

TAPAS to share

Clàssiques

TRADITIONAL TAPAS

- 5 **Olives**
House marinated Spanish olives
- 7 **Pica pica**
Bread, tomato, olives, almonds
- 14 **Selecció de formatges**
Spanish cheese selection
- 15 **Selecció d'embutits**
Spanish cold cuts selection
- 19 **Ració de pernil ibèric**
Fermín 'jamón ibérico'
- 32 **La Gran Taula**
Grand Spanish cold cuts and cheeses selection
- 9 **Xistorres**
Chorizo sausages, sunchoke purée
- 9 **Croquetes del dia**
Daily special (5 pieces)
- 10 **Pebrots shishito**
Shishito peppers, bonito flakes, lime zest
- 7 **Braves El Born**
Potatoes, brava sauce, allioli
- 8 **'Montadito' de bou**
Filet mignon carpaccio, artichoke & Manchego cheese, capers
- 11 **Dàtils amb bacó fumat**
Bacon, dates, Valdeón cheese

De l'hort

TAPAS FROM THE GARDEN

- 9 **Gazpacho**
Liquid salad with tomatoes, cucumber, peppers, onion, garlic and olive oil
- 12 **Tomàquets verds fregits**
Fried green tomatoes, tomato chutney, goat cheese
- 9 **Albergínia 'a la romana'**
Crispy eggplant with sour cream, honey and mustard sauce
- 12 **Bolets amb allioli**
Pan roasted mushrooms mix, ibérico ham, rosemary allioli
- 12 **Amanida de kale**
Baby kale, fennel, grapefruit, Manchego cheese, nuts, mustard
- 11 **Escalivada amb formatge de cabra**
Roasted bell peppers, eggplant and onion, baked 'caña de cabra' cheese, walnuts, soy sauce
- 10 **Coliflor gratinada**
Cauliflower, Madras curry bechamel, almonds, Idiazábal cheese
- 12 **Cols amb pernil**
Crispy Brussels sprouts, Spanish jamón, roasted raisins, honey, paprika

Del mar

TAPAS FROM THE SEA

- 11 **Boquerons amb cítrics**
White anchovies, citrus, pickled cherry tomatoes
- 14 **Tartar de tonyina amb avocad**
Tuna tartare, avocado, capers, popcorn, sesame oil hot sauce
- 12 **Calamar a la planxa**
Grilled calamari, allioli, piquillo pepper sauce
- 15 **Pop a la pedra**
Grilled octopus, potatoes, fresh herbs, paprika, charcoal salt

De carn

TAPAS WITH MEAT

- 14 **Arròs d' ànec**
Dairy free risotto, duck confit, saffron, pumpkin, pumpkin seeds
- 14 **Costelles de porc**
Agave and beer marinated pork ribs, parsnip, vegetables
- 14 **Broquetes de xai 'morunes'**
Lamb skewers, eggplant, yogurt, mint, cous cous
- 15 **Caneló de cua de bou**
Braised oxtail rolled in pasta, Mahón cheese, basil bechamel

PAELLA

Minimum of 2 orders. Please allow 20 minutes to be served.

Price is per person

- 21 pp **De carn**
Mushrooms 'sofrito', meat selection of the night
- 23 pp **De peix**
Squid ink 'sofrito', calamari, seafood selection of the night
- 19 pp **De verdures**
Bell peppers and onion 'sofrito', seasonal vegetables

CHEF'S MENU

Get a **PRIX FIXE** menu for the table

\$45 per person

Option of **tapas or tapas and paella**

Ask your server!

Please let us know of any allergies or food restrictions

Cap de cuina Alberto Astudillo

Sopar

DINNER

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness