

DAILY OYSTERS by the piece 3.5

ANCHOVIES 16

from “el cantabrico”, grated tomato, crushed potato chips

PA AMB TOMÀQUET 3.5

toasted bread, grated tomato, garlic oil

JAMÓN IBÉRICO 22

PALETA IBÉRICA 18

de bellota

FUET 6

cured pork sausage

SPANISH CHEESE TRIO 12

COLD TOMATO SOUP 12

mustard ice cream, basil oil, croutons

SOPA DE MARISC 14

traditional seafood soup, rouille sauce

PAN-SEARED FOIE 27

honey bread, apple textures, raspberries, almond powder

MUSSELS 12.5

garlic and tomato sofregit, verdejo wine

MIDDLENECK CLAMS 15

deme’s mom’s recipe, jamón ibérico, sherry vinegar

XATÒ 15

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

GLÒRIES 14

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

ORGANIC TOMATO SALAD 15

green onions, marinated anchovies, sherry vinegar

WAHOO 16

crudo tartare, cucumber, scallions, lime zest

STEAK TARTARE SANDWICH 14

flash-seared tartare, tomato, mayonnaise, mustard. side of salad

XISTORRA SANDWICH 13

fast-cured spicy sausage, fried egg, onion. side of salad

OUS 15

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

ESMORZAR 14

spanish sausage, bacon, sautéed white beans, fried egg

CATCH OF THE DAY M/P

our way

CALAMAR 16

grilled squid, potato cream, picada

COSTELLES 16

baby back ribs confit, romesco sauce

GRILLED FLAP STEAK 22

rosemary vinaigrette, escalivada

GRILLED SHORT RIB 19

frisee, onion, tomato, green guindillas