

TO START

LOUIS No. 3 FRENCH OYSTERS 4,90/pc.

GILDAS, WITH ANCHOVIES, PIPARRA PEPPERS, AND OLIVES 3,50/pc.

HOUSE-MARINATED WHITE ANCHOVIES, WITH OUR NIKKEI SAUCE 8,50

BRIOCHE LOAF, PARMESAN CREAM, GRAPE CARPACCIO, CUCUMBER AND CAPERS 4,90/pc. *VICE*

SAN FILIPPO ANCHOVIES (6 pcs) 12,40

SALMOREJO, TOPPED WITH HARD-BOILED EGG AND 100% ACORN-FED IBERIAN HAM. OUR CÓRDOBA-BORN CHEF’S RECIPE 13,90

MUSSELS, SERVED NATURALLY WITH BUTTER AND SAKE 12,90

RUSSIAN SALAD, WITH SMOKED EEL AND PICKLES 13,90

CHEESE BOARD. SERVED WITH QUINCE PASTE, WALNUTS, AND GRAPES 18,50
Smoked Idiazabal Ikain, Garrotxa Bauma goat’s cheese, Dehesa de Guadafña cured Churra sheep’s cheese, and Fourme d’Ambert blue cow’s cheese

THAI CLAMS 15,90

GAMBERRA BRAVAS 6,50 ** MUST*

FRIED FISH PLATTER 13,90

ANDALUSIAN-STYLE FRIED CUTTLEFISH, WITH KIMCHI AND LIME MAYONNAISE 14,90

GRILLED RAZOR CLAMS, WITH GARLIC AND PARSLEY 16,90

TINNED COCKLES 16

ANCHOVY-STUFFED OLIVES 4

POTATO CHIPS (bag) 2,50

PÀ DE PAGÈS 3
Traditional Catalan rustic bread (Homemade)

GLUTEN-FREE BREAD 3

SALADS

COR DE BOU TOMATO 14,90
From our friends at Parc Agrari, stuffed with burrata, green pesto, sun-dried tomatoes, and black olives

SALMON SASHIMI SALAD 14,90
With avocado, red prawns, candied ginger, and passion fruit vinaigrette

FRESH FIG SALAD 14,90
With cherry tomatoes, blue cheese, candied almonds, balsamic dressing, and 100% acorn-fed Iberian ham (SEASONAL ONLY)

STARTERS

JAPANESE-STYLE SCALLOPS, SERVED IN THEIR SHELL 21,50 *ADDICTIVE*

100% ACORN-FED IBERIAN HAM 24,90
Hand-carved

SEA BASS CEVICHE 21,90
With leche de tigre, red onion, avocado, and plantain chips

SLOW-COOKED POTA BLAVA EGGS 17,50
With confit potatoes and onions, 100% acorn-fed Iberian ham, and truffle sauce

BLUEFIN TUNA TATAKI 20,50 *DELICIOUS*
With wakame seaweed, ponzu sauce, candied ginger, and yellow aji

JOSPER-ROASTED EGGPLANT 18,90 *SAVAGE*
With burrata, red pesto, honey-flambéed Belgian endive, sunflower seeds, and crispy sage

IBERIAN PORK CHEEK CANNELLONI 19,50
With demi-glace and shiitake mushrooms on a parsnip purée

RIBEYE CROQUETTES (4 pcs) 8,50
Josper-smoked, with all i oli

RED PRAWN CROQUETTES (4 pcs) 8,50
With all i oli

GARLIC RED PRAWNS 19
Flame-grilled with Manzanilla sherry, La Mar de Gamberra style

GRILLED OCTOPUS LEG 19,80
With layered potatoes, butter, Provençal sauce, and chimichurri

OCTOPUS & RED PRAWN SALAD 18,90 *CHEEKY*
Our way, with Kalamata olives, pickles, capers, and pickled onion

GLASS BREAD WITH TOMATO 3

FROM THE SEA

SALMON FILLET 20,90
With coconut yogurt, wood-roasted pumpkin, teriyaki sauce, crispy quinoa, and sage

