

# LA ESPERANZA





























BAR RESTAURANTE

## TAPAS














½ RACIÓN / RACIÓN

Patatas Bravas with Aioli _____	5,90 / 8,90 €	 
Gildas _____	2,40 € / unit	 
Classic / Artichoke and sun-dried tomato / Cured beef and cheese / Herring		
“Bomba” of Barceloneta _____	5,90 €	 
Homemade Pickled Anchovies _____	6,25 / 11,00 €	  
Smoked Anchovies, Échiré Butter & Coca de Folgueroles _____	14,90 €	  
Russian Salad with Tuna Belly _____	7,50 / 13,00 €	  
Galician Mussels in Homemade Pickle _____	7,00 / 14,00 €	
Special Chicharrón from Cádiz dressed with lemon _____	6,25 / 10,50 €	
Jamón de bellota 100% ibérico Maldonado (50 gr.) _____	14,90 €	
Txistorra de bellota Maldonado with yolk and garum _____	9,90 €	
Homemade croquets _____	2,50 € / unit	  
Iberian ham / Iberian Chorizo		
Grilled chicken croquets _____	2,50 €	  
Grilled artichoke flower, boletus vinaigrette and Iberian foil _____	6,50 €	
Our selection of Cheeses _____	10,50 / 18,00 €	
Selection of “embutidos” from Berguedà _____	14,00 / 22,00 €	
Torrezno from Soria _____	12,00 €	
Coca bread with tomato _____	3,80 €	

## MAINS

Oyster n2 _____	5,10 - 5,40 - 5,90 €	 
Natural - Grilled - Dressed with ponzu		
The real Raff tomatoes dressed with smoked sardine and basil _____	15,50 €	 
Pig trotters carpaccio with prawns and boletus vinaigrette _____	11,00 / 18,00 €	 
Coca of truffled Mortadella, fior di latte, sweet pepperoncinos and arugula _____	16,00 €	 
Burrata zucchini, vegetable crudités, truffle vinaigrette _____	18,00 €	 
Fideuá “Rossejat”, with fresh cuttlefish, prawns and aioli _____	22,00 €	   
Chicken meatballs, boletus, prawns and nuts _____	12,00 / 20,00 €	   
Stingrayfish with “meuniere”, capers, pine nuts _____	21,00 €	   
Callos Madrid-style tripe _____	10,50 / 19,00 €	
Balfegó bluefin tuna marinated in miso with chocolate peppers _____	19,00 / 28,00 €	
Grilled beef sweetbreads with “chimichurri” _____	26,00 €	
Grilled “Butifarra”, beans sta. pau, aioli _____	9,00 / 16,00 €	
Grilled octopus, Galician potatoes _____	28,50 €	  
Beef loin Discarlux matured 45 days (250 / 500 gr.) _____	25,00 / 48,00€	

## DESSERTS

Our creamy cheesecake _____	7,50 €	  
Basil and lime ice cream with green apple _____	7,50 €	
Flan of the house with strawberries _____	7,50 €	 
Tiramisú of the nonna _____	7,50 €	  
Chocolate bread, extra virgin oil and salt _____	8,00 €	  
Eagle peanut ice cream, honey and salt _____	7,50 €	 

Bread and aperitif service   
2,90 €

