

TO EAT

Wedge of Spanish omelet	6
Patatas bravas Bormuth (thick-cut style)	6
Potatoes “mojo picón” (Islands hot dip)	7
Russian Salad (vegetables, mayonnaise, tuna)	6
Gazpacho (vegetables cold soup)	4
Varied Humus with vegetable stiks	7
Escalivada Toasts (roasted vegetables)	7
Raf tomato and tuna belly salad	8
Sweet potato Chips and guacamole	7
Serving of “Guijuelo” Spanish Ham	16
Spanish Ham and Manchego Cheese	17
Manchego cheese with almonds	11
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	11
Roasted red pepper	
with Burgos black pudding	10
Fried green padrón peppers	8
Breaded aubergine with honey	8
Aubergine grilled with goat cheese	11
Homemade croquettes (4un)	
<i>iberian ham</i>	8
<i>chicken</i>	7
Cod Fish fritters (4un)	8
Marine mussels	11
Small breaded calamari	10
Cuttlefish grilled	13
Breaded cuttlefish with allioli	10
Small fried fish	10
Cazón marinade (marinated dogfish)	9
Marinated tuna (or sardine)	10
Clams in Olive oil and White wine	12
White anchovies in vinegar and olive oil	9
Anchovies 0,0 with fresh tomato vinaigrette ...	10
Red tuna grilled with red pepper	16
Secreto Ibérico (iberian meat)	16
Small asturian chorizo cooked in cider	8
Crispy chicken fingers with mustard	8
Chicken wings in garlic and wine sauce	7
<i>Bormuth</i> meatballs	9
Marinated pork loin with plums	11
Mini tournedo with candied onion,	
and foie gras	16
Vegan beef sandwich (<i>Pepito de ternera</i>)	6
Bread with tomato (2un)	2
Assorted olives	5

TO DRINK

Barrel, cask

Vermuth, red (or white)	3,5
Reserve vermouth <i>Falset</i> (red or white)	5
0,20cl / 0,33cl / 0,50cl	
Classic Beer Mahou	2,5 / 3,5 / 5
Craft local beer Clasic <i>Almogavers</i> ..	3,5 / 5,5 / 8
Craft local beer IPA <i>Almogavers</i> ..	3,5 / 5,5 / 8
Craft local beer Wheat <i>Almogavers</i> ..	3,5 / 5,5 / 8
Craft beer Black Porter <i>Founders</i>	3,5 / 5,5 / 8

Bottle

San Miguel Selecta beer 0,35 Cl	4,5
Moritz Barcelona n°7 0,33 Cl	4,5
Alhambra Special beer 0,33 Cl	4,5
No alcohol Beer / NoGluten Beer	4 / 4,5
Craft Blonde Ale (<i>Espiga</i>) no gluten	5,5
Cider (<i>Galipette Brut or Bio</i>) 0,33Cl	5,5
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 / 3

Cavas

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

Red Wines

House red wine	4 / 20
D.O. from Catalunya	
<i>Penedès (bio), Montsant, Priorat</i>	5 / 25
<i>...and LaFou, Terra Alta</i>	5 / 25
D.O. Ribera del Duero	5 / 25
D.O. Rioja	5 / 25
D.O. Toro	5 / 25
Bottle Reserve 2018 wine (Abadía Retuerta)	40
Red Sangria (1pax)	7

White Wines

House white wine	4 / 20
D.O. from Catalunya	
<i>Penedès A-sweet, B-dry, C-Bio</i>	5 / 25
<i>Terra Alta (doble dry)</i>	5 / 25
D.O. Rueda	5 / 25
D.O. Albariño	5 / 25

Rosé Wines

House rosé wine	4 / 20
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Natural (sulfite free wine)

Red, <i>Empordà, La Figa</i>	6 / 30
White, <i>Penedés, Macabeu</i>	6 / 30
Orange wine, <i>Malvasia de Sitges</i>	6 / 30
VAT incl. We don't Split Bills. +10% surcharge terrace	