

# We love

## SNACKS

Chips .....	2,50€
Savoury almonds .....	3,90€
Pork crackling .....	4,90€

## SAVOURY AND SMOKED FISH

Cantabrian anchovy "00" .....	2,50€/fillet
Anchovies in vinegar .....	5,90€
Smoked sardine .....	2,90€/fillet
Gilda skewer .....	2,90€
Double anchovy .....	2,90€
Tuna jerky .....	7,50€
Cooked prawn .....	7,90€

**VERMOUTH ASSORTMENT .....** 14,50€

## CANS AND PRESERVES

Olives .....	3,50€
Mussels .....	5,90€
Clams .....	11,90€
Cockles .....	12,50€
Razor clams .....	9,90€
Baby squids .....	11,50€
Grilled artichoke .....	6,90€

# vermuting

## COOL AND LIGHT

Oyster Gold Beach .....	3,90€/u.
Piquillos red peppers with tuna belly ..	6,90€
Russian salad with tuna belly .....	7,50€
Marinated salmon .....	8,90€
Vegetables smoked sardine salad ..	9,50€
Cod fish and tomato salad .....	11,90€

## TRADICIONAL AND CLASSICS

Daily omelette .....	4,50€
"Tramendas" Potatoes .....	5,90€
"Fisherman style" mussels .....	8,50€
Pork shoulder with sweet paprika ..	8,90€
Tripe stew with chickpeas .....	9,50€
"Galician style" Octopus .....	16,90€

## STEWES

Stuffed squid .....	11,90€
Cod fish with vegetables sauce ..	12,50€
Meatballs with cuttlefish .....	10,90€
Roasted pork cheek .....	9,90€
Veal stew with mushrooms .....	12,50€
Stew veal cheek .....	12,90€

(Prices with 10% VAT included)



## ARTISAN SAUSAGES

Manchego cheese .....	8,50€
Cured beef from León .....	12,50€
Iberian ham .....	14,90€
Cured duck liver .....	18,50€
Majorcan sausage with honey .....	7,90€
Catalan sausages assortment .....	12,50€
Iberian sausages assortment .....	14,90€

**Iberian ham and truffle sandwich ....** 7,90€  
**Majorcan sandwich .....** 7,50€

## BAKERY

Bread .....	2,50€
Bread peacks .....	2,50€
Bread with tomato .....	3,50€

## DESSERTS

Almond cookies .....	3,90€
Crème Brûlée .....	4,50€
Chocolate truffles .....	4,50€
Chocolate Baker's cake .....	4,50€
Fresh cheese flan .....	4,90€
Cream puff pastry .....	4,90€
Nuts assortment .....	4,90€
Chocolate puff pastry, oil and salt ..	5,90€
Cheesecake .....	6,50€

**ASK FOR THE DAY'S SUGGESTIONS!!!**

\*In case of allergies and/or intolerances, notify our team.

## VERMOUTH

EL Bandarra ··· 2,90€

Fot-li white ···· 2,90€

Fot-li black ···· 2,90€

## BEER



Blond ······ 2€ ·· 2,50€

With lemonade ······ 2€ ·· 2,50€

Mixed ······ 2€ ·· 2,50€

Black ······ 2€ ·· 2,50€

Bottle of 33 d ········ 2,50€

Free Damm ········ 2,50€

Voll Damm ········ 2,50€

Inèdit ········ 3,90€

AK Damm ········ 3,90€

Complot ········ 3,90€

## SOFT DRINKS

Bottle of water 1/2 l. ········ 2,50€

Cocacola ········ 2,20€

Lemonade / orange / ginger Schweppes 2,20€

Lemonade / orange Aquarius ······ 2,50€

Sprite ········ 2,20€

Nestea ········ 2,50€

Bitter Kas ········ 2,20€

Cacaolat ········ 2,50€

## Wine Cellar

### SHERRY WINE



Fino Hidalgo ········ 3,90€ 22€  
(palomino) DO Xerez

Manzanilla Maruja ········ 4,50€ 24€  
(palomino) DO Sanlúcar de Barrameda

Palo cortado Great Duke ······ 7,90€ 45€  
(palomino) DO Xerez

### SPARKLING WINE



Oriol Rosell Cuvée Especial ···· 3,90€ 19€  
(macabeu, parellada, xarel·lo) DO Cava

Maria Rigol Ordi Brut Nature ··· 21€  
(xarel·lo, macabeu, parellada) DO Cava

Mas Candi Segunyola ········ 28€  
(macabeu, xarel·lo, parellada) DO Corpinnat

Rimarts 40 Gran Reseva ········ 32€  
(macabeu, xarel·lo, chardonnay, parellada) DO Cava

AT Roca Rosat ·········· 28€  
(macabeu, monastrelli) DO Clàssic Penedès

## WHITE AND ROSÉ WINE



Sisquera Blanc ·········· 2,90€ 16€  
(garnatxa blanca) DO Terra Alta

Oriol dels Aspres ·········· 19€  
(garnatxa blanca, garnatxa roja) DO Empordà

Desig ·········· 21€  
(xarel·lo) DO Penedès

Acústic ·········· 26€  
(garnatxa, macabeu i prensal) DO Montsant

Menganito ·········· 3,50€ 18€  
(verdejo) DO Rueda

Pulpo ·········· 3,50€ 19€  
(albariño) VT Valles de Sadacia

Mart ·········· 3,90€ 24€  
(xarel·lo vermell) DO Penedès

## RED WINE



Sisquera negra ·········· 2,90€ 16€  
(garnatxa negra, syrah, ull de llebre) DO Terra Alta

L'Oratori ·········· 19€  
(garnatxa, samsó, cabernet sauvignon, merlot, ull de llebre, syrah) DO Empordà

Sileo ·········· 21€  
(garnatxa, samsó) DO Montsant

Nita ·········· 25€  
(garnatxa, samsó, cabernet sauvignon, syrah) DOQ Priorat

Fulanito ·········· 3,50€ 19€  
(cabernet sauvignon, merlot, ull de llebre) DO Ribera del Duero

La Bota del Gasto ·········· 3,50€ 21€  
(tempranillo) DO Ca Rioja