

TO EAT

Wedge of Spanish omelet	6
Patatas bravas Bormuth (thick-cut style)	5,5
Potatoes “mojo picón” (Islands hot dip)	6
Russian Salad (vegetables, mayonnaise, tuna)	5,5
Gazpacho (vegetables cold soup)	4
Varied Humus with vegetable stiks	6
Escalivada Toasts (roasted vegetables)	6,5
Raf tomato and tuna belly salad	7,5
Sweet potato Chips and guacamole	6
Serving of “Guijuelo” Spanish Ham	15
Spanish Ham and Manchego Cheese	15
Manchego cheese with almonds	9,5
Fresh salmon cubes with soya and wine	9
Fried eggs over potatoes (2pax or 3pax)	8 / 9,5
<i>with minced chorizo,</i>	
<i>with ham or with black botifarra sausage</i>	
Roasted red pepper	
with goat cheese au gratin	9
Roasted red pepper	
with Burgos black pudding	8
Fried green padrón peppers	6,5
Breaded aubergine with honey	6,5
Aubergine grilled with goat cheese	9
Homemade croquettes (4un)	
<i>iberian ham</i>	7
<i>chicken</i>	6
Cod Fish fritters (4un)	6
Marine mussels	8
Small breaded calamari	9
Cuttlefish grilled	10
Breaded cuttlefish with allioli	9
Small fried fish	8,5
Cazón marinade (marinated dogfish)	8
Marinated tuna (or sardine)	10
Clams in Olive oil and White wine	10
White anchovies in vinegar and olive oil	8
Anchovies 0,0 with fresh tomato vinaigrette	9
Red tuna grilled with red pepper	14
Secreto Ibérico (iberian meat)	14
Small asturian chorizo cooked in cider	7,5
Crispy chicken fingers with mustard	7,5
Chicken wings in garlic and wine sauce	6,5
<i>Bormuth</i> meatballs	7,5
Marinated pork loin with plums	9,5
Mini tournedo with candied onion,	
and foie gras	14
Vegan beef sandwich (<i>Pepito de ternera</i>)	5,5
Bread with tomato	4
Assorted olives	5

TO DRINK

Barrel, cask

Vermuth, red (or white)	3
Reserve vermouth <i>Falset</i> (red or white)	4

0,20cl / 0,33cl / 0,50cl

Classic beer Mahou	2,5 / 3 / 4,5
Craft local beer Clasic <i>Almogavers</i>	3,5 / 5 / 7,5
Craft local beer IPA <i>Almogavers</i>	3,5 / 5 / 7,5
Craft local beer Wheat Art	3,5 / 5 / 7,5
Craft beer Black Porter <i>Founders</i>	3,5 / 5 / 7,5

Bottle

San Miguel Selecta beer 0,35 Cl	4
San Miguel Manila (hops and aromatic)	4
Alhambra Special beer 0,33 Cl	4
Free alcohol beer / 0,0 Toasted / NoGluten	3 / 4
Craft Blonde Ale (<i>Espiga</i>) no gluten	5
Cider (<i>Galipette Brut or Bio</i>) 0,33Cl	5
Orange wine, Natural, <i>Malvasia Sitges</i>	25
Coca Cola, Zero 0,24 Cl	3,2
Nestea, Fanta Orange / Lemon	3,3
Orange / Pineapple / Peach juice	3
Still water / Sparkling water	2,5 / 2,8

Cavas

Cava Brut Nature	5 / 25
Cava Brut Nature Rose	5 / 25
Cava Sangria (1pax)	8

Red Wines

House red wine	3,5 / 17,5
D.O. from Catalunya	
<i>Empordà, Penedès (bio)</i>	4 / 20
<i>Montsant, Priorat</i>	4 / 20
...and <i>LaFou, Terra Alta</i>	4,5 / 22,5
D.O. Ribera del Duero	4 / 20
D.O. Rioja	4 / 20
D.O. Toro	4 / 20
Bottle Reserve 2018 wine (Abadía Retuerta)	38
Red Sangria (1pax)	6,5

White Wines

House white wine	3,5 / 17,5
D.O. from Catalunya	
<i>Penedès (sweet), Penedès (dry)</i>	4 / 20
<i>Penedès Bio (dry), Empordà (ECO)</i> ..	4 / 20
<i>Terra Alta (doble dry)</i>	4 / 20
D.O. Rueda	4 / 20
D.O. Albariño	4,5 / 22,5

Rosé Wines House rosé wine

4 / 20

VAT incl. We don't Split Bills. +10% surcharge terrace