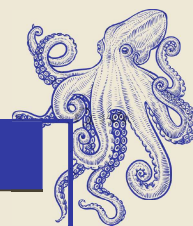


GASTROBAR PIPA



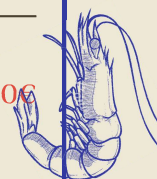
TAPAS

- Bread with tomato spread 3,90 €
- Kalamata olives 4,80€
- Homemade Gilda (anchovy, olive, piparra) 3,50 €
- Smoked sardine coca, eggplant, pepper, sun-dried tomato, and olive spheres 10,90 €
- Garlic veal sirloin 12,00€
- Traditional bravas or pesto 6,50€
- Spicy beef bomb with three sauces 5,50€
- 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€
- Escalibada tartare with cod brandade, piquillo pepper emulsion and quince jelly 13,50€
- 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€
- Iberian ham with a knife 22,00€
- 1/2 portion iberian ham *12,90€
- Bluefin tuna tartare with salmon roe 18,90€
- Small casserole of garlic shrimps 14,50€
- Croquettes:
 - - catalan-style roasted chicken 2,50€/u.
 - - cured beef 2,90 €/u.
 - - iberian ham 2,50 €/u.
 - - squid in its ink 2,80 €/u.
- Red prawn prepared in Jospier with Maldon salt (6 u) 19,90€
- Beach squid in andalusian style with citrus mayo 17,90€
- “Zamburiñas” (Scallops) cooked in Jospier 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

- Jospier-grilled sea bass on its back (butterflied) with garlic and chili infused 22,00€
- 700g Jospier-cooked sole with garlic sauce 36,00€
- Bluefin tuna tataki with white romesco 21,50€
- Grilled lobster with fries and fried eggs 38,50€
- Turbot cooked in jospier 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 €
- Black rice with squid and allioli 23,90 €
- 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€
- “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 jospier with garnish 21,00€
- Beef stew with Spanish sauce and potato parmentier 18,50€
- 250g frisian aged beef loin (30 days) cooked in jospier with garnish 26,00€
- “Chuletón” Frisian aged beef (30 days) cooked in jospier 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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