

MARINATED OLIVES 5

Green Gordal olives from Spain marinated in fresh garlic & herb oil

OLIVES & MANCHEGO 5

Spanish olives, Manchego cheese & rosemary oil

PIMIENTOS DE PADRON 6

Pan fried Padron peppers & Camarque salt

PATATAS BRAVAS 8

Deep fried potatoes, garlic mayonnaise & spicy tomato sauce

"BIKINI" 8

Our version of Barcelona's classic
Iberico ham & Manchego cheese toast

TOMATO BREAD 3 / PP

Catalonian Coca bread, tomatoes & Arbequina olive oil

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BOQUERONES 5

White anchovies from Palamos, vinegar & oil

SARDINE 5

Slightly smoked sardine, olive oil & tomato

TIGER PRAWNS 13 / 2 pcs

Seared tiger prawns, alioli & romesco

SALMON 12

Slightly toasted salmon, soy-mirin dressing, garlic mayonnaise & sesame seeds

"SHRIMP SALAD" 16

Shrimp mayonnaise with fresh herbs and water cress & avocado

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TARTAR 13 / 18

Spanish style beef tartar with toasted almonds, green olives & jalopeno mayonnaise

"GRILLED BEEF" 26

Grilled beef entrecoté with chorizo butter & gem lettuce

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JAMON IBERICO CEBO 10

"Pais De Quercus"

Iberico pork ham (50g) from Badajoz, Extremadura, air-dried at least for two years

JAMON IBERICO BELLOTA 17

"4@PQ"

Iberico Bellota pork ham (50g) from Badajoz, Extremadura, air-dried at least for three years

PLATO DE EMBUTIDOS IBERICOS 16

"Pais De Quercus"

House selection of Iberico Bellota pork charcuterie & Iberico Cebo ham with pickled vegetables

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"MANCHEGO TASTING" 12

6, 12 & 18 months aged Manchego cheeses with quince marmelade & crispy bread

QUESOS 13

House selection of cheeses, Marcona almonds & "fig bread"

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POSTRES

CREMA CATALANA 8

Caramelized Catalonian custard seasoned with lemon & cinnamon

PAN CON CHOCOLATE 8

Chocolate mousse with Full Moon olive oil, crispy bread & Camarque salt

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"JEFE DE COCINA"

Matti Romppanen