

# FOOD

## CLASSICS

|                                                                                                            |     |
|------------------------------------------------------------------------------------------------------------|-----|
| <b>GILDA</b><br>skewer with olives, piparras & anchovie from Santoña (fish) 4,12                           | 4   |
| <b>OLIVES “DEL JERE”</b><br>Cortijo recipe (vegan)                                                         | 4.5 |
| <b>GAZPACHO</b><br>tomato, cucumber, green bell pepper, garlic, salt, pepper, olive oil 12                 | 4   |
| <b>ENSALADILLA RUSA</b><br>potato, white tuna, olives, bio egg, mayo & prawn oil (fish) 1,2,3,4,6          | 7.5 |
| <b>CHICKEN CROQUETAS</b><br>roasted chicken & onion, breaded with toasted corn 3pcs (meat) 1,3,7,12        | 7.5 |
| <b>SPANISH TORTILLA</b><br>bio egg, potato & onion (veggie) 1,3                                            | 7.5 |
| <b>TXISTORRA &amp; CHEESE TORTILLA</b><br>bio egg, potato, txistorra sausage & tetilla cheese (meat) 1,3,7 | 8.5 |

## SPECIALS

|                                                                                                                                                                         |     |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>ESQUEIXADA DE BACALAO</b> Cured cod, roasted cherry tomatoes, Kalamata olives, freshly ground pepper, lemon zest, ISBYLIA “Sikitita” extra virgin olive oil (fish) 4 | 18  |
| <b>MUSSEL CROQUETAS</b><br>sauteed mussel & vegetables, saffron allioli & nori 3pcs (fish) 1,3,7,12,14                                                                  | 7.5 |
| <b>FRIED EAR</b> pig ear, potato and miso parmentier & spicy pomegranate and fermented chili sauce (meat) 1,6,7                                                         | 12  |
| <b>ARTICHOKES WITH MOJO</b><br>fried artichokes, ñora pepper red mojo, pistachio & black olive powder (vegan) 8,12                                                      | 13  |
| <b>ALBÓNDIGAS</b><br>pork meatballs in tomato sauce, peas & straw fries (meat) 1,3,7,9,10,12                                                                            | 14  |

## SIDES

|                                                                                 |   |
|---------------------------------------------------------------------------------|---|
| <b>BREAD.LOVE.</b> Bio flour sourdough bread baked in wood-fired oven (vegan) 1 | 4 |
| <b>ROASTED GARLIC AND QUINCE ALLIOLI</b> with bread (vegan) 1,6                 | 6 |
| <b>CATALAN-STYLE TOMATO</b> with bread (vegan) 1                                | 7 |
| <b>3 MILK MATURED CHEESE</b> with bread & quince jelly (veggie) 1,7             | 8 |

## DESSERT

|                                                                |   |
|----------------------------------------------------------------|---|
| <b>BASQUE BURNT CHEESECAKE</b> with our lemon jam (veggie) 3,7 | 8 |
|----------------------------------------------------------------|---|

1 GLUTEN, 2 CRUSTACEANS, 3 EGGS, 4 FISH, 5 PEANUTS, 6 SOYBEANS, 7 MILK, 8 NUTS, 9 CELERY, 10 MUSTARD, 11 SESAME SEEDS, 12 SULFITES, 13 LUPINS, 14 MOLLUSKS

# DRINKS

## WINE

### RED WINE

|                                                   |          |
|---------------------------------------------------|----------|
| <b>ENFERMERA</b> Tempranillo - Toro PDO           | 6.5 / 28 |
| <b>BILOGÍA</b> Sirah / Monastrell - Valencia PDO  | 7 / 30   |
| <b>HONORO VERA</b> Garnacha Tinta - Calatayud PDO | 7.5 / 32 |
| <b>VIÑA EL ZORZAL</b> Graciano - Navarra PDO      | 8 / 35   |

