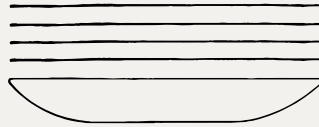


Our dishes
will be brought to the table
as they come out of the kitchen,
in no particular order, always
to share and savour

Enjoy your meal!



PICAPLATS

per compartir



We serve **bread** to accompany
our dishes; if you'd prefer
none, please let us know
before we serve the food,
thank you.



A TOUCH OF PICAPLATS

to start sharing

• AUBERGINE FLATBREAD	6€
• with sobrassada, goat's cheese & honey	
• GUACAMOLE	7€
• with pico de gallo & homemade nachos	
• GILDAS	3,50€/u
• CREAMY RUSSIAN SALAD	7€
• POT OF ROCK MUSSELS	8€
• steamed with Basque sauce +1€	
• PATATAS BRAVAS	7€
• CHEF'S PICKLED MUSSELS	7€
• natural mussels on a bed of crisps	
• MELTED CAMEMBERT	9€
• with maple syrup, chopped mixed nuts & carasau bread	



VISIT OUR GARDEN

seasonal vegetables

• WATERMELON GAZPACHO	6€
• TOMATO SALAD	8€
• GOAT'S CHEESE SALAD	8€
• TENDER AUBERGINE	7€
• braised with truffle cheese mousse	
• ARTICHOKE FLOWER	9€
• confit & roasted with shavings of acorn-fed Iberian ham	
• OPEN VEGETABLE OMELETTE	9€
• with roasted vegetable pulp & artichoke with prawns +3€	



BREAD from our oven

• SERVING FOR 1 – 2 PEOPLE	3,25€
• SERVING FOR 3 – 4 PEOPLE	4,50€
• GLUTEN-FREE BREAD	3€



THE FISH MARKET

from the sea to the table

• ANDALUSIAN SQUID	9€
• with squid ink mayo	
• TUNA TARTARE	15€
• with avocado & special sauce	
• SCRAMBLED EGGS	8€
• with sautéed Mediterranean prawns	
• SEA BASS CEVICHE	13€
• SEAFOOD SALAD	11€
• with picada dressing	



THE MEAT CORNER

for the meat lovers

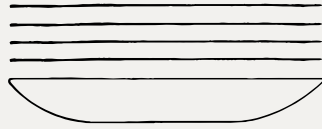
• CROQUETTES OF THE DAY	2,50€/u
• STEAK TARTARE ROLL	10€
• with free-range egg yolk	
• MEATBALLS	11€
• RED VEAL TAGLIATA	13€
• seared with mojo sauce	
• OAXACAN PULLED PORK TACOS	8€
• with pickled onion, lime & a touch of red mojo	
• EGGS & HAM	10€
• KORMA-STYLE CHICKEN	9€
• with Indian Papadum & basmati rice	



FOR KIDS

and grown-ups too

• XL CANNELLONI	10€
• slow-roasted meat, for little ones and not so little ones	
• CHICKEN FINGERS	9€
• with sweet chili sauce	
• FRENCH FRIES	Small 3€ Large 4€



