

## FOOD

CHIPOTLE-CARAMEL POPCORN . . . . .	3.50
MARINATED OLIVES & HOUSE-MADE BREADSTICKS . . . . .	4.50
GRILLED FLATBREAD WITH GOAT CHEESE & PIPIAN . . . . .	6.50
PAPAS FRITAS . . . . .	6.00
PINCHOS OF AVRUGA & AVOCADO . . . . .	8.00
PINCHOS OF CIDER-POACHED FOIE GRAS AND RHUBARB SALSA . . . . .	12.00
CROSTINO OF CHERRY TOMATOES AL HORNO, MOROCCAN GREEN SAUCE AND PECORINO . . . . .	7.00
BRUSCHETTA OF EDAMAME, GRILLED GREEN ONIONS AND BOTTARGA . . . . .	8.00
YUCATECAN TORTILLA & LIME SOUP . . . . .	8.75
CHILLED SPRING PEA SOUP WITH SEA SCALLOP CEVICHE . . . . .	9.25
PICHOLINE OLIVE, GREEN APPLE, FENNEL & RED ONION SALAD WITH APPLE BALSAMIC VINAIGRETTE . . . . .	8.50
WATERCRESS AND ROASTED BEET SALAD WITH VALDEON & MARCONA ALMONDS . . . . .	9.75
GRILLED CUTTLEFISH SALAD WITH WHITE BEANS AND SAFFRON-ORANGE SAUCE . . . . .	9.75
FOUR OYSTERS ON THE HALF SHELL WITH CAVA MIGNONETTE . . . . .	11.00
JAMÓN SERRANO . . . . .	12.50
CHARCUTERIA . . . . .	14.50
YELLOWFIN TUNA TARTARE, FRISÉE WITH BALSAMIC . . . . .	14.75
SARDINES TWO WAYS . . . . .	7.00
CLAMS WITH HOUSE-MADE CHORIZO AND FRESH BAY LEAVES . . . . .	14.50
GRILLED OCTOPUS WITH GREEN ONIONS, FINGERLING POTATOES & HAZELNUT ROMESCO . . . . .	15.00
SALT COD CAKE WITH PIPERADE & CHIPOTLE CREMA . . . . .	8.00
BROILED, CIDER-GLAZED SABLEFISH WITH BLACK RICE & ESCAROLE . . . . .	16.00
CAZUELITA OF MEXICAN GULF SHRIMP WITH CAPERS, TOMATOES & CABRA FELIZ . . . . .	16.00
SWISS CHARD WITH PINE NUTS & CURRANTS . . . . .	6.00
ASPARAGUS A LA PLANCHA WITH LEMON-PEPPER AIOLI . . . . .	7.00
PEA SHOOT TORTILLA ESPAÑOLA . . . . .	6.00
BEEF TRIPE BASQUAISE . . . . .	13.00
ROAST BONELESS QUAIL FILLED WITH SPICED CHICKEN & SERVED WITH MOORISH STYLE SPINACH . . . . .	15.00
WILD MUSHROOM & FRESH CORN TAMAL WITH AN ANCHO CHILE SAUCE . . . . .	8.75
CAVATELLI WITH ARUGULA . . . . .	7.75
VENISON ANTICUCHOS WITH A WARM RED CABBAGE SALAD . . . . .	9.50
CRISPY BRAISED PORK BELLY WITH BUCKWHEAT NOODLE, NEW POTATO & SAVOY CABBAGE GRATIN . . . . .	15.00
VEAL SWEETBREADS WITH WHITE ASPARAGUS AND CAPER SAUCE . . . . .	18.00
FORTY-EIGHT HOUR BEEF CHEEK OR THREE MINUTE FLANK STEAK WITH WHITE PURÉE AND CHIMCHURRI . . . . .	16.00

## DESSERTS

CHURROS CON CHOCOLATE . . . . .	7.00
SPICED PLUM CLAFOUTI WITH PISTACHIO ICE CREAM . . . . .	8.00
CREMA CATALANA FOAM WITH LECHE FRITA, RASPBERRY COMPÔTE & AN OATMEAL TUILE . . . . .	8.00
WARM YBARRA CHOCOLATE CAKE . . . . .	9.00
DESSERT TAPAS . . . . .	9.00
CHEESE . . . . .	10.00