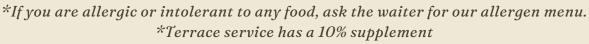
GASTROBAR PIPA

	TAPAS	
•	Coca bread from <i>El Maresme</i> 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 Josper with Béarnaise sauce and guanciale veil	17,50€
•	Red prawn prepared in Josper 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	19,90€
	*(1/2 portion)	*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 - iberian ham	2,50 €/u
	- squid in its ink	2,50 €/u 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€





FISH AND SEAFOOD

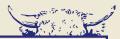
Josper-grilled sea bass on its back (butterflied) with garlic and chili infused oil served with grilled vegetable	21,00€
Josper-grilled wild croaker supreme with garlic and chili infused oil served with grilled vegetables	20,90€
Bluefin tuna tataki with white romesco and avocad	19,50€
Grilled lobster 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



MEATS

• 30-day dry-aged beef burger with bacon jam, smoked Scamorza cheese, sweet and	14,90€
 Sour pickles, and Emmy sauce 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
- 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 milanesa with iberian ham shavings and melted burrat
- Cachopo of veal stuffed with brie cheese and iberian ham shavings, with fries and padrón peppers

*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