

OYSTERS (per piece / half dozen)

“Classique” 3.5/20
a touch of lemon and a dash of tabasco for the perfect kick

“Framboise” 3.5/20
a sweet-sour raspberry vinaigrette for a refreshing twist

“Cava y Pomelo” 4/22.5
sparkling cava and grapefruit foam

Speciales d'Hélie, a French oyster cultivated in Normandy's oldest oyster basin. Crisp texture with a nice balance of salt and sweetness.

PINCHOS & BRUSCHETTAS

Bruschetta Pomodoro 3.5
classic with tomato, garlic and basil

Bruschetta Taleggio 3.5
with Taleggio and grilled mushrooms

Bruschetta Caponata e Burrata 4.5
sweet-spicy caponata with creamy smashed burrata

Pincho Atún 4.5
fresh tuna tartare with a quail egg and herring roe

Pincho Chorizo y Aioli 3.5
spicy chorizo paired with creamy aioli

Pincho de Jamon y Manchego 3.5
aged Manchego and Serrano ham

Brioche Tartare 4.5
classic steak tartare with egg yolk cream and crispy capers

Brioche Gorgonzola 3.5
sweet quince paste, spicy gorgonzola and walnut crunch

Check our snack menu for the selection of cheeses and charcuterie, or have a look at our 'pincho' display.

Bar Picar

ETEN & DRINKEN

COLD DISHES

Bread & Dips 6.5
Spanish bread with fresh tomato dip and aioli

Tomato Salad Coeur de Boeuf 7.5
sweet, juicy tomatoes in a fresh vinaigrette

Burrata con Uva 9.5
creamy burrata with roasted grapes and pistachio crumble

Tartar de Atún 12.5
tuna tartare with creamy stracciatella and gremolata

Ceviche 12.5
seabass ceviche with prickly pear and watermelon

Vitello Tonnato 9.5
a classic veal and tuna preparation with fresh caperberries

FROM THE FRYER

Crispy Chicken 7.5
chicken thighs with smoky chili mayonnaise

Patatas Brava 6.5
spicy Spanish bravas sauce and aioli

Croquetas Porcini (4 pcs) 6.5
with truffle mayonnaise

Croquetas Iberico Ham (4 pcs) 6.5
with aioli

Croquetas Truffle (4 pcs) 6.5
with truffle mayonnaise

Calamari 8.5
fried squid rings with fresh garlic-yogurt dip

FROM THE STONE OVEN

Pizzetta Mortadella & Pistacchio 8.5
with ricotta and basil

Pizzetta Puttanesca 8.5
salty anchovies and capers on tomato sauce and mozzarella

Pizzetta Burrata 11
creamy burrata, fresh tomatoes and pesto on tomato sauce and mozzarella

Pizzetta Prosciutto 10
Parma ham on tomato sauce and mozzarella
with Burrata +4.5

Melanzane alla Parmigiana 12.5
eggplant in rich tomato sauce with mozzarella and Parmesan cheese

Gamba Pil Pil 9.5
peeled shrimp in spicy oil with garlic, lemon and fresh parsley

Eggplant & Harissa 8.5
roasted eggplant with harissa, tahini yogurt and pomegranate seeds

FROM THE OVEN

Champignons Gratinés 7.5
with creamy béchamel, onion and gratinated Gruyère cheese

Chicken Wings 8.5
spicy marinated and served with smoky chili mayonnaise

Roasted Cauliflower 9.5
with spicy vegan nduja, harissa hummus, dukkha and pomegranate seeds

Nachos 8.5
topped with melted cheese, guacamole, jalapeño and fresh tomato salsa

Camembert au Four 12
warm oven-baked camembert with walnuts, honey and rosemary

FROM THE PLANCHA

Steak Chimichurri flat iron steak with a herby chimichurri dressing	13
Pimientos de Padrón roasted Padrón peppers with sea salt	6.5
Pulpo grilled octopus with fried potatoes and piperade (pepper & saffron sauce)	12.5
Iberico Ribs slow-cooked and served with chimichurri and chili mayonnaise	9.5
Roasted Artichoke with fresh garlic yogurt dip and chili oil	8.5

Check our special vega/
vegan menu



FROM THE PAN

Green Asparagus Fricassée with porcini, braised in white wine, cream and chervil	8.5
Seabass pan-fried with Kalamata olives and refreshing salsa verde	13
Gnocchi stuffed with ricotta in a butter sauce with capers, sage and Parmesan cheese	9.5
Scallop served in-shell with roasted pepper, samphire and crispy pancetta	12.5
Sambuca Shrimp garlic prawns flambéed with Sambuca	9.5
Shellfish mussels, cockles and clams in white wine with salsa verde	9.5
Albondigas Spanish spiced meatballs in rich tomato sauce	7.5
Chorizo Vino Tinto hearty fresh chorizo sausage in a rich wine sauce with garlic and parsley	9.5

SWEETS

Tiramisu fluffy tiramisu, traditionally prepared with Marsala	7.5
Crème Brûlée creamy vanilla crème brûlée with raspberries	7.5
Basque Cheesecake classic Basque-style recipe	7.5
Forest Fruit Cheesecake with a scoop of chocolate ice cream	8.5
Chocolate Explosion decadent chocolate cake with dark chocolate ganache and warm chocolate sauce	8.5
Affogato just as it should be... a scoop of vanilla ice cream with a shot of espresso	4.5
Frozen Raspberry Margarita frozen cocktail based on tequila with a berry twist	10
Frozen Passion Fruit Margarita frozen cocktail based on tequila with a passion fruit twist	10

SCAN FOR ALLERGENS
Allergies? Let us know, we're happy to help!

