

Have you tried ordering (dinner) without thinking?

Close your eyes. Point to an item on the menu with
your (right) index finger. Now try it.



DAILY OYSTERS by the piece 3.5

COLD TOMATO SOUP 12

mustard ice cream, basil oil, croutons

PA AMB TOMÀQUET 3.5

toasted bread, grated tomato, garlic oil

PALETA IBÉRICA FERMÍN 20

PALETA IBÉRICA 5J 25

100% pata negra

FUET 6

cured pork sausage

SPANISH CHEESE TRIO 12

OCTOPUS 15

carpaccio, garbanzo bean spread, apple aioli, lemon zest

LLAMÀNTOL 16

maine lobster, cherry "salmorejo", crudites, trout roe

ANCHOVIES 16

from el cantábrico, grated tomato, crushed potato chips

COBIA CRUDO 15

our "espinaler" sauce, grilled green onions, almonds

STEAK TARTARE 15

mustard, apple, green guindillas

XATÓ 15

traditional salad. frisee, tomato, onion, cod fish, tuna belly, romesco, white beans

GLÒRIES 14

greens, tomato, apple, onion, mozzarella, black olives, pesto

ORGANIC TOMATO SALAD 17

white asparagus, shaved black truffle, jamón ibérico, aioli

ESQUEIXADA 15

unsalted cod fish, diced tomatoes, black olives

COCA 16

escalivada, anchovies, tuna belly, romesco, black olives

MUSSELS 14

garlic and tomato sofregit, verdejo wine

CLAMS 15

Deme's mom's recipe

TERRA 16

chick peas sauté, mushrooms, spinach

PAN-SEARED FOIE 18

honey bread, apple textures, raspberries, almond powder

OUS 16

poached eggs, truffled potato foam, jamón ibérico, black truffle

ARRÒS DE CARGOLS 24

rabbit confit and escargots rice, aioli

ARRÒS CALDOS 25

traditional soupy seafood rice

CALAMAR 16

whole squid, potato cream, picada

CATCH OF THE DAY M/P

our way

COSTELLES 19

baby back ribs confit, romesco, spinach, pine nuts , raisins

GRILLED FLAP STEAK 26

rosemary vinaigrette, house salad

EXECUTIVE CHEF

Deme Lomas

CHEF DE CUISINE

Jorge Mas

WINE DIRECTOR

Karina Iglesias

NIU KITCHEN