

TO EAT

Wedge of Spanish omelet	4,8
Patatas bravas Bormuth (our spicy potatoes)	4,9
Potatoes “mojo picón” (Islands hot dip)	4,9
Russian Salad (vegetables, mayonnaise, tuna)	4,8
Fresh lentil salad	4,8
Carrot sticks and yogurt sauce	4,9
Raf tomato and tuna belly salad	6,8
Spinachs “a la Catalana”	5,8
Serving of “Guijuelo” Spanish Ham	13,8
Spanish Ham and Manchego Cheese	13,6
Manchego cheese with almonds	8,7
Fresh salmon cubes with soya and wine	8,9
Fried eggs over potatoes	6,9
<i>with minced chorizo,</i>	
<i>with ham or with black botifarra sausage</i>	
Roasted red pepper	
with goat cheese au gratin	7,8
Roasted red pepper	
with Burgos black pudding	6,9
Fried green padrón peppers	5,9
Breaded aubergine with honey	5,9
Aubergine grilled with goat cheese	7,8
Homemade croquettes (4un)	
<i>iberian ham</i>	6,8
<i>chicken</i>	5,8
Cod Fish fritters (4un)	5,8
Marine mussels	7,9
Small breaded calamari	7,9
Cuttlefish grilled	7,9
Breaded cuttlefish with allioli	7,8
Small fried fish	6,9
Cazón marinade (marinated dogfish)	6,9
Marinated tuna (or sardine)	9,7
Clams in Olive oil and White wine	9,5
White anchovies in vinegar and olive oil	6,0
Anchovies with fresh tomato vinaigrette	7,5
Red tuna grilled with red pepper	12,7
Secreto Ibérico (iberian meat)	12,7
Small asturian chorizo cooked in cider	6,5
Crispy chicken fingers with mustard	7,0
Chicken wings in garlic and wine sauce	5,9
<i>Bormuth</i> meatballs	7,0
Tripes with chorizo	6,0
Marinated pork loin with plums	8,9
Mini tournedo with candied onion,	
and foie gras	13,0
Steak tartare (two toasts)	6,5
Bread with tomato	3,8
Assorted olives	4,5

TO DRINK

Barrel, cask

Vermuth, red (or white)	2,5
Reserve vermouth <i>Falset</i> (red or white)	3,2
Classic beer Mahou 0,20 Cl	1,9
Classic beer Mahou 0,33 Cl	2,5
Classic beer pint Mahou 0,50 Cl	4,0
Craft local beer 0,20 Cl	2,9
Craft local beer 0,33 Cl	4,5
Craft local beer 0,50 Cl	6,5
<i>(by Almogàvers; Classic / IPA / BioWheat / Pils)</i>	

Bottle

San Miguel Selecta beer 0,35 Cl	3,3
San Miguel Manila (hops and aromatic)	3,3
Alhambra Special beer 0,33 Cl	3,5
Free alcohol beer, Normal or Toasted	2,5 / 3,3
Craft Black Porter (<i>Espiga</i>)	5,5
Craft Blonde Ale (<i>Espiga</i>) no gluten	4,5
Cider (<i>Galipette Brut or Bio</i>) 0,33Cl	4,5
Coca Cola, Zero, Light 0,24 Cl	2,8
Nestea, Fanta Orange / Lemon	2,9
Orange / Pineapple / Peach juice	2,8
Still water / Sparkling water	2,3 / 2,4

Cavas

Cava Brut Nature	4,5 / 22
Cava Brut Nature Rose	4,5 / 22
Cava Sangria	6,5

Red Wines

House red wine	3,2 / 16,0
D.O. from Catalunya	
<i>Empordà, Penedès (bio)</i>	3,3 / 16,5
<i>Montsant, Priorat</i>	3,5 / 17,5
<i>...and LaFou, Terra Alta</i>	3,7 / 18,5
D.O. Ribera del Duero	3,7 / 18,5
D.O. Rioja	3,4 / 17,0
D.O. Toro	3,5 / 17,5
Bottle Reserve 2012 wine (Abadía Retuerta) ..	31,5
Red Sangria	5,4

White Wines

House white wine	3,2 / 16,0
D.O. from Catalunya	
<i>Penedès (sweet), Penedès (dry)</i>	3,4
<i>Penedès Bio (dry), Empordà (ECO)</i>	3,7
<i>Terra Alta (doble dry)</i>	3,4 / 17,0
D.O. Rueda	3,3 / 16,5
D.O. Albariño	3,7 / 18,5

Rosé Wines House rosé wine

3,2 / 16,0

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