



BREAKFAST FIRST!

(Until 12)

* CROISSANT

- Classic** 2 €
(Gluten y lactosa)
- Extra cooked ham & gouda cheese** 3,5 €
* (Gluten, dairy)

* SANDWICHES & BITES

- Bikini 2.0** 6,5 €
Extra cooked ham, melted gouda cheese & butter
* (Gluten, dairy)
- The Catalan Classic** 5,7 €
Fuet, bread with tomato & good olive oil
* (Gluten)
- “Salchichón” Sandwich** 9,5 €
Traditional salchichón, extra cooked ham, gouda cheese,
special bread with pickles & truffle aioli
* (Gluten, dairy, egg)
- Suka chicken pesto** 10,5 €
Juicy chicken strips on toasted bread, basil & pistachio pesto,
sun-dried tomato, arugula, mayo & grated Grana Padano
* (Gluten, dairy, egg, nuts)
- Bacon & Cheese Sandwich** 6,9 €
Bread with tomato, bacon & melted cheese
* (Gluten, dairy)

* TOASTS

AND MORE!

- The Nordic** 12,5 €
Toast with spiced ricotta, sliced avocado, smoked salmon,
boiled egg, fresh herbs & La Lola olive oil
* (Gluten, dairy, fish, egg)
- The Farmer** 10,2 €
Toast with scrambled eggs, confit cherry tomatoes,
sautéed mushrooms & fresh herbs
* (Gluten, egg – vegetarian)
- Edamame Flow** 9,2 €
Toast with guacamole, sun-dried tomato, edamame,
sesame & La Lola olive oil
* (Gluten, soy, sesame – vegan)
- Hum-Baba** 9,5 €
Toast with hummus, babaganoush, confit cherry tomatoes,
arugula, sesame & La Lola olive oil
* (Gluten, sesame – vegan)
- Shakshuka** 11,9 €
Rich homemade tomato sauce with aromatic spices,
poached eggs, finished with ricotta
* (Dairy, egg – vegetarian)

ADD-ONS

- Guacamole 2,7 €
- Bacon 2,2 €
- Boiled egg 1,5 €
- Fried egg 1,5 €

* BOWLS

- Açaí na onda!** 8,5 €
Açaí, seasonal fruit & granola
* (Nuts, gluten – vegan)
- Olympus Bowl** 7,5€
Greek yogurt, seasonal fruit & granola
* (Dairy, nuts, gluten)
- Fruit Bowl** 6,5 €
Seasonal fruit mix

* SPRITZ MOMENT

VERMUT CULTURE

An empirical study of olives,
chips & pickled chilies
in their natural habitat
(the chiringuito table)

Aperol spritz
Aperol, Cinzano prosecco & soda

Crodino spritz
Alcohol-free

Campari Spritz
Campari, Cinzano prosecco & soda

Sarti Spritz
Sarti, prosecco & soda

- Piqué Chips** (choose your flavor) 3€
Classic chips, pepper & sea salt, malahierba & pork cracklings
- MALAHIERBA Olives** 3,9€
* (Sulphites)
- Anchovy Gilda** 2,5€
* (Fish, sulphites)
- Cod Salad with Olive Tapenade** 9,5€
* (Fish, egg)
- The Iberian Duo** 9,2€
Crispy Torreznos from Soria served with Padrón peppers & salt flakes
- Edamame Crush** 9,8€
Crispy edamame, truffle sauce & salt flakes
* (Sulphites, soy)
- The Babuenas Fries** 7,9€
Thin fries with truffle sauce, Grana Padano & parsley
* (Sulphites, dairy – vegetarian)
- The Lebanese** 12,8€
Hummus, babaganoush, falafel, malahierba olives,
vegetable crudités & pita bread
* (Gluten, sesame, sulphites, soy, egg)
- Almost DJANGO's Nachos** 15,4€
With guacamole, melted cheese, sour cream, vegan chili,
pico de gallo, jalapeño, coriander & a spicy kick
* (Dairy, soy – vegetarian)

* STARTERS

- Mussels with Thai marinara sauce & fresh coriander** 13,2 €
* (Mollusc, celery)
- Bluefin tuna carpaccio with yuzu citrus dressing** 22,9 €
Red onion, capers & chives * (Fish, soy)
- Tropical salmon sashimi** 16,8€
Yellow fruit dressing & fresh coriander * (Fish, celery)
- Ceviche Shrimp & fish** 15,2€
Mango, avocado, red onion, chili, tiger's milk & coriander * (Crustacean, fish, celery)
- Beetroot falafel balls with tzatziki** 12,5€
* (Gluten, dairy – vegetarian)
- Crispy oriental-style chicken with sriracha mayo** 10,2€
* (Gluten, soy, egg)
- Fried calamari with sun-dried tomato tartar** 13,9€
* (Gluten, mollusc, mustard, egg)
- Fried fish with lime & salt flakes** 13,2€
* (Fish, gluten)
- Mushroom & edamame gyoza** (6pcs) 10,5€
* (Gluten, sesame, soy – vegan)
- Octopus with vegetables & a spicy touch** 19,5€
* (Mollusc)
- Bread with tomato** 3,2€
* (Gluten)

* THE HEALTHY REVENGE

- La Burra** 15,3 €
Fresh leaves, beetroot, burrata, watermelon cubes,
local cherry tomatoes & basil-pistachio pesto
* (Dairy, nuts – vegetarian)
- La exquisita Beca** 14,8 €
Fresh leaves, Parc Agrari tomatoes, tuna belly,
red onion, kalamata olives & capers
* (Fish)
- Fresh tuna** 14,8 €
Fresh leaves, bluefin tuna, beetroot, red onion,
sunomono & wakame seaweed
* (Fish, soy, sesame)

* TORTAKOS

- Octopus Tacos** 14,6 €
Guacamole, pico de gallo, pickled onion, lemon oil & fresh coriander
* (Mollusc)
- Beff Tacos** 14,3 €
Guacamole, pico de gallo, pickled onion & sriracha mayo * (Egg)
- Beetroot Falafel Tacos** 14,5 €
Guacamole, pico de gallo, pickled onion, lemon oil & coriander
* (Vegan)

BREAD WITH COSAS

- SUNNY TUNA** 15,5 €
Bluefin tuna, milanesa, mayo jam,
pickled onions, sriracha tomato & fresh
coriander * (Fish, gluten, egg)
- TORTUGA BOBA** 16,1 €
Beef strips, gouda cheese, pico de gallo,
herb sauce & mayo
* (Gluten, dairy, egg)
- MUNDAKA** 17,5 €
Beef burger, melted gouda, crispy bacon,
pickles, red onion, lettuce, tomato & herb
mayo * (Gluten, dairy, egg, sulphites)
- LA PLANTIBULA** 16,5 €
Veggie burger, brioche bun with babaganoush & guacamole, lettuce & tomato
* (Gluten, egg – vegetarian)

* MAINS

- Grilled meat** 21 €
With herb oil & side dish
- Grilled squid with side dish** 21,9 €
* (Mollusc)
- Catch of the day with side dish** 20,9€
* (Fish)

* FOR THE LITTLE ONES *UP TO 12 YEARS

- Pasta** 10,5 €
With tomato sauce & grated cheese * (Vegetarian)
- Cheese burger** 10,5 €
Juicy beef burger with cheese
* (Gluten, dairy)

* POSTRES

- Pistachio tiramisu** 7,8 €
* (Gluten, egg, dairy, nuts)
- Chocotorta** 7,1 €
* (Gluten, dairy)
- Cheesecake with yellow fruit compote** 7,6 €
* (Dairy)
- Seasonal fruit** 6,5 €