

---

## 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*



---

<b>Canalla</b> Olives, potato chips, marinated mussels and 2 house vermouths	10€
<b>Señorito</b> Olives, potato chips, cockles and 2 Yzaguirre reserva vermouths	18€
<b>En compañía</b> 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 (u)	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.

---

# Brunch time

## Organic eggs



### Scrambled eggs 7,5€

Scrambled eggs, bacon, mushrooms, arugula and Parmesan cheese on artisan tin loaf bread

### Benedictine 9€

Poached eggs, bacon, spinach, baked potatoes and holandese sauce on artisan tin loaf bread

### Atlantic 9,5€

Poached eggs with arugula, marinated salmon and holandese sauce on artisan tin loaf bread

### Pumpernikel 7,5€

Avocado, salmon, poached egg, holandese sauce and dill on toasted barley and cereal bread

*Add more toppings to your eggs:*

Chicken	+2€
Parmesan cheese	+1,5€
Roasted potatoes	+1€
Bacon	+1,5€
Avocado	+2,5€
Mushrooms	+1€

### Chilaquiles with chicken 8€

Tortilla chips with fried eggs, mexican sauce, crème fraîche, chicken, avocado and pork bark

### Shakshuka 8€

Baked eggs in spicy tomato sauce, vegetables, onion and spices

## Toasts & pancakes



Wheat sourdough toasts served with butter and jam 3€

Ricotta, berries, honey and nuts on wheat sourdough toast 4,8€

Avocado, seasonal tomato, soy sprouts and sesame on sourdough toast 8,5€

Wheat sourdough toast with tomato 3€

Pancakes with fruit and sirop or chocolate 5,5€

## Hot sandwiches



### Chicken sandwich 6,5€

Slow roasted chicken, spinach, caramelized onion, cherry tomatoes, parmesan cheese and japanese dijonaise sauce sandwich

### Chicha Burger 8,5€

Beef and bacon burger with tomato, lettuce, cheese and gherkin

### Limóná veggie Burger 7,5€

Lentil burger with tomato, lettuce, cheese and gherkin

### Limóná Bikini sandwich 6,5€

Artisan tin loaf bread, truffled mayonnaise, cheese and ham

*Hot sandwiches are served with coleslaw and roasted potatoes*

### 'Sincronizadas' 6€

Flour tortilla filled with ham and cheese served with 'pico de gallo' and arugula

## Salads & bowls



### Limóná salad 7,5€

Lettuce, arugula, spinach, ricotta, cherry, hazelnuts, avocado and moustard vinaigrette

### Salmon poke bowl 9€

Rice with avocado, edamame, cucumber, salmon, beet, pineapple, bean sprouts and black sesame seasoned with soy vinaigrette, honey, wasabi and lime

Fresh fruit breakfast bowl 4€

Yogurt, granola and fresh fruit bowl 4,5€

## Cakes & cookies



Carrotcake 4€

Oreo cake 4,5€

Red Velvet 4€

Lemon pie 4€

Cheesecake 3,5€

Chocolate and hazelnut cookie 1€

Brownie 3,8€

**Saturdays, Sundays and holidays from 10h to 14h!**