CASTROBAR PIPA

TAPAS

• Bread with tomato spread	3,90 €
• Kalamata olives	4,80€
• Homemade Gilda (anchovy, olive, piparra)	3,50 €
• Artichoke chips with fried eggs and foie	14,00 €
• Garlic veal sirloin	12,00€
• Bouchot mussels steamed or in marinera style	12,00€
• Pot-caught squid sandwich with citrus mayonnaise	9,50€
• Panko-crusted chicken strips with barbecue sauce	14,90€
• Pork belly from Soria with padrón peppers	14,50€
• Broken eggs with iberian ham shavings and chives	16,90€
• Premium tomato, spring onion, tuna belly and caper	15,50€
• Burrata with arugula, Genoese pesto, caramelized pine nuts, and sun-dried tomatoes	13,50€
• Brioche with fricandó, truffled Japanese mayo, and chopped gordal olives	6,50€ one
• Our Russian salad with tuna belly, salmon roe, and breadsticks	13,50€
• Melted provolone with mallorcan sobrasada, honey and toasts	12,90€

TAPAS

• Lacquered eggplant with béarnaise sauce and guanciale	14,50€
• Duo of national cheeses (Garrotxa and pure Manchego from raw sheep's milk)	11,90€
• Beef tenderloin mille-feuille with caramelized onion, demi-glace, and duck foie	16,50€
• Tender beef gyozas with Spanish sauce (5 pieces)	9,00€
• Iberian ham sliced with a knife (100 g)	19,50€
• Croquettes:	
• - catalan-style roasted chicken	2,50€/u.
• - cured beef	2,90 €/u.
• - iberian ham	2,50 €/u.
• - red prawn	3,00 €/u.
• Red prawn prepared in Josper with Maldon salt (6 u	19,90€
• Beach squid in andalusian style with citrus mayo	17,90€
• “Zamburiñas” (Scallops) cooked in Josper with Béarnaise sauce and guanciale veil	17,50€
• Hand-cut beef tenderloin steak tartare with toasts	22,90€
• Beef tenderloin carpaccio with parmesan shavings, arugula, olive oil,	21,50€

**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	22,00€
• 700g Josper-cooked sole with garlic sauce	36,00€
• Fish of the day according to the market	s/m €
• Grilled lobster with fries and fried eggs	38,50€
• Turbot cooked in josper with garlic sauce	27,00€

RICES

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

• Seafood paella with red prawn	23,90€
• Creamy rice with lobster	29,90 €
• Duck paella with artichokes, porcini mushrooms, and moixernons	25,90 €
• Paella with pork ribs and boletus mushrooms with rosemary aroma	23,90 €

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€
• Grilled veal sirloin (200 g) with foie gras and Spanish sauce	26,00€
• 250g aged picanha tagliata (45 days) cooked in josper with garnish	21,00€
• Beef stew with Spanish sauce and potato parmentier	18,50€
• 250g frisian aged beef loin (30 days) cooked in josper with garnish	26,00€
• " Chuletón "Frisian aged beef (30 days) cooked in josper with garnish	68,00€
• Napolitan-style veal milanesa 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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