



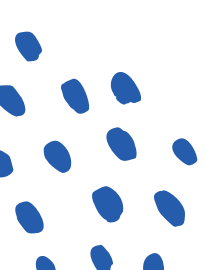
Appetizers

Artisan Olives	4 €
Catalan-style bread with tomato	4,5 €
Bread with homemade butters	4,5 €
Bread basket	3,5 €

"All our bread is made with sourdough and baked in a wood-fired oven."

Starters

Selection of Normandy N°2 oysters: served natural, with tiger's milk or mignonette sauce	4,9 €
Gratin scallops with a smoky touch	24 €
Foie gras bonbon with crispy chocolate and mango	22 €
Seasonal vegetables with textures and miso sauce	18 €
Wild sea bass ceviche with sweet potato chips and corn	24 €
House-cured and smoked salmon, curry mayonnaise, crème fraîche on seeded bread	21 €
Hand-carved acorn-fed iberian ham	26 €
Ventresca Salad	23 €
Andalusian-style squid with basil and balsamic vinaigrette	19 €





Croquettes

Lobster and red prawn croquettes 15 €

Chicken croquettes with citrus mayo 13 €

Tartares

Bluefin tuna tartare from the market,
with soy and sesame 24 €

Wagyu tartare with spicy mayo,
cured egg yolk, and crispy papadum 27 €

Eggs

Free-range eggs "broken" with straw potatoes,
seasonal mushrooms, and Iberian acorn-fed
ham 19 €

Poached egg with asparagus, romesco sauce,
and parmesan crisp 18 €

Soft-poached egg with potato cream and
summer truffle 21 €

Sandwiches

Ossobuco baos with pickled onion and
sweet piparras peppers 21 €

Beef cheek sandwich with aged mustard
and taleggio cheese 24 €



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Meat

Roast meat cannelloni with truffle sauce	21 €
Crispy suckling pig loin, apple salad, celery, and red fruits	28 €
Oxtail in its sauce, with pumpkin purée and potatoes	26 €
Lamb shoulder in its juice, with fresh garden vegetables	26 €
Beef tenderloin, foie gras, and demi-glace	29 €
Aged cow rib-eye steak, piquillo peppers, and fries	70 €/K

Fish

Confit cod with pine nut demi-glace, raisins, dried apricots, and baby spinach	24 €
Gilt-head bream supreme, beurre blanc sauce, and vegetable bouquet	22 €
Roasted octopus with farofa crumbs, purple potatoes, and tubers	27 €
Caramelized salmon with sundried tomatoes, black olives, and ginger	24 €
Market fish with seasonal vegetables	según mercado

IVA incluido



Desserts

Our tiramisu	9 €
White chocolate cream with yogurt sponge and red fruits	9 €
Homemade carquiñolis with Malvasía de Sitges	8 €
Chocolate world	10 €
Piña colada on a plate	9 €
Cheese board with contrasts	15 €

Wines

In this menu, you will find a curated selection of wines that represent the best of each region and variety. From fresh and aromatic whites to intense reds, as well as elegant cavas and champagnes, we have crafted this proposal to satisfy all palates. Pair your choice with a brief description of each wine to enjoy a unique experience.

WHITE

Plana d'en Fonoll - Cabernet Sauvignon. A fresh and balanced wine with herbal notes. **22 / 4,5 €**

Piedra Verdejo - Verdejo **23 €**
Aromas of tropical fruits and hints of fresh herbs.

Maricel - Malvasía Sitges **27 €**
Organic, with an aromatic profile featuring floral and tropical notes.

Mar de Frades - Albariño **29 €**
Elegant and mineral, with stone fruit notes.

El Fanio 2022 (Ecológico) - Xarel.lo **28 €**
Complex and fresh, with hints of white fruit.

Torre el Verguer Maricel - Malvasía **31 €**
Rich in nuances, with a long and persistent finish.

Lame Espiñas - Albariño. **32 €**
Subtly floral with saline notes.

Bicicletas y Peces - Verdejo. **26 €**
Light and fruity, ideal for pairing with tapas.

IVA incluido

RED WINE

Convento Oreja - Ribera del Duero 28/ 4,5 €

An expressive Tempranillo, with notes of black fruits and vanilla..

Corbatera - Montsant 36 €

Garnatxa Negra y Cabernet Sauvignon.

Intense and spicy, with body

Plana d'en Fonoll - Penedés 23 €

Cabernet Sauvignon. Notes of ripe fruits and sweet spices.

Azpilicueta - Rioja 24 €

Elegant and round, with oak nuances.

Lágrimas de María - Rioja 23 €

Tempranillo Crianza. Smooth and well-structured, with notes of red fruits and wood.

Pruno - Ribera del Duero 28 €

Fruity and creamy, with soft tannins.

Finca Villacreces - Ribera del Duero. 42 €

Complex, with notes of black fruits, spices, and toasted hints.

Pago de Carraovejas - Ribera del Duero. 49 €

Powerful and elegant, with intense flavors of ripe fruit.

IVA incluido

Predicador - <i>Rioja</i>	37 €
Fresco y sofisticado, con notas especiadas y de fruta roja.	
El Hombre Bala - <i>Madrid</i>	31 €
Exótico y vibrante, con toques minerales y frutales.	
Corimbo - <i>Ribera del Duero</i>	36 €
Profundo y equilibrado, con taninos sedosos.	

VINO ROSADO

Llágrimes - <i>Terra Alta</i>	24€
Garnatxa. Frutal, con aromas de fresa y un final refrescante.	
Sospechoso - <i>Castilla</i>	23 €
Aromas de frutos rojos con un toque especiado.	
Studio Miraval - <i>Côtes de Provence</i>	29 €
Elegancia provenzal, con notas de melocotón y rosas.	
M Minuty - <i>Côtes de Provence</i>	34 €
Frescura y delicadeza con un toque de frutas exóticas.	
Chateau Sainte Marguerite - <i>Côtes de Provence</i>	38 €
Fresco, fino y aromático. En nariz exhala aromas de flores blancas, melocotón y piel de pomelo	

IVA incluido

CAVAS

Castell de Ribes Macabeo, Xarel.lo y Parellada. **24€**
Fine and persistent bubbles with notes of green apple.

Castell de Ribes Rosado Trepát. **26€**
Aromatic and fresh, with hints of red fruits.

Gramona Tres Lustros **46€**
Xarel.lo y Macabeo. Complex and elegant, with notes of brioche and dried fruits.

CHAMPAGNE

Mumm Brut Pinot Noir, Chardonnay y Pinot Meunier. **85 €**

Vibrant and fresh, with touches of white fruits.

Mumm Rosé **105 €**

Pinot Noir, Chardonnay y Pinot Meunier.

Delicate and fruity, with aromas of strawberries.

Mumm Ice **105 €**

Designed to be enjoyed with ice, with sweet and refreshing notes.

Veuve Clicquot **95 €**

Pinot Noir. Pear, peach, and pastry, enhanced by a hint of dried fruit due to aging on lees.

MOËT Chandon **80 €**

Pinot Noir, Pinot Meunier, Chardonanay. Fruity and elegant, with notes of apple, citrus and brioche.

MOËT Chandon Rosé **100 €**

Pinot Noir, Pinot Meunier, Chardonanay. Vibrant and fruity. Notes of red berries, spices and a floral touch.

MOËT Chandon Ice **115 €**

Pinot Noir, Pinot Meunier, Chardonanay. Exotic and refreshing with hints of tropical fruits, caramel and mint.

Dom Pérignon **390 €**

Pinot Noir, Chardonnay. Grand Cru. Aged in bottle for a minimum of eight years.