

TAPAS. to share or not...

VEGGIES *(it makes a side dish for your meats and fish)*

- Sweet potato fries / melted cheddar / crunchy onions. 9€
- Roasted artichokes / grana padano cream. 10€
- Potatoes with bravas sauce. 8€
- Padrón peppers / sea salt flakes / sesame. 9€
- Tomato & Mozzarella / cherry tomatoes / stracciatella / basil pesto. 8€
- Camembert roasted with honey / thyme / grilled bread. 10€

SEAFOOD

you take 2, 3 tapas it makes a meal no need to share

- Grilled razor clams with parsley olive oil. 12€
- Mussels au gratin with homemade aioli. 12€
- Baby squid, lightly floured and fried Andalusian style. 12€
- Homemade creole cod fritters / "chien" sauce. 12€ *Warning spicy!*
- Fresh Mediterranean sardines / fleur de sel. 12€
- Marinated tuna tataki / candied ginger / wasabi guacamole. 12€
- Grilled calamari à la plancha / lemon oil / homemade aioli. 12€

MEATS.

Turn the page for the sharing crates


- Quesadillas chorizo / cheddar / crispy onions. 12€
- Serrano board (12 months) / Pan Con Tomate. 12€
- Popcorn chicken / sweet chili / sriracha. 12€
- Iberian ham croquetas (x6). 12€
- Marinated pork spider steak, red curry, lemon. 12€ *The chef's little new thing!*
- Cajun chicken thigh skewer / lime. 12€
- Grilled duck breast, honey basli. 12€


OUR SHARING CRATES.

24€ per person (from 2 people)

Choose your crate of 8 tapas to share 1 complete meal for two

THE VEGGIE CRATE

"VEGGIE OK... BUT GOURMET" 

- GOAT CHEESE SPRING ROLLS honey / thyme / grilled bread
- GRILLED ARTICHOKE grana padano cream
- ZUCCHINI FLOWERS IN TEMPURA
- PIADINE sun-dried vegetables
- TRUFFLE CROQUE truffle béchamel / Emmental 
- STRACCIATELLA creamy burrata heart / cherry tomatoes / basil pesto
- SWEET POTATO FRIES melted cheddar / crunchy onions
- ROASTED CORN ON THE COB glazed with salted butter, Mexican spices

THE TRAVEL CRATE

"TAKE YOUR PASSPORT... OFF TO FLAVORVILLE"

- CHICKEN SKEWERS thigh / lime / cajun
- THAI SAUTÉED PRAWNS soy orange, toasted sesame
- GNOCCHI / GORGONZOLA creamy / walnut pieces
- SORRISI BASIL PESTO ricotta & spinach stuffed pasta
- GRILLED CHORIZITOS
- CAMEMBERT ROASTED honey / thyme / grilled bread 
- HOUMOUS peanut praline
- MAHI-MAHI CEVICHE TACOS

THE SEAFOOD CRATE

"YOU CAN SMELL THE SEA IN HERE!"

- HOMEMADE CREOLE COD FRITTERS 'chien' sauce
- GRILLED CALAMARI lemon oil, homemade aioli
- HOMEMADE FISH & CHIPS homemade tartar sauce
- RAZOR CLAMS À LA PLANCHA / parsley olive oil
- SARDINES from the Mediterranean / fleur de sel
- MUSSELS AU GRATIN WITH AIOLI
- TUNA TATAKI / candied ginger / sesame / wasabi guacamole
- GRILLED MAHI-MAHI FILLET tarragon cream 

THE SPANISH CRATE

"THE ICONIC CATALAN ESSENTIALS!"

- SERRANO HAM 12 months / pan con tomate
- MARINATED & GRILLED PORK SPIDER STEAK
- COD PULLED APART au gratin with aioli
- GRILLED DUCK BREAST, honey, basil
- CHORIZO QUESADILLAS cheddar / crispy onions
- CRUNCHY CHICKEN / sweet chili sauce
- PADRÓN PEPPERS fleur de sel / sesame
- TRADITIONAL TORTILLA mild mustard

We taste a bit of everything, we share, and enjoy!

... A Little Treat?

CHURROS

Sugar and Nutella • 8,5€ *Danger! Very addictive!*

BRIOCHE

Caramelized French toast / salted butter caramel • 8,5€

SARDINE PROFITEROLES

Puff pastry / Nutella / vanilla ice cream / whipped cream 8,5€

CRÈME CATALANE - his little sin

Crunchy caramelized brown sugar • 8,5€

The Sweet Crate

Assortment of our desserts 9,5€/pers.

IRISH COFFEE

Good coffee, whiskey, cane sugar and lots of whipped cream... ..what else 10€

And For the Kids 😊

Sardine Menu

(Under 12). 10€/pers

- Soda or Juice
- Pan Con Tomate / Serrano
- Patatas bravas / Ketchup



Schtroumpf surprise ice cream with Smarties

what else

