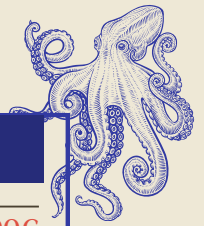


GASTROBAR PIPA



TAPAS

- Kalamata olives 4,80€
- Coca bread from El Maresme with tomato 3,80 €
- Our traditional bravas potatoes 6,50 €
- Potatoes bravas with Genoese pesto 6,50€
- Anchovies (4 fillets) with Gordal olive emulsion and toast 14,50€
- Small casserole of garlic prawns 12,50€
- *Bluefin* tuna tartare on piece of toast, avocado cream, and chipotle mayonnaise 17,90€
- Beach squid Andalusian-style with citrus mayonnaise 16,90€
- Grilled octopus with potato parmentier and Vera paprika 22,90€
- “*Zamburiñas*” (variegated scallops) grilled in the Jospier with *Béarnaise* sauce and guanciale veil 17,50€
- Red prawn grilled in the Jospier with Maldon salt 18,90€
- Panko-breaded chicken strips with barbecue sauce 11,90€
- Homemade pork belly from Soria with “*Padrón*” peppers 12,50€
- Frisian beef loin carpaccio with Parmesan shavings, arugula, old-style mustard vinaigrette, toast and olive butter 16,50€
- Steak tartare of hand-cut beef tenderloin with shoestring potatoes, toast and *Dijon* mustard butter 18,90€



TAPAS

- Iberian ham platter 19,90€
* (1/2 ración) *12,90€
- Our cheese selection 18,90€
* (1/2 ración) *12,90€
- Croquettes:
 - of catalan-style roasted chicken 2,50€/u.
 - of cod 2,50 €/u.
 - of Iberian ham 2,50 €/u.
 - of pork rib and apple 2,50 €/u.
- Our Russian salad with tuna belly, salmon roe and breadsticks 12,90€
- Green sprouts with avocado, brie cheese and Iberian ham shavings 13,90€
- “*Burrata*” with arugula, Genoese pesto, caramelized pine nuts, and roasted cherry tomatoes 12,90€
- Premium tomato, spring onion, tuna belly and capers 13,50€
- Aubergine lacquered in Jospier with *Béarnaise* sauce and guanciale veil 12,90€
- Mixed grilled vegetable with romesco sauce 14,50€
- Spanish omelette with coca bread and tomato 9,90€
- Broken eggs with Iberian ham shavings and chives 14,90€
- Melted provolone with Mallorca sobrasada, honey and toast 12,90€



**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

- Cod loin in *pil-pil* with “*samfaina*” 24,50€
- Jospier-grilled sea bass back style with garlic and *chili* oil 19,50€
- Grilled cuttlefish with “*samfaina*”, garlic and parsley 19,50€
- *Bluefin* tuna tataki with white romesco sauce and avocado emulsion 19,50€
- Whole turbot cooked in the Jospier with grilled vegetables 25,00€
- Jospier-grilled lobster with shoestring potatoes and fried eggs 32,50€



PAELLAS

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

- Seafood paella with red prawn 21,90€
- Lobster broth rice 28,50€
- Paella with pork ribs and boletus mushrooms, scented with rosemary 20,90 €
- Paella with “*butifarra*l del perol, black trumpet mushrooms and guanciale 20,90 €



MEATS

- Duck breast “*magret*” with orange sauce and parmentier 16,50€
- Pork ribs with BBQ sauce and potato parmentier 17,90€
- Duroc pork “*pluma*” (back part of the pork loin) with orange and vegetables 17,50€
- Wagyu burger with caramelized onion, bacon, cheddar cheese and fries 14,90€
- 180g Aged frisona old cow loin with 30-day Maturation grilled in Jospier with its garnish 18,00€
- Ribeye steak from aged frisona old cow with 30-day maturation grilled in Jospier with its garnish 68,00€
- Beef tenderloin with foie gras, caramelized onion, shoestring potatoes, and Spanish sauce 29,00€
- Cordovan-style Oxtail with potato parmentier 19,90€
- Neapolitan-style veal milanese with Iberian ham shavings and melted burrata 17,90€
- Veal “*cachopo*” stuffed with brie and Iberian ham shavings 28,50€

SEASONAL DISHES

- Small casserole of “*cap i pota*” 8,50€
- Grilled “*calçots*” with romesco sauce 9,50€
- Confit artichoke flower with foie gras 12,90€
- “*Rovellons*” mushroom timbale with egg yolk and guanciale 16,50€

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