets (min. 2 people)	p.p. 22.00€
Cod, <i>guixons</i> with spinach and chicken broth	21.00€
Skate <i>romescada</i> with 'chimichurri' and potato <i>parmentière</i>	20.00€
Duck breast, smoked aubergine and wild blackberry sauce	21.00€
Glazed beef short rib, roast cauliflower purée and sautéed greens	19.00€

VEGETARIAN

Green salad <i>vegan</i>	8.00€
Roast carrots, parsnips and turnips <i>vegan</i>	8.00€
<i>Coca</i> of sautéed artichokes (tart-like dish) <i>vegan</i>	9.00€
Courgette <i>carpaccio</i> and lemon and dill vinaigrette <i>vegan</i>	9.50€
Courgette, beetroot and feta cheese fritters with yogurt sauce	9.50€
Smoked aubergine and Idiazábal cheese croquettes	9.00€
Mushrooms sautéed with our 'sofrito' and white bean hummus <i>vegan</i>	14.00€
Grilled lettuce hearts with 'Manzanilla' Sherry from Jerez <i>vegan</i>	8.00€
Mushroom, vegetable and chickpeas paella <i>vegan</i>	17.00€
Noodles with broccoli, cauliflower and mushrooms <i>vegan</i>	16.00€
Homemade artisan bread	3.00€

DESSERTS

per serving 7.50€

Cheesecake from the Pasaje de Madrid al Cielo Bar
Ice creams and <i>vegan</i> sorbets
70% Guanaja chocolate <i>Bavaroise</i> with Caramelia sauce
Coconut French toast with roasted pineapple sorbet
Warm corn sponge cake with rum <i>Cremat</i>
Local cheese selection (4 types, 160g) (min. 2 servings)