

Have you tried ordering (lunch) 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

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

green onions, tuna belly , aioli

SOPA DE MARISC 14

traditional seafood soup, rouille sauce

MUSSELS 12.5

garlic and tomato sofregit, verdejo wine

CLAMS 15

Deme’s mom’s recipe

CIGRO 17

chick peas sautée, cod fish, spinach, paleta ibérica

STEAK TARTARE SANDWICH 14

flash-seared tartare, tomato, dijonnaise. side of salad

XISTORRA SANDWICH 13

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

PAN-SEARED FOIE 18

honey bread, apple textures, raspberries, almond powder

OUS 16

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

RICE OF THE DAY 16

CALAMAR 16

grilled squid, potato cream, picada

CATCH OF THE DAY M/P

our way

COSTELLES 16

baby back ribs confit, romesco sauce

GRILLED FLAP STEAK 22

rosemary vinaigrette, house salad

EXECUTIVE CHEF

Deme Lomas

CHEF DE CUISINE

Jorge Mas

WINE DIRECTOR

Karina Iglesias

NIU KITCHEN