



## VERMOUTH HOUR

<b>XL GORDAL OLIVES</b> <i>Pitted and seasoned.</i>	<b>4,2€</b>	<b>SITGES POTATO CHIPS</b> <i>From Bodega Díaz.</i>	<b>3,5€</b>	<b>COCA BREAD WITH TOMATO</b> <i>Country bread without tomato also available.</i>	<b>4€</b>
<b>GILDA</b> <i>Anchovy and chilli pepper.</i>	<b>4€</b>	<b>CANTABRIAN FRESH ANCHOVY</b> <i>Giant, in vinegar. Price per unit.</i>	<b>3,2€</b>	<b>CANTABRIAN CURED ANCHOVY</b> <i>Salt-cured. Price per unit.</i>	<b>4€</b>
<b>CHEESE BOARD</b> <i>Selection. Brie, Edam, aged sheep's and blue.</i>	<b>17€</b>	<b>IBERIAN SHOULDER HAM BOARD</b> <i>With breadsticks.</i>	<b>23,5€</b>	<b>IBERIAN CURED MEATS BOARD</b> <i>With breadsticks.</i>	<b>21€</b>

## OYSTERS *LOUIS SPECIAL NO. 3 - Fresh every day, to your taste*

<b>NATURAL 4€</b> <i>With lemon and tabasco.</i>	<b>BLOODY MARY 4,60€</b> <i>With raw celery vegetables.</i>	<b>NELLY 4,6€</b> <i>With shallots and vinaigrette.</i>	<b>4 NATURAL OYSTERS</b> + <b>2 GLASSES OF CAVA</b> <b>18€</b>
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## TO SHARE

<b>IBERIAN HAM CROQUETTE</b> <i>With citrus mayo and ham shavings. Per unit.</i>	<b>4€</b>	<b>THE PK2 PATATAS BRAVAS</b> <i>Brava sauce and black garlic aioli.</i>	<b>8,5€</b>	<b>RUSSIAN SALAD</b> <i>The original, with tuna belly and chilli pepper.</i>	<b>9€</b>
<b>SALMON TARTARE</b> <i>Marinated in soy and citrus, guacamole, mango chutney and wasabi caviar.</i>	<b>15€</b>	<b>CHICKEN WINGS</b> <i>Deboned, grilled with Korean sauce.</i>	<b>12€</b>	<b>ANDALUSIAN-STYLE SQUID</b> <i>With coriander mayo.</i>	<b>15€</b>
<b>SPANISH OMELETTE 13€</b> <i>Made to order, with a veil of cured Iberian pancetta.</i>	<b>13€</b>	<b>THE TRUFFLED SANDWICH</b> <i>Iberian ham and mozzarella.</i>	<b>9€</b>	<b>BROKEN EGGS WITH HAM</b> <i>With Iberian ham and confit potato.</i>	<b>16€</b>

## SALADS & GARDEN BITES

<b>BURRATA SALAD</b> <i>Rocket and basil oil with tomato jam, walnuts and Iberian ham.</i>	<b>15€</b>	<b>"COR DE BOU" TOMATO SALAD</b> <i>With tuna belly, chilli peppers and pickled chillies.</i>	<b>14€</b>
<b>ARTICHOKE FLOWER</b> <i>Confit and grilled with romesco sauce, parmesan cloud and Iberian ham shavings.</i>	<b>15€</b>	<b>ESCALIVADA AUBERGINE</b> <i>With sobrasada and parmesan, honey and walnuts.</i>	<b>12€</b>

## THE HEARTY ONES

<b>XL CHICKEN CANNELLONI</b> <i>Catalan style with truffled béchamel and demi-glace sauce.</i>	<b>12,8€</b>	<b>COD WITH ESCALIVADA</b> <i>Gratinated aioli and black olive paste.</i>	<b>19€</b>	<b>ATLANTIC OCTOPUS</b> <i>With spicy potato foam and pork-crackling shavings.</i>	<b>21€</b>
<b>IBERIAN PORK PRESA</b> <i>Celeriac purée, chimichurri and crispy yuca.</i>	<b>22€</b>	<b>BEEF CHEEK</b> <i>Slow-cooked with sweet potato purée and its own bone sauce.</i>	<b>21,5€</b>	<b>LAMB TERRINE</b> <i>Salted toffee, yoghurt and lime/lemon zest.</i>	<b>24€</b>

## BURGERS & BREADS

<b>PK2 BURGER</b> <i>200 g beef patty, double cheddar, double pancetta and pickle mayo.</i>	<b>15€</b>	<b>CHICKEN BURGER</b> <i>Fried chicken, spicy Thai sauce and house-pickled red onion.</i>	<b>15€</b>	<b>TRUFFLE BURGER</b> <i>Beef, brie, caramelised onion and truffle mayo.</i>	<b>15€</b>
<b>PULLED PORK IN OIL BREAD</b> <i>Aged cheese, caramelised onion, barbecue sauce.</i>	<b>17€</b>	<b>VEGAN BURGER</b> <i>Check availability*</i>	<b>15€</b>		

## DESSERTS *To sin until the very end*

<b>PK2 CHEESECAKE</b> <i>Intense and creamy.</i>	<b>7€</b>	<b>CHOCOLATE FONDANT</b> <i>With vanilla ice cream.</i>	<b>7€</b>	<b>TORRIJA WITH TOFFEE</b> <i>Brioche, toffee, vanilla ice cream.</i>	<b>7€</b>
<b>CREMA CATALANA SANDO</b> <i>Fried brioche and house crema catalana.</i>	<b>7€</b>	<b>RICE PUDDING</b> <i>With coffee ice cream and Ceylon cinnamon.</i>	<b>6€</b>		

# DRINKS

To sin and repeat

PEK ADOS

SITGES · GASTROBAR · 2026

## SANGRIA LA FRESKA

Homemade. Made fresh every day with seasonal fruit. No additives.