SQUID STUFFED 20,70
With butifarra del perol, Iberian pork belly, and pine nuts

SALT-BAKED SEA BREAM 19,90
With cauliflower purée

TURBOT 1KG (MIN. 2 People) 24,90 p/p
Guetaria-style, served with bakery potatoes and oven-roasted onions

BILBAO-STYLE RED SCORPIONFISH (approx. 1 KG) (MIN. 2 People) 39,90 p/p *TOP NOTCH*
with sliced potatoes and onions, served with its skeleton coated in chickpea flour and fried until crispy

GARLIC LOBSTER, SERVED WITH BAKERY POTATOES AND FRIED EGGS 1/2 KG (MIN. 2 People) 27,90 p/p

FROM THE LAND

BASQUE COUNTRY BLACK ANGUS RIBEYE (approx. 1/2 KG) INCLUDES AN EXTRA SIDE 38

GIRONA DRY-AGED RIBEYE STEAK, AGED FOR 45 DAYS (approx. 1/2 KG) INCLUDES AN EXTRA SIDE 38

MACHETE BEEF RIB 23,50
Slow-cooked for 12 hours at 70°C, with its own reduction sauce and roasted potatoes

STEAK TARTARE 20,90
With pecorino cheese, choose your spice level!

OUR BLACK ANGUS BURGER 15,90
With cheese, onion, pickles, fried egg, and fries

KOBE A5 CARPACCIO, WITH EXCEPTIONAL MARBLING AND SUMMER TRUFFLE 38

CHIVITO VIP SANDWICH 20,50
With Black Angus beef, brioche bun, York ham, smoked bacon, mozzarella cheese, caramelized peppers, fried egg, lettuce, tomato, mayonnaise, and fries

FOR THE LITTLE ONES

BREADED CHICKEN BREAST WITH FRIES 12,90

CHEESE BURGER WITH FRIES 12,50

RICE DISHES

BLACK RICE (MIN. 2 People) 24,50 p/p
With langoustine, red prawns, baby octopus, cuttlefish, and carabinero prawns

MACHETE RICE (MIN. 2 People) 24,50 p/p
With beef, Iberian pork ribs, and trompeta de la muerte mushrooms

LOBSTER RICE (MIN. 2 People) 27,50 p/p

GRANDFATHER ESTEVE’S MIXED RICE (MIN. 2 People) 24,50 p/p *SPECTACULAR*
With Duroc pork ribs, red prawns, mussels and clams

DESSERTS

GAMBERRA TORRIJA, WITH PISTACHIO CREAM, WHITE CHOCOLATE, AND VANILLA ICE CREAM 8,50 *5 STAR DESSERT*

BAKED CHEESECAKE, NONNA DONATA’S RECIPE 7,90

CHAJÁ CAKE 7,90
A traditional Uruguayan dessert, with peach, cream, Italian meringue, and dulce de leche

HOMEMADE DULCE DE LECHE COULANT 8,50
With cream ice cream

REVITALIZING LEMON SORBET 8,50
With matcha, mint, and crispy ginger

TOBLERONE CHOCOLATE INGOT 8,50
With red berries sauce, chocolate textures, and salted caramel ice cream

DOUBLE CARAMEL 8 *****
White chocolate and pecans with double salted caramel and vanilla ice cream

OSMOSIS-INFUSED PINEAPPLE 8
With coconut ice cream, fresh coconut shavings and flambéed with 23-Year-Old Zacapa Rum

PIJAMA 7,50
If you were born in the 70s or 80s, no explanation is needed



Take a look at the allergens



DRINKS

BEER (Glass)	3
BEER (Small glass)	2,20
WATER (500ML)	2,50
SOFT DRINKS	3

BY THE GLASS ...

WHITE WINE	3,80
ROSÉ WINE	3,80
RED WINE	3,80
“TINTO DE VERANO” (Large glass)	4,90
CAVA	3,50

COFFEE

CAFFÈ LATTE	2,50
COFFEE	2
ICED COFFEE	2,20
CARAJILLO (Espresso with a splash of liquor)	2,90

THE REBELLIOUS MEDITERRA NEAN

