

## TO SHARE

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Seasoned olives - 3,50  
Cantabrian anchovies - 2,40 (ud)  
Marinated anchovies - 9,20 / 6,20  
Purebred iberian ham - 25,20  
Potato salad with smoked eel - 10,80 / 7,30  
Beach clams grilled - 14,90  
Bravas with original sauce - 7,60 / 5,10  
Iberian ham croquettes - 8,90 / 6,00  
Andalusian style mini squid - 12,90 / 7,80  
Steamed mussels - 9,00 / 6,10

## SALAD (To share... or not!)

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Local tomato salad with tuna belly and spring onion - 13,60 / 7,90  
Burrata cheese with tomatoes confit and basil oil - 14,90  
Saumon, avocado, ricota tartar with trout eggs - 14,80

## NO BORDER'S FOOD

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Guacamole, cheese and picada nachos - 15,80 / 9,90  
Chicken quesadilla, avocado and cream cheese - 14,60  
Croaker's ceviche - 16,60  
Korean fish tacos, ssamjang, and spicy sauce - 14,50  
Octopus anticucho with potatoes and chinese cabbage - 20,40 / 11,20

## PAELLA AND RICE (minimum 2 pax.)

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Seafood paella with cuttlefish and crayfish - 22,20  
Parellada rice with fish and meat - 21,40  
Black hink paella with all i oli - 19,80  
Casserole rice with octopus and King shrimp - 23,80  
Seafood fideuá - 18,80

## COASTAL FISH

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Turbot Bilbao style with veggies on the oven - 22,80  
Codfish tempura with tomatoes confit and thin fried potatoes - 19,80  
Baked sea bream catalán style - 38,40 / 20,10  
Tuna tataki with tomato confit and all i oli - 22,00

## GRILLED MEAT

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Doble quarter pound Burger with cheese and onion - 15,80  
Entrecôte steak with chimichurri sauce and arugula - 19,60  
Beef sirloin with spiced butter and sauted veggies - 22,80  
BBQ's ribs deluxe potatoes and pickled onion - 18,20

## DESSERTS

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Cheesecake - 6,20  
Passion fruit and raspberries crème brûlée - 6,40  
Chocolate obsession - 6,40  
Tiramisú and amaretto gelée - 6,40  
Natural fruit with citrus emulsion - 6,00  
Butterscotch pastry with salted butter an ice cream - 6,10  
Ice cream and sorbets - 6,00



Here  
you'll find  
information  
about  
allergens.