
Gastronomic vermuteria



Tapas and dishes to share

Vermuting *with chicha*



Chicha Olives – mixed spicy olives	2,5€
Limoná Olives – mixed olives	2,5€
Potato Crisps	2€
Crocodrile (Gherkin with anchovy, dried tomato and gordal olive)	2,7€
Chicha Mix muscles or 'boquerones'	6€
Peperoncinis filled with feta	2,5€
Calamari slices (tapa)	3,5€
Anchovies and 'boquerones' skewers	1€
'Boquerones' (fresh anchovies marinated in vinegar)	3€
Marinated sardine with gordal olive	3€
Anxovies 00 (u.)	1€
Russian potato salad	5€
Hummus	4€
Bread	1,2€

Vermouth time!

Vermuting *in a tin*



Cockles	6,9€
Razor Clams	6€
Clams	9€
Marinated mussels	3,9€
Calamari slices	5,5€
Portuguese specialties	S/L

Ask our staff or have a look at our deli shop.

Vermouth *packs*



Canalla Olives, potato chips, marinated mussels and 2 house vermouths	10€
Señorito Olives, potato chips, cockles and 2 Yzaguirre reserva vermouths	18€
En compañía 2 olives, 2 potato chips, queen cockles, marinated mussels and 1L bottle of house vermouth	30€

From the orchard to the table



Leaf salad with ratte potato, smoked salmon, vegetables and dill cream	9€
The mushroom croquette	2€
Candied endives, sweet potato puree, cabrales cheese cream, nuts, fava beans and hazelnuts	8€
Braves, Braves' - Potato chips served with a spicy sauce	5,5€
Artichoke chips with romesco and tartar sauce	9€
Onion soup	7,5€
'Pa amb tomàquet'- Bread rubbed with tomato and olive oil	2,5€

Boards salted



Iberian ham (100% acorn-fed) D.O. Guijuelo served with "pa amb tomàquet"	17€
Cheese board 5 cheeses selected by the chef	13€

From the meadow *to the plate*



The chicken Croquette (ppu)	2€
Burrata with bresaola, arugula pesto, pine nuts vinaigrette and green chili	13,5€
Duck and apple cannelloni with truffled bechamel	12,5€
Seasonal mushrooms with butifarra del perol (catalan pork sausage) and organic egg cooked at low temperature	15,5€
Mi-cuit foie and mushroom terrine with caramelized onions and apple crunch	13€
Iberian pork cheek with coconut sauce, green curry and leek cream	12,5€
Pork rib tacos with peanut sauce served with black beans	13€
Boneless lamb terrine with sweat potato cream and ravigote	16€
Magret at low temperature with Sichuan pepper and lemongrass sauce, served with orange and fennel kimchi	13,5€
Black sausage risotto with foie	15€
'Old beef steak (500 gr.) served with green peppers, pepper sauce and 'chimichurri'	28€

*First quality products from
the market*

From the sea *to the belly*



Fried fish with citrus mayonnaise	9€
Fried sea bass toasts with red cabbage salad, gherkin, coriander and chipotle mayonnaise	16€
Fresh calamari casserole with sauce	12,5€
Mussels in sake sauce with ginger and Kaffir lime leaf	9€
Salmon with pistachio and dill crust, mashed roasted cauliflower and glazed carrot	16€
Marinated fresh fish fillet in miso and honey sauce with edamame and pack choi	17€
'Trinxat' with octopus	14€
Scallop with crunchy bacon and celery puree and green apple	13€
Codfish casserole with chickpeas, spinach and pilpil foam	12€
Rice with cuttlefish, red shrimp and clams	18€

*Dishes cooked with
a lot of spirit*

Grand Finale



Tiramisu sphere	5,5€
Apple tatin, creme fraiche and rosemary with yogurt ice cream	5,5€
Conguito - chocolate foam, peanut ice cream, brownie, crumble and crunchy fried corn	6€
Touch of salt / Orange and ginger Truffles	5€

Pair our deserts with:

Red sweet wine DOLÇ ORTO NEGRE (+4€)

White sweet wine PETIT GALIGO (+4€)

Cava brut Nature MARIA RIGOL (+3€)

Any of our signature cocktails (+6€)

Try, share and enjoy!

Prices in € VAT included.

If you have any allergies, please let our staff know.

CHICHA