### WHITE WINE

|                                                             |          |
|-------------------------------------------------------------|----------|
| <b>ANGELILLO</b> Verdejo - Rueda PDO                        | 6 / 27   |
| <b>SOPLO</b> Malvasia / Viura - Utiel-Requena PDO           | 7.5 / 32 |
| <b>MARA</b> Godello - Monterrei PDO                         | 8 / 35   |
| <b>SELENITA</b> Garnacha Blanca - Dit Celler - Montsant PDO | 8 / 35   |
| <b>ABADIA DE SAN CAMPIO</b> Albariño - Galicia PDO          | 8.5 / 38 |

### ROSÉ WINE

|                                                     |    |
|-----------------------------------------------------|----|
| <b>CAP DE PARDALS ANCESTRAL</b> Mandó - Penedés PDO | 38 |
|-----------------------------------------------------|----|

### NATURAL WINE

|                                                                      |        |
|----------------------------------------------------------------------|--------|
| <b>ONIRIC PET-NAT</b> Entre Vinyes, Baix Penedes PDO                 | 8 / 35 |
| <b>CASA BALAGUER TRAGOLARGO</b> Merseguera / Moscatel - Alicante PDO | 38     |
| <b>CASA BALAGUER SALICORNIO</b> Moscatel - Alicante PDO              | 46     |

### AMA IMPOSIBLE PÉTILLANT NATUREL (NON ALCOHOLIC)

|                                                  |    |
|--------------------------------------------------|----|
| <b>AMA 540</b> Organic Lemongrass                | 35 |
| <b>AMA 404</b> Organic Ceylon Indulgashinna Rosé | 35 |

### CAVA

|                                                 |        |
|-------------------------------------------------|--------|
| <b>VINYA ESCUDER BRUT RESERVA</b> - Penedés PDO | 5 / 30 |
| <b>AUF EIS</b>                                  | 7.5    |

## BEER

|                                               |     |
|-----------------------------------------------|-----|
| <b>ESTRELLA GALICIA TAB</b> 0,33L             | 4   |
| <b>ESTRELLA GALICIA</b> Bottle / Alcohol Free | 4.5 |
| <b>ALHAMBRA 1925 RESERVA</b> Bottle 0,33L     | 4.8 |

## APERITIVO

|                                |     |
|--------------------------------|-----|
| <b>VERMUT</b>                  | 4.5 |
| <b>TINTO DE VERANO</b>         | 5.5 |
| <b>KALIMOTXO</b>               | 5.5 |
| <b>WEINSCHORLE</b>             | 5.5 |
| <b>APEROL / CAMPARI SPRITZ</b> | 8.5 |

## SOFT DRINKS

|                                                         |           |
|---------------------------------------------------------|-----------|
| <b>PROVIANT</b> Lemon / Orange / Apfel / Rhubarb / Cola | 4         |
| <b>MONDARIZ WATER WITH / WITHOUT</b> 0,33 / 0,7L        | 2.8 / 4.8 |

# COCKTAILS

**POMADA MENORQUINA**

Xoriguer Gin, lemon juice, syrup ..... 10

**PISCO SOUR**

Pisco Control, lime juice, syrup, egg white ..... 12

**WHISKEY SOUR**

Bulleit Bourbon, lemon, syrup, egg white ..... 12

**ESPRESSO MARTINI**

Moskovskaya vodka, double espresso, coffee liqueur, syrup ..... 12

**CORTADO MARTINI**

Moskovskaya vodka, double espreso, coffee liqueur, Crema de Orujo ..... 12

**GIN FIZZ**

Tanqueray Gin, lemon juice, syrup, egg white ..... 10

**MOSKOW MULE**

Moskovskaya vodka, lime juice, ginger beer, cucumber ..... 10

**LONDON MULE**

Tanqueray gin, lime juice, ginger ber, cucumber ..... 10

**TIJUANA MULE**

José Cuervo Tequila, lime juice, ginger beer, picled peppers, cucumber, tabasco ..... 10

**BLOODY MARY**

Moskowskaya Vodka, tomato juice, pickle juice, lemon juice, salt, pepper, tabasco sauce ... 10

**MARGARITA**

José Cuervo Tequila Silver, Agave syrup, lime juice, salt ..... 12