

## TO START

Folgueroles traditional flat bread with tomato and extra virgin olive oil	5,50 €
Raventos iberian ham 80gr	28 €
Smoked salmon with soy sauce and spices	21 €
Anchovies 000 with millefeuille and tomato jam	22 €

## TO SHARE

Prawn or iberian ham croquettes	3,25 €/ut
Our bravas	13 €
Russian salad with tuna tartar and kimchi sauce	23 €
Traditional catalan roasted vegetables with tuna and anchovies	18 €
Octopus lime causa and its vinaigrette	23 €
Prawn carpaccio with mango and edamame	28€
Azuki beans hummus with beetroot toppings	18 €
Fried squids with powder algae and japanese mayo	19 €
Parisian gnocchis with truffle and parmesan	22 €

## SALADS FROM HERE AND THERE

La florida caesar salad (lettuce, crispy chicken and parmesan cloud)	22 €
Lobster gazpacho with basil and andalucian breadcrumbs	23 €
Fresh burrata cheese with tomato tartar, wild rocket and pinenuts	18 €
Summer salad with herbs olive oil and crudités	18 €

## OUR RICES

'Señorito' rice with fish and red prawn	28 €
Fideuá with mini squid and black alioli	28 €
Cuddlefis rice and zamburiñas	28 €
Rice with duck, foie gras and wild mushrooms	29 €
Brothy rice with lobster and seafood	35 €

## FROM THE MEDITERRANEAN SEA

Local fish of the day with beans salad and mini vegetables	26 €
Tuna belly with mini ratatouille	38 €
Red mullets in pickle sauce, carrots and fennel	31 €

## FOR THE MEAT LOVERS

Beef fillet with oporto sauce, new potatoes , and vegetables	38 €
Nebraska tbone steak 500gr with peppers and glazed potatoes	90 €
Glaced duck breast with chinese spice honey	35 €

## SWEET MOMENT

Citrus mousse with ginger interior and textures of pistachos	13 €
Caribbean chocolate textures with almond cream	13 €
2 textures cheesecake with beetroot and raspberries	13 €

If you have any allergy or food intolerance, ask our staff and we will inform you.

☘Soy ☹Crustacean 🌿Gluten 🍷Mustard ☆Egg 🥜Nuts

🐚Mollusk 🐟Fish 🧀Dairy Products 🌱Vegan 🌿Vegetarian

We adapt our dishes to vegetarian, vegan and/or lactose-free options.