

# DISHES

## VEGETABLES



**SEASONAL VEGETABLES WITH HUMMUS 9,75€**  
Mix of steamed seasonal vegetables with chickpeas hummus and papadum.



**VEGETABLE WOK 7,25€**

Vegetables with fresh peanuts cooked with soya and peanut butter sauce.



## TAPAS

**DICED EGGPLANT 6,50€**

Floured and fried with molasses and lemon zest.



**RUSA SALAD 5,25€**

Homemade, potatoes, carrots, tuna, olives, boiled egg with mayonnaise.



## SEAFOOD



**MARINATED SMOKED SALMON TOAST 18,75€**

From Norway marinated with beet and slightly smoked. With lime mayonnaise, apple compote, salmon roe and mint.



**CODFISH WITH SAMFAINA 14,75€**

From Iceland, desalted, with garlic mayonnaise and slow cooked vegetables.



**OCTOPUS 19,75€**

Confited and grilled, with a base of potato parmentier and octopus juice demi-glace.



**TUNA TARTARE A/M**

Yellowfin or bluefin tuna with avocado marinated with soya, olive oil and ginger with sesame seeds and toast.



**SQUID 19,25€**

Fried with squid's ink mayonnaise and garlic & parsley.



## CHEESE



**BURRATINA 9,75€**

Fresh Italian cheese, filled with "straciatella" over a base of ruculla salad and cherry tomatoes.



**ASSORTMENT OF CHEESES 14,25€**

Four types of cheese with tomato jam and nuts.



## COLD MEAT (COLD CUT)

**IBERIAN HAM 18,75€**

60gr of ham with bread with tomato.



**JOSELITO IBERIAN COPPA 16,75€**

60gr of iberian coppa with bread with tomato.



## MEAT



**STEAK TARTARE 19,25€**

120gr Hand cut beef tenderloin. Original recipe with pickles, capers, onions, dijon mustard, lea perrins, tabasco, with mustard ice-cream and toasts.



**PORK RIBS 15,25€**

From Duroc, cooked for 9 hours at low temperature.



**PORK TENDERLOIN 17,75€**

150gr iberian pork with potato parmentier and cherry wine reduction.



**RETINTA BEEF 19,75€**

180gr strip steak, from Spain, dry aged 30 days.

**FRISONA OR SIMENTAL COW 24,75€**

220gr strip steak. from Germany, dry aged 60 days.

**ANGUS BEEF 26,75€**

300gr ribeye steak, from Uruguay, dry aged 60 days.

## ! CHEF SUGGESTIONS S/M

Seasonal dishes changing every week.

## OUR EGGS

**WITH SPICY CHORIZO 9,75€**

From Astorga, León with base of confited potatoes and onions.



**WITH TRUFFLE 10,25€**

with base of confited potatoes and onions.



**WITH IBERIAN HAM 10,75€**

with base of confited potatoes and onions.



## DESSERTS

We have several homemade desserts, ask your waiter!!



# WINES

## RED WINE

**DRAG MAGIC**

**BOTTLE : 16,50€ GLASS: 3,50€**  
D.O. Costers del Segre. Grape: Tempranillo, Garnacha and Cariñena.  
Aged for 4 months.

**BLAU**

**BOTTLE: 19,50€ GLASS: 4€**  
D.O. Montsant. Grape: Cariñena, Syrah and Garnacha.  
Aged for 5 months.

**VIÑA DE MOYA**

**BOTTLE: 20,50€**  
D.O. Bierzo. Grape: 100% Mencía.  
Aged for 5 months.

**FINCA OLIVARDOTS**

**BOTTLE: 22,50€**  
D.O. Empordà Grape: Syrah, Garnacha, Carbernet and Cariñera.  
Aged for 10 months.

**MUGA ANDEN DE LA ESTACION**

**BOTTLE: 23,50€ GLASS: 4,50€**  
D.O. Rioja. Grape: Tempranillo and Garnacha.  
Aged for 14 months.

**CARMELO RODERO**

**BOTTLE: 26,50€ GLASS: 5€**  
D.O. Ribera del Duero. Grape: 100% Tempranillo.  
Aged for 9 months.

**GIMS DE PORRERA**

**BOTTLE: 28€**  
D.O. Priorat. Grape: Cariñena and Garnacha.  
Aged for 14 months.

**ITURRIA**

**BOTTLE: 33€**  
D.O. Toro. Grape: Tinta de toro and Garnacha.  
Aged for 22 months.

**LA CASA DE LA SEDA**

**BOTTLE: 36€**  
D.O. Utiel-Requena. Grape: 100% Bobal.  
Aged for 6 months.

**TABERNER**

**BOTTLE: 40€**  
D.O. Cádiz. Grape: 100% Syrah.  
Aged for 14 months.

**ALTO MONCAYO VERATON**

**BOTTLE : 45€**  
D.O. Campo de Borja. Grape: 100% Garnacha.  
Aged for 16 months.

**FRANCISCO BARONA**

**BOTTLE: 51€**  
D.O. Ribera del Duero. Grape: Garnacha black, tinto fino, Albillo, Bobal and Monastrell.  
Aged for 18 months.

