
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



The asparagus and Idiazábal croquette (u.)	2€
Mascarpone and basil homemade raviolone	11€
Lentil salad with pesto, tuna belly, feta cheese, cucumber and pepper	8,5€
Seasonal tomato salad, cucumber foam, Kalamata olives and crumbled onion from Figueres	7€
Burrata with green 'gazpacho', 'Piparra' chillies, dried tomato and pine nuts	11€
Braves, Braves' - Potato chips served with a spicy sauce	5,5€
Fried aubergine whit cane honey	7,5€
Vietnamese vegetable rolls with coconut sauce and and sweet chili	8€
'Pa amb tomàquet'- Bread rubbed with tomato and olive oil	2,5€

Boards salted



Iberian ham 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 Iberian Ham Croquette (ppu)	2€
Stewed veal in green tomato sauce tacos and pork rinds	14€
Mi-cuit foie terrine with ,mango gel and spiced tomato marmalade	13,5€
Creamy steak tartar with chipotle, leaf salad and and straw potatoes	14€
Chicken flautas (crunchy rolled tacos) with spicy red sauce	9,5€
Magret at low temperature with Sichuan pepper and lemongrass sauce, served with pack choi and fennel kimchi	13,5€
'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€
Tuna sashimi marinated with shiso, cress and passion fruit ponzu	14,5€
Sea bass and shrimp ceviche with celery and jalapeños slush	13,5€
Mussels in sake sauce with ginger and Kaffir lime leaf	9€
Grilled salmon with mashed roasted cauliflower, glazed carrot and mangetouts	14€
Cod 'esqueixada', grilled pepper and marinated aubergine	9€
'Salmorejo' with grilled octopus, basil oil and crunchy onion	8,5€
Black 'Fideuà' with alioli foam and soft peel crab tempura	14€
Rice with cuttlefish, red shrimp and clams	18€

*Dishes cooked with
a lot of spirit*

Grand Finale



Tiramisu sphere	5,5€
Conguito - chocolate foam, peanut ice cream, brownie, crumble and crunchy fried corn	6€
'Cru' fruit with black tea and lemon	5,5€
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