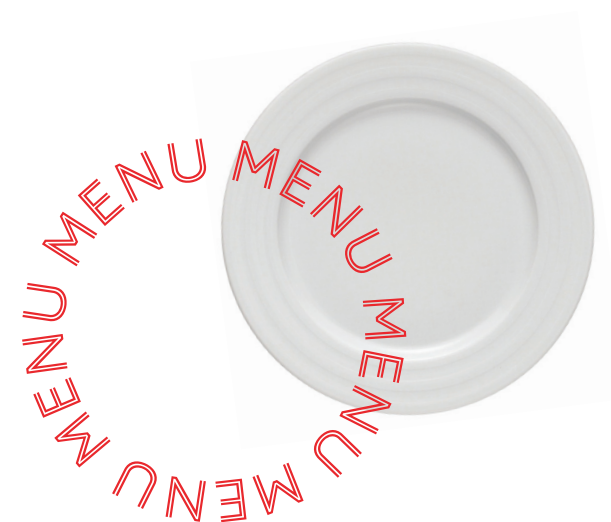


— DRINKS —

- Bezoya water €2.5
- Vichy Catalan €2.5
- Coca-Cola 0,35cL €2.5
- Tonic water €2
- Schweppes €2
- House vermouth €3.5
- Lustau vermouth €4.5
- Small Alhambra beer €2
- Large Alhambra beer €3
- Pint of beer Alhambra €5
- Alhambra 1925 €3.5

Glasses of wine in the wine list

- Wine sangría 1/2L €8
- Wine sangría 1L €16
- Cava sangría 1/2L €10
- Cava sangría 1L €20



— TO CUT —

- Acorn-fed Pure *Iberian ham* €14/26
 Slow cooked Iberian *pork belly* marinated in lime €8/16
Cheese selection: young payoyo, majorero, idiazabal,
 mature sheep Reserva, petit blau €9/18

— FROM BARCELON CITY —

- Patatas bravas* with alioli, tomato & ñora peppers €5.5
Iberian ham croquettes (2) €2.5
Cod mini fritters €7
Bombeta de la Barceloneta €2.5

— FROM PROXIMITY ORCHARDS —

- Quinoa* and avocado salad €9
 Fried *aubergines* with honey and lime €8
 Vegetables *yakisoba* with mushrooms €10
 Grilled *leek* confit with 'olivada' olive paste €9
Asparagus tempura with romesco sauce €10
Coca bread with fresh tomato and olive oil €3

— FRESH & TASTY —

- Buffalo *burrata* with tomato €9.5
 Fresh marinated *mackerel* €8.5
 Sea bass *ceviche* with smoked aubergine & kimchi €15
 Tapeo *steak tartar* €12

— FROM CALAF NO. 1 —

- Truffled eggs with *foie gras* and *mushrooms* €16.5
 Broken eggs with *black pudding sausage* and fried potatoes €10
 Broken eggs with *Iberian ham* and fried potatoes €14

— TAPEO CLASSIC —

- “Pincho moruno” of *lamb* with mint yoghurt €7
 100% *Beef* burger with *foie* and wild *mushroom* mayonnaise €8
Iber-burger with ham and truffled mayonnaise €8
Beef skirt steak with chimichurri €10
Iberian pork ribs with honey and mustard €12
 Fried *anchovies* and lemon €9
 Grilled *octopus* with chickpeas €20
 Sweet *veal*, roasted marrow & miso €16
Oxtail with Santa Pau beans €14
 Beef *tenderloin* & truffle sauce €16
 Organic *beef ribs* matured for
 20 days roasted in soy and garlic 22€

— CATALAN TRADITION —

- Glazed *beef* cheek €12
 Sausage with wild mushrooms *cannelloni* €10
 Roasted *lamb* with parsnip and pine nuts €14
 Grilled boneless *rabbit* & snails €12
 Grilled boneless *pigs trotters* and prawns €15

— ROSSEJATS —

- Fideuá* black catalan cuttlefish pasta €14
 Sea urchin with prawn *fideuá* €18

— DESSERTS AND SWEET WINES —

- Catalan *cream* foam €5.5
 Creamy *chocolate* with bread, oil and salt €5.5
 Bread butter *pudding* €5.5
 Maria Luisa's *panna cotta* and passion fruit €5.5
 Moscatel €4.5 Pedro Ximénez €5
 Olivares (Dulce de Monastrell), Jumilla €6