## WHITE WINE

**SAMEROLA**

**BOTTLE: 15,75€ GLASS: 3,50€**  
D.O. Terra Alta. Grape: Garnacha white, macabeo and moscatel.

**40 VENDIMIAS**

**BOTTLE: 17,50€ GLASS: 3,75€**  
D.O. Rueda. Grape: Verdejo.

**PAGO DE CIRUSO**

**BOTTLE 19,75€**  
D.O. Navarra. Grape: Chardonnay.

**CASTELLROIG SO BLANC**

**BOTTLE: 21,75€ GLASS: 4,50€**  
D.O. Penedès. Grape: 100% Charelo.  
5 months of fermentation and aging

**AGUSTIC**

**BOTTLE: 25€**  
D.O. Montsant. Grape: White Garnacha and Macabeo.  
7 months of fermentation and aging.

**GARGALO**

**BOTTLE: 27€**  
D.O. Montereil Grape: Godello.

**VALLEGARCIA**

**BOTTLE: 39€**  
D.O. Castilla. Grape: 100% Viognier.  
5 months of aging and 12 in bottle.

## ROSE WINE

**JANÉ VENTURA**

**BOTTLE: 16€ GLASS: 3,50€**  
D.O. Penedès. Grape: Ull de llebre, Syrah and Sumoll.

**LA ROSA**

**BOTTLE: 22,75€**  
D.O. Penedès. Grape: Sumoll, Parellada and Xarel·lo.

## SPARKLING



**FONTALLADA BRUT NATURE**

**BOTTLE: 17,75€ GLASS: 4€**  
D.O. Penedès. Grape: Macabeo, Xarel·lo and Perellada.

**AIRE BRUT NATURE**

**BOTTLE: 24,75€**  
D.O. Penedès. Grape: Macabeo, Xarel·lo, Perellada and Chardonnay.

**DE NIT**

**BOTTLE: 28,75€**  
D.O. Penedès. Grape: Macabeo, Xarel·lo, Perellada and Monastrell.

**PINOT-CHÉVAUCET BLANC DE NOIRS**

**EXTRA BRUT**  
**BOTTLE: 65€**  
D.O. Champagne. Grape: 100% Pinot meunier.

\*VAT is included in all the prices.

\*It's necessary to order at least one dish per person to be seated.



# DRINKS

## BEER

**ALHAMBRA DRAFT 25CL 2,75€**

**ALHAMBRA DRAFT 33CL 3,50€**

**MAHOU 0.0 TOASTED 3€**



**MOHOU GLUTEN FREE 4€**

**ALHAMBRA GREEN 1925 4€**

**ALHAMBRA RED RESERVE 4€**

## NON ALCOHOLIC

**STILL WATER 0,5LT 2€**

**SPARKLING WATER 0,5LT 2,50€**

**COCA COLA, COCA COLA ZERO, FANTA ORANGE, FANTA LEMON, NESTEA 2,50€**



## APERITIF



**VERMOUTH LUSTAU 4,50€**

White or red

**APEROL SPRITZ 6€**

## GIN - TONIC



**SEAGRAMS 9€**

With a cinnamon stick and orange twist.

**OPIHR 12€**

With a ginger slice, orange and lemon twist.

**NORDES 12€**

With a bay leaf.

**HENDRICK'S 13€**

With a cucumber slice and a branch of rosemary.

**RAWAL (ECO) 11€**

With Kombu seaweed and lemon twist

## SPIRITS

**WHISKY TOMATIN LEGACY, HIGHLANDS 11€**

**WHISKY SMOKEHEAD, ISLAY 13€**

**RUM PAMPERO ANIVERSARIO 10€**

**ORUJO PAZO SENYORANS (GRAPES OR HERBS) 6€**



## COFFE AND TEAS

**ESPRESSO 1,50€**

**CORTADO 1,70€**

**DOUBLE ESPRESSO 2,50€**

**COFFEE WITH MILK 2,10€**

**AMERICAN (BLACK) 1,70€**

**CARAJILLO 3€**

**GREEN TEA WITH GINGER 2,50€**

**CHAMOMILE 2,50€**

**DIGESTIVE 2,50€**

