

GASTROBAR PIPA



TAPAS

- Coca bread from *El Maresme* with tomato 3,90 €
- Kalamata olives 4,80€
- Our traditional bravas (potatoes) 6,50 €
- Bravas (potatoes) with Genovese pesto 6,50 €
- Padrón peppers 8,50€
- Panko-crusted chicken strips with barbecue sauce 12,90€
- Pork belly from Soria with padrón peppers 14,50€
- Broken eggs with iberian ham shavings and chives 14,90€
- Hand-cut beef tenderloin steak tartare with toasts and butter 21,90€
- Our Russian salad with tuna belly, salmon roe, and breadsticks 13,50€
- Frisian beef rib-eye carpaccio with parmesan shavings, arugula, olive oil, toasts and butter 16,50€
- Small casserole of garlic shrimps 13,50€
- “Zamburiñas” (Scallops) cooked in Jospier with Béarnaise sauce and guanciale veil 17,50€
- Red prawn prepared in Jospier with Maldon salt (6 u.) 21,90€
- Burrata with arugula, Genoese pesto, caramelized pine nuts, and sun-dried tomatoes 13,50€



TAPAS

- Beach squid in andalusian style with citrus mayo 17,90€
- Bluefin tuna tartare on tortilla, avocado cream and chipotle mayo 17,90€
- Iberian ham *(1/2 portion) 19,90€
*12,90€
- Our selection of cheeses 18,90€
- Melted provolone with mallorcan sobrasada, honey and toasts 12,90€
- Croquettes:
 - catalan-style roasted chicken 2,50€/u.
 - cod 2,50 €/u.
 - iberian ham 2,50 €/u.
 - squid in its ink 2,80 €/u.
- Breaded aubergine ingots with bearnese sauce, guanciale and demiglace 14,50€
- Grilled vegetable with “Romesco” sauce 14,50€
- Smoked aubergine carpaccio with sobrasada, parmesan shavings, toasted almonds, and honey mustard vinaigrette 14,00€
- Premium tomato, spring onion, tuna belly and caper 15,50€
- Green sprouts with avocado, brie cheese and iberian ham shavings 14,90€



**If you are allergic or intolerant to any food, ask the waiter for our allergen menu.*

**Terrace service has a 10% supplement*

**ONLY ONE TICKET FOR TABLE. If you have to pay separately, we can divide the ticket equally*



FISH AND SEAFOOD

- Josper-grilled sea bass on its back (butterflied) with garlic and chili infused oil served with grilled vegetable **21,00€**
- Josper-grilled wild croaker supreme with garlic and chili infused oil served with grilled vegetables **20,90€**
- Bluefin tuna tataki with white romesco and avocad **19,50€**
- Grilled lobster with fries and fried eggs **38,50€**
- Turbot cooked in josper with grilled vegetables **25,00€**



RICES

*In all the paellas **the price will be per person** and a **minimum of 2 people***

- Seafood paella with red prawn **21,90€**
- Creamy rice with lobster **28,90 €**
- Paella with pork ribs and boletus mushrooms with rosemary **21,90 €** aroma
- Paella with “Perol sausage”, black trumpet mushrooms and guanciale **21,90 €**



MEATS

- 30-day dry-aged beef burger with bacon jam, smoked Scamorza cheese, sweet and sour pickles, and Emmy sauce **14,90€**
- Lacquered duck with spring onion, hoisin sauce and steamed crepes **18,50€**
- “lomo saltado” (diced beef tenderloin sautéed with red onion, padrón peppers, potato, soy sauce, perrins and tabasco) **26,00€**
- 250g aged picanha tagliata (45 days) cooked in josper with garnish **19,00€**
- 200g frisian aged beef loin (30 days) cooked in josper with garnish **19,50€**
- Pork ribs with bbq sauce and potato parmentier **19,50€**
- Frisian aged beef tomahawk (30 days) cooked in josper with garnish **68,00€**
- Napolitan-style veal milanese with iberian ham shavings and melted burrat **18,90€**
- Cachopo of veal stuffed with brie cheese and iberian ham shavings, with fries and padrón peppers **29,50€**

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