
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€
Chicha Mix 'boquerones'	6€
Peperoncinis filled with feta	2,5€
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, peperoncinis, marinated mussels and 1L bottle of house vermouth	30€

From the orchard to the table



The boletus Croquette (u)	2€
Sprout salad with smoked salmon, pickled vegetables, dill cream and vegetable chips	8€
Brown bulgur tabbouleh with cucumber, radish, fennel, mint, coriander and quail eggs	7,5€
Baked pumpkin cream with pistachios, green apple, curry and crispy leek	6,5€
Braves, Braves' - Potato chips served with a spicy sauce	5,5€
Fried aubergine whit romesco and tartar sauce	9€
'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€
Veal cheek cannelloni cooked in red wine with truffle bechamel	11€
Tomino boscaiolo' with speck, arugula pesto, onion bittersweet and escarole with pine nuts vinaigrette	9€
Mi-cuit foie 'Magnum' with almonds, raspberry, pink pepper and bitter orange jam	12,5€
Carnitas tacos with homemade pickled chili peppers and 'pico de gallo'	13€
Creamy steak tartar with chipotle, leaf salad and and straw potatoes	12,5€
Seasonal mushroom stew with pork sausage, green garlic and low temperature cooked egg	14€
Iberian pork sirloin marinated with tomato chutney, chicha sauce and vermouth reduction	11,5€
Boletus and foie risotto with hot parmesan foam	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*



Grilled octopus with creamy potato and Idiazábal cheese	13,5€
Thai fish stew 'Suquet' with monkfish, prawns, shitake and pak choi	14,5€
Grilled salmon with chestnuts, spinach and mashed potatoes sweet potato chips	14€
Fish flutes (crispy tacos) with red sauce, creme fraiche and feta cheese	9,5€
Scallops with crispy pork belly, roasted cauliflower puree, demi glace and green apple	13€
Fried fish with citrus mayonnaise	9€
Mussels in sake sauce with ginger and Kaffir lime leaf	9€
Rice with cuttlefish, red shrimp and clams	16€

*Dishes cooked with
a lot of spirit*

Grand Finale



Catalan cream flan with lemon and ginger soup	5,5€
Our Tiramisu	5,5€
Chocolate coulant with peanut ice cream	6€
Touch of salt / Orange and black pepper 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