

OUR TAPAS IN BAR:

Oysters Gillardeu natural or grilled. € 4.20 / und
Spicy potatoes with allioli. € 5 / € 8'50
Bomb of the barceloneta. € 5.50 / und
Cádiz chicharrón seasoned with lemon. € 3.50 / € 7
Mezzes with crudites and pita bread, hummus, tzatziki and babaganoush. € 8 / € 14
Cantabrian anchovies 00 with bread with tomato. € 9 / € 18
Croquetas of charcoal chicken, Iberian chorizo or cod. € 2 / und
Homemade pickled Galician mussels. € 6 / € 12
Homemade pickled anchovies. € 3.50 / € 7
Russian salad with tuna belly. € 5 / € 8'50
Grilled artichoke flower with boletus vinaigrette and Iberian lamina. € 6'50

Selection of artisan cheeses. € 9 / € 17'50

Gorgonzola (Italy) pasteurized cow, creamy. € 4.50
Taleggio (Italy) raw milk cow, soft cheese € 4.50
Fontina del Valle d'Aosta (Italy) pasteurized cow, semi-acid paste. € 4.50
Comté 24 months cure (France) Cow raw milk. € 5.50
Brie de Meaux truffled (France) Cow raw milk. € 6'50
Cured Mahón (Menorca, Spain) Raw milk cow. € 4.50
Payoyo Grazalema cheese with paprika (Cádiz, Spain) Goat and Sheep. € 450
Tou del til·lers (Catalonia) Cow raw milk, soft paste. € 50
Salva Cremasco (Italy) Pasteurized cow € 4.50
Morbier (France) Raw milk cow, ash line, € 5'50

Selection of Artisan "Embutidos" € 14 / € 22

Mortadella di Bologna truffled. € 4.50
Jamon 100% Iberico de bellota Maldonado. € 6'50
Fuet Artesano de Vic. € 3.50
Sobrassada of black pork. € 4.50
White or black "butifarra". € 4.50
Coppa di Parma. € 4.50
Iberian cured blood sausage. € 4.50
Truffle Italian Salume. € 5.50

"Manlleu coca" Bread toasts with tomato rubbed and Extra virgin Oil. € 3.95