

## FROM THE BAR

Flavoured olives: Aragón, <i>arbequina</i> and <i>pico limón</i>	3,05
Arturo Sánchez acorn-fed Iberian ham · 80 g	23,75
Iberian cured meats: chorizo, <i>sobrassada</i> and pork loin	19
Catalan cured sausages: <i>Longanisa</i> from Vic, <i>atalana</i> , <i>bull negre</i> , <i>pa de fetge</i> and <i>sumaia</i>	17,55
Selection of international cheeses	19
Selection of Spanish cheeses	17
Crystal coca with tomato	3
Toasted double-fermented bread	3,75

<i>Amélie</i> Fine de Claire n°3 oysters · each	5,05
<i>Gildas</i> · each	1,55
L'Escala anchovies · fillet	1,75
Cantabrian anchovies · fillet	2,25
Smoked sardines · fillet	3,75
Smoked salmon · kg	85

## APPETISERS TO SHARE

SOFIA slice of potato salad	5,25
Beef-ham croquette (5)	8,25
Steamed mussels with lemon and fennel	10
Potato wedges with spicy tomato sauce and aioli	5,75
Baba <i>ganoush</i> with <i>poppadom</i>	5,85
Cod fritters with quince aioli	10,85
Crunchy corn guacamole	9,55
Andalusian-style breaded baby cuttlefish with ink	11,33
Andalusian-style fried shrimp	13
Pork-belly bun with salmon caviar and pickled daikon	15

Tomato salad with tuna belly	11,50
Traditional cod <i>esqueixada</i>	13
Burratina, courgette tagliata and pistachios	13,55
Steak tartare	19
Sea bass ceviche with coconut and avocado	13,75
Andalusian gazpacho with sides	9,55
Minestrone and pesto soup	9,75
Fried eggs on chips with Iberian ham	9,75
Made-to-order potato omelette	7
Gyoza with pork, shrimp and cabbage	11,25

## FROM HERE AND THERE

Tagliatelle with Genoa-style pesto	11,95
Rigatoni with clams in salsa verde	15,50
Rigatoni with tomato, ricotta and pine nuts	12,50
Ramen with roast pork, miso paste and egg	13,75
Gnocchi with Vera paprika sauce, spinach and goat cheese	11,75
Rice with chicken, artichokes and saffron cream	17,95
"Barcelona" paella · for 2	19,95 (price per person)

## OUR PIZZAS

With chargrilled vegetables	11,95
With <i>botifarra</i> sausage, baby greens and fresh mozzarella	13,50
With roasted aubergine, Gorgonzola, pear, honey and greens	13,50
With beef carpaccio, watercress and citrus	14,85
With truffled mushrooms, Iberian ham and brie	14,85

## SURF AND TURF

Fish & chips	13,50
Suquet with monkfish <i>cim i tomba</i>	21,50
Turbot a la <i>donostiarra</i>	21,50
Salt-roasted gilt-head bream with vegetables <i>sott'olio</i>	19,85
Cod a la <i>llauna</i> with <i>Ganxet</i> white beans	23,50
Chargrilled octopus with <i>causa Limeña</i>	19,95

Premium burger	17,55
Poussin in garlic with shrimp	21,95
Slow-cooked Iberian pork cheeks	18,95
Grilled beef sirloin with escarole and blue cheese	21,95
Mature-beