

BAR BITES | APPETIZERS

Marinated Olives ✓ Olivas marinadas	\$12
"Triticum Barcelona" Bread with Tomato ✓ Pan con tomate "Triticum Barcelona"	\$9
"Don Bocarte 00" Cured Cantabrian Anchovies Anchoas de Cantábrico "Don Bocarte"	\$22
"Ibérico bellota" Ham Jamón ibérico de bellota	\$32
Dry-Aged Galician Beef (marinated 45 days) Vaca Rubia Gallega curada y marinada	\$32
"Ibérico" Ham Croquettes (2 units) Croquetas de jamón ibérico de bellota	\$7
Mushroom and Truffle Croquettes (2 units) ✓ Croquetas de setas con trufa	\$7
"Bombas" From Barcelona (2 units) Bombas de Barcelona	\$8
Ibérico" Ham, Cheese and Truffle "Bikini" Bikini de jamón ibérico, queso y trufa	\$12
"Padrón" Peppers with Flower of Salt ✓ Pimientos de Padrón con flor de sal	\$12
Confit "Piquillo" Peppers ✓ Pimientos del piquillo confitados	\$10
Eggplant with Miso and Ponzu Sauce ✓ Berenjena con Miso y Salsa ponzu	\$12

STARTERS

Homemade "Catalunya" Lobster-Avocado Roll Envoltini de bogavante y aguacate	\$25
Cod Fish "Esqueixada" with Tomatoes & Olives "Esqueixada" de bacalao con tomates y olivas	\$22
Burrata and Tomato Salad with Grilled Asparagus ✓ Ensalada de burrata, tomates y espárragos	\$34
"Nikkei" Style Marinated Fish Salad Ceviche de pez limón estilo Nikkei	\$26
Beef, Foie-Gras Carpaccio with Truffle Dressing Carpaccio de ternera y foie-gras con trufa	\$32
Ham, Mozzarella and Truffle Open Omelette Tortilla abierta de jamón, mozzarella y trufa	\$20
Confit Onion and Cod Fish Spanish Omelette Tortilla de cebolla confitada con bacalao	\$18
Roasted Meat Canelon with Parmesan Cream Canelón de "rostit" y foie-gras con parmesano	\$24
Spinach, Fresh Cheese & Raisin Canelon ✓ Canelón de espinacas a la catalana con queso fresco	\$21
Octopus, Crispy Pork Belly and Potato Foam Pulpo con espuma de patata y panceta crujiente	\$35
Black Rice with Grilled Calamari Arroz negro con calamar a la brasa	\$30
Creamy Rice with Mushrooms and Vegetables ✓ Arroz cremoso de setas y verduras	\$28

MAINS

"Ibiza" Style Fish & Seafood Stew "Suquet" de pescado y marisco de la costa de Ibiza	\$38
Grilled Fresh Catch of the Day with Onions & Garlic Pescado de Mercado a la brasa con cebollitas y ajos	\$MP
Japanese Tuna Cheek with "Marmitako" Sauce Carrillera de atún japonés con salsa marmitako	\$35
Classic Tenderloin Steak Tartar with Avruga Caviar & Fried Potatoes Steak tartar de solomillo con caviar avruga y patatas fritas	\$48
Wagyu Striploin with Truffle Sauce & Confit "Piquillo" Peppers Lomo de buey "Wagyu" con salsa de trufa y pimientos del piquillo confitados	\$64
Grilled "Secreto Ibérico" Pork with "Padrón" Peppers & "Pico de Gallo" Secreto de cerdo ibérico con pimiento de Padrón y pico de gallo	\$32
Angus Beef Cheek in Wine "Ragôut" with Mash Potato Carrillera de Vaca Angus en Cibet	\$48

ADD ONS

Caviar	+\$30 every 5gr
Truffle	+\$28 every 5gr

DESSERTS

Olivia's Creamy Homemade Cheesecake <i>*Please feel free to request whole cake orders to staff</i>	\$14/\$80	Warm Chocolate Foam	\$8
Cheese Flan with Mixed Berries	\$7	Cinnamon-flavored Caramelized Rice Pudding	\$7
		"Torrija" with Ice Cream	\$8

**Please ask for our Cakes of the Day and Selection of Cheeses*