

TO EAT

Wedge of Spanish omelet	6
Patatas bravas Bormuth (thick-cut style)	5,5
Potatoes “mojo picón” (Islands hot dip)	6,5
Russian Salad (vegetables, mayonnaise, tuna)	5,5
Varied Humus with vegetable stiks	6,5
Escalivada Toasts (roasted vegetables)	7
Raf tomato and tuna belly salad	8
Sweet potato Chips and guacamole	6,5
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)	9 / 10
<i>with minced chorizo,</i>	
<i>with ham or with black botifarra sausage</i>	
Roasted red pepper	
with goat cheese au gratin	9,5
Roasted red pepper	
with Burgos black pudding	9
Fried green padrón peppers	7
Breaded aubergine with honey	7
Aubergine grilled with goat cheese	10
Homemade croquettes (4un)	
<i>iberian ham</i>	8
<i>chicken</i>	7
Cod Fish fritters (4un)	7
Marine mussels	10
Small breaded calamari	10
Cuttlefish grilled	12
Breaded cuttlefish with allioli	10
Small fried fish	9
Cazón marinade (marinated dogfish)	8,5
Marinated tuna (or sardine)	10
Clams in Olive oil and White wine	11
White anchovies in vinegar and olive oil	8
Anchovies 0,0 with fresh tomato vinaigrette	9
Red tuna grilled with red pepper	15
Secreto Ibérico (iberian meat)	15
Small asturian chorizo cooked in cider	8
Crispy chicken fingers with mustard	8
Chicken wings in garlic and wine sauce	7,5
<i>Bormuth</i> meatballs	8
Tripes with <i>chorizo</i>	7
Marinated pork loin with plums	10
Mini tournedo with candied onion,	
and foie gras	15
Vegan beef sandwich (<i>Pepito de ternera</i>)	6
Bread with tomato (2un)	2,5
Assorted olives	5

TO DRINK

Barrel, cask

Vermuth, red (or white)	3
Reserve vermouth <i>Falset</i> (red or white)	4,5
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 <i>Almogavers</i> ..	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
No alcohol Beer / NoGluten Beer	4
Craft Blonde Ale (<i>Espiga</i>) no gluten	5
Cider (<i>Galipette Brut or Bio</i>) 0,33Cl	5
Coca Cola, Zero 0,24 Cl	3,5
Nestea, Fanta Orange / Lemon	3,5
Orange / Pineapple / Peach juice	3,5
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>Penedès (bio), 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 A-sweet, B-dry, C-Bio</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
-----------------------	--------

Natural (sulfite free wine)

Red, <i>Empordà, La Figa</i>	5 / 25
White, <i>Penedés, Macabeu</i>	5 / 25
Orange wine, <i>Malvasia de Sitges</i>	5 / 25
VAT incl. We don't Split Bills. +10% surcharge terrace	