PICAPLATS
per compartin

DESSERTS

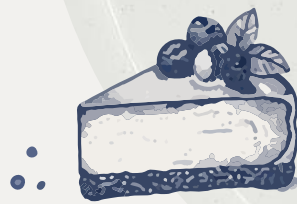
a sweet ending



PICAPLATS FRENCH TOAST

with honey & vanilla ice cream

6€



CHEESECAKE

our way

4€

topping of your choice +1€

Lotus • Oreo • Nutella • Red fruits



COULANT

warm chocolate lava cake

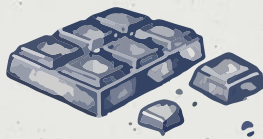
4€



TROPICAL DELIGHT

coconut mousse with mango & pineapple

5€



CHOCOLATE

with olive oil, salt & toast

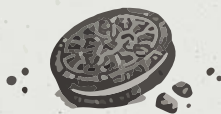
4€



MOJITO ICE CREAM

alcohol-free • summer refresher

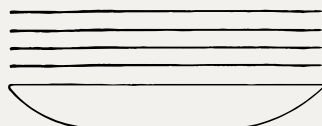
4€



OREO ICE CREAM

with crunchy crumble

4€



PICAPLATS
per compartir

DRINKS

to celebrate and enjoy



WHITE WINES

MELIOR VERDEJO DE MATARROMERA	17€	
Fruity & smooth. Pleasantly bitter finish, a wine everyone loves	4€	
MARTIN CODAX	19€	
Rías Baixas, fresh & full of character		
VINYES DEL GRAU GARNATXA D.O.	16€	
Terra Alta, organic	3,50€	
SUPERMOON BLANC	29€	
Aromatic & elegant, 100% White Grenache		
DINARELLS, DO EMPORDÀ	22€	
Macabeu, muscat & white grenache: light, refreshing & with good acidity		
VILA-CLOSA, DO TERRA ALTA	19€	
100% Grenache: light, citrusy & with aromas of white fruit		



ROSÉ WINES

VINYES DEL GRAU TERRA D.O	17 €	
Terra Alta, grenache, organic light & fresh		
CASTELL D'OR CONCA DE BARBERÀ	22 €	
Trepal, floral, light & fresh		



RED WINES

VIÑA EGUIA CRIANZA	15 €	
Tempranillo, fresh & flavourful with a persistent finish	3,50 €	
RAMON BILBAO RIOJA CRIANZA	19 €	
Tempranillo, fresh & flavourful with a persistent finish		
LES TROIES D.O. MONTSANT	16 €	
Carignan & grenache, very pleasant freshness		
ALCORTAR RIBERA DEL DUERO	17 €	
Tempranillo, fruity with toasted notes & spices	4 €	
PETIT BERNAT NEGRE	21 €	
Syrah, cabernet franc, carignan, picapoll negre, Grenache Noir, merlot & sumoll negre		
LOPETITÓ DO MONTSANT	30 €	
Syrah & Grenache Noir: luscious, fresh & intense		



CAVAS

MAS PERICOT BRUT NATURE	17€	
Artisan production	3,50€	
ÀNGEL BRUT NATURE RESERVA	19€	
Xarel-lo, Parellada & Macabeu		
ÀNGEL CUPATGE RESERVA	24€	
Xarel-lo, Parellada, Macabeu & Chardonnay		
ÀNGEL NOIR RESERVA	26€	
Xarel-lo, Parellada, Macabeu & Chardonnay		



SANGRIAS (JUGS)

RED WINE	14€	
Sangria glass	4,50€	
BLANC VERDEJO	14€	
CAVA	16€	
CAVA & APEROL	17€	



BEERS · ALHAMBRA

SPECIAL GLASS	2,70€	
SPECIAL DRAUGHT	2,50€	
RESERVA 1925 GREEN	3,50€	
RADLER GLASS	2,70€	
RADLER DRAUGHT	2,50€	
with natural lemon juice		

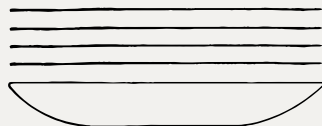


BEERS · MAHOU

RESERVA	3,50€	
MAESTRA	3,50€	
TOASTED 0,0	3€	
TOASTED 0,0 GLUTEN-FREE	3€	
GLUTEN-FREE	3€	



CORKAGE	10€	
If you'd like to bring your own special wine or cava, we provide the glasses		



PICAPLOTS
per compartir

TERRACE

outdoors, perfect for a vermouth or an afternoon drink.



TO SNACK OUTSIDE OUR KITCHEN HOURS

Perfect for sharing between meals

RUSSIAN SALAD	7€
GILDAS	3,50€
PICKLED MUSSELS	7€
PATATAS BRAVAS	7€

FRENCH FRIES	Small 3€ Large 4€
SQUID	9€
CROQUETTES	2,50€/u
OLIVES	3€



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