<b>LA ROJA</b>	<b>7,5€</b>
Red wine, forest fruits, orange and cinnamon	/ Jug 21€
<b>LA BLANCA</b>	<b>7,5€</b>
White wine, peach, basil and lemon	/ Jug 21€
<b>LA CAVA</b>	<b>8,5€</b>
Brut cava, strawberries and fresh mint	/ Jug 24€

## SPRITZ & VERMOUTH

<b>APEROL SPRITZ</b>	<b>8€</b>
Aperol, prosecco, orange and soda	
<b>CAMPARI SPRITZ</b>	<b>9€</b>
Campari, prosecco, soda and orange peel	
<b>ST GERMAIN SPRITZ</b>	<b>10€</b>
Elderflower liqueur, prosecco, cucumber	
<b>ITALICUS SPRITZ</b>	<b>10€</b>
Bergamot liqueur, prosecco, olives	
<b>VERMUT IZAGUIRRE</b>	<b>4€</b>
White or red, the house aperitif	
<b>VERMUT MALVASIES DE SITGES</b> LOCAL	<b>4,3€</b>
Malvasía de Sitges · Bodega Díaz	

## SPECIALS

<b>LIME- LEMONADE FRAPPÉ</b>	<b>6€</b>
Natural lemon, lime, fresh mint	
<b>KALIMOTXO DE MORA</b>	<b>4,5€</b>
Red wine, cola and blackberry foam	
<b>TINTO DE VERANO</b>	<b>4,5€</b>
With artisan lemon foam	

## JUICES & SMOOTHIES

— BOTTLED —

<b>ORANGE JUICE</b>	<b>3,2€</b>
<b>ANANAS JUICE</b>	<b>3,2€</b>
<b>PEACH JUICE</b>	<b>3,2€</b>

— FRESH —

<b>1-2 FRUITS</b>	<b>6€</b>
Fresh fruit of the day, freshly squeezed	
<b>EXTRA FRUIT</b>	<b>1,5€</b>
Ask our staff — we'll tell you today's available fruits	

✦ If you can't decide, let our bartender surprise you

## GIN & TONICS

<b>BEEFEATER</b>	<b>9€</b>
Pink pepper and orange	
<b>SEAGRAM'S</b>	<b>9€</b>
Lemon and orange	
<b>TANQUERAY</b>	<b>11€</b>
Grapefruit and lemon	
<b>BOMBAY SAPPHIRE</b>	<b>11€</b>
Strawberries and lime	
<b>HENDRICK'S</b>	<b>12€</b>
Cucumber · floral tonic	
<b>NORDÉS</b>	<b>12€</b>
Grape and bay leaf	
<b>G'VINE FLORAISON</b>	<b>13€</b>
Grapes, lime and flower petals	
<b>GIN MARE</b>	<b>13€</b>
Rosemary and orange peel	

## ESSENTIAL CLASSICS

<b>CUBA LIBRE</b>	<b>10€</b>
Havana 3 rum, Coca-Cola and fresh lime	
<b>NEGRONI</b>	<b>13€</b>
Gin, Campari and Rosso Vermouth	
<b>MARGARITA CLASSIC</b>	<b>10€</b>
White tequila, triple sec and fresh lime	
<b>CAIPIRINHA</b>	<b>10€</b>
Cachaça, muddled lime and sugar	
<b>MOJITO CLÁSICO</b>	<b>10€</b>
White rum, mint, lime, sugar and soda. *Ask for available flavours	

✦ ASK FOR OUR COCKTAIL LIST TO DISCOVER MUCH MORE

## BEERS

Alhambra Reserva	3,2€	San Miguel half pint	3€
Alhambra Roja Bock	3,2€	San Miguel bottle	3€
Mahou IPA	3,4€	Radler S. M. half pint	3€
Coronita	3,4€	San Miguel pint	5€
San Miguel 00	3,2€	Radler San Miguel pint	5€

## SOFT DRINKS

Pepsi / Pepsi max	3€	Kas Lemon / Orange	3,2€
Aquarade / Lipton	3,2€	Premium tonics	3,2€
Still water	2,8€	Sparkling water	3€

## COFFEES & MORE

Espresso	2€	Machiato	2,2€	Americano	2,20€
Latte	2,5€	Double	3,4€	Cappuccino	3,50€
Bombón	3,3€	Carajillo	3,3€	Trifásico	3,6€
Herbal tea	2,8€	Shot	3,4€	Prem. shot	4,9€
Baileys	4,8€	Brandy	5,7€	Macallan	10,5€
JW Black Label	10,5€				