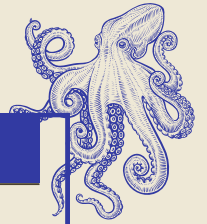


GASTROBAR PIPA



TAPAS

- Bread with tomato spread 3,90 €

- Kalamata olives 4,80€

- Homemade Gilda (anchovy, olive, piparra) 3,50 €

- Canned anchovies “ahumados Dominguez” 16,00 €

- Padrón peppers 8,50€

- Our traditional bravas (potatoes) 6,50€

- Bravas (potatoes) with Genovese pesto 6,50€

- 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€

- 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€

- Frisian beef rib-eye carpaccio with parmesan shavings, arugula, olive oil, 17,90€



**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

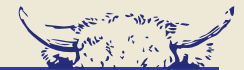
- Jospier-grilled sea bass on its back (butterflied) with garlic and chili infused **22,00€**
- 700g Jospier-cooked sole with garlic sauce **36,00€**
- Bluefin tuna tataki with white romesco **21,50€**
- Grilled lobster with fries and fried eggs **38,50€**
- Turbot cooked in jospier with garlic sauce **27,00€**



RICES

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

- Seafood paella with red prawn **21,90€**
- Creamy rice with lobster **28,90 €**
- Paella with pork ribs and boletus mushrooms with rosemary aroma **21,90 €**
- 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 jospier with garnish **19,00€**
- Beef stew with Spanish sauce and potato parmentier **18,50€**
- 200g frisian aged beef loin (30 days) cooked in jospier with garnish **19,50€**
- “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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