



BAR/RA

TAPAS

- OYSTER WITH SOBRASADA PONZU 6€
- GILDA (ANCHOVY WITH PICKLED PIPARRA, SALTED ANCHOVY AND OLIVE – PER UNIT) 3.7€
- GALICIAN SCALLOP WITH PIPARRA EMULSION (PER UNIT) 12€
- WHOLE ANCHOVIES FROM THE CANTABRIAN SEA (PER UNIT) 5.5€
- DOGFISH TACOS IN CORN TORTILLA (PER UNIT) 5€
- ACORN-FED IBERIAN HAM 26€
- IBERIAN HAM CROQUETTES (PER UNIT) 2.5€
- CLASSIC SPANISH OMELETTE 10€
- RUNNY OMELETTE WITH GARLIC PRAWNS 18€
- RUSSIAN SALAD WITH PRAWNS 16€
- BROKEN EGGS WITH CHISTORRA SAUSAGE 15€
- SPICY POTATOES WITH OIL AND LA VERA PEPPERS EMULSION 13€
- GRILLED SCARLET PRAWN (PER UNIT) 25€
- STUFFED BABY SQUID WITH ROASTED PEPPERS AND GUANCIALE (PER UNIT) 9€
- GRILLED BABY OCTOPUS LEGS WITH POTATO PURÉE 9€
- CANTABRIAN CALAMARI RINGS WITH LIME MAYO 17€
- GRILLED VEAL SWEETBREADS €20
- TUNA TARTARE WITH WAKAME SEAWEED 24€
- STEAK TARTARE ON CROISSANT 25€
- CURRY KALAMANSI CARROTS 16€

SHARING PLATES

- MARKET TOMATO SALAD WITH TUNA BELLY 16€
- CAESAR SALAD 15€
- GRILLED VEAL SWEETBREADS 20€
- BATTERED HAKE 24€
- SEA BASS WITH BLACK GARLIC BUTTER 26€
- GRILLED SUCKLING LAMB CHOPS 25€
- GRILLED BABY CHICKEN 17€
- 35-DAY DRY-AGED BEEF CHOP (1KG / PER PERSON) 70€
- BREADED MUSHROOMS IN ESCABECHE, WITH TRUFFLE AND FRIED EGG 17€
- DUROC PORK MILANESE WITH CHIMICHURRI BUTTER 21€
- PICANHA BURGER WITH FRIES 19€
- DRY-AGED BEEF BURGER WITH FRIES 16€
- ASTURIAN RICE WITH PITU (FREE-RANGE CHICKEN) AND FRIED EGG 23€

SIDES

- French fries 4€ / Green Salad 4€ / Mashed potatoes 4€/
- Grilled peppers 4€/ Grilled tomato bread 4€/

DESSERTS

- EGG FLAN 6€
- FRENCH TOAST WITH VANILLA ICE CREAM 7€
- SPICY CHOCOLATE TART 6€
- CHEESECAKE 7€
- TÔTO ARTISANAL ICE CREAM SELECTION (2 SCOOPS) 6€

WINES BY GLASS

RED WINES

- ÓXIDO 2024 (RIOJA) 3.5€
- JUAN GIL SILVER LABEL 2022 (JUMILLA) 4.5€
- PRUNO 2022 (RIBERA DEL DUERO) 4.5€
- LE NATUREL (NAVARRA) 4€

WHITE WINES

- LA TRUCHA 2024 (ALBARIÑO) 4.5€
- BODEGUERO 2024 (RUEDA) 3.5€
- JOSÉ PARIENTE 2024 (RUEDA) 4.5€
- LE NATUREL (NAVARRA) 4€

SOFT DRINKS

- COCA COLA / ZERO 4€
- LEMON / ORANGE FANTA 4€
- GINGER ALE 4€
- NESTEA 4€
- AQUARIUS LEMON / NARANJA 4€
- SPRITE 4€
- TONIC 4€
- LEMONADE 6€
- ZUMOS VARIADOS 4€
- TINTO DE VERANO 5€
- STILL / SPARKLING WATER 3.5€

APERITIFS & BEERS

- LUSTAU RED/ WHITE LUSTAU 6€
- TINTO DE VERANO 5€
- MAHOU DRAFT BEER 4€
- MAHOU 00 TOASTED 4€
- MAHOU GLUTEN FREE 4.5€

COCKTAILS

- BAR/RA 12.5€
- APERTOL SPRITZ 12.5€
- MOJITO 12.5€
- CAIPIRINHA 12.5€
- MARGARITA 12.5€
- DAIKIRI 12.5€
- BLOODY MARY 12.5€

NON-ALCOHOLIC

- SAN FRANCISCO 8€

COFFEE & TEA

- ESPRESSO 1.8€
- CORTADO / AMERICANO 2€
- CAFÉ CON LECHE 2.5€
- CAPUCCINO / BOMBÓN COFFEE 2.5€
- FLAT WHITE 3€
- COLD BREW 3€
- ICED LATTE 3€
- FRAPUCCINO 3€
- VIENNESE COFFEE 3.5€
- IRISH / SCOTIS COFFEE 6€
- CHAI LATTE 3€
- EARL GREY 2.5€
- ORANGE ROIBOOS 2.5€
- SAKURA GREEN TEA 2.5€
- RED TEA 2.5
- PEPPERMINT 2.5€
- LINDEN BLOSSOM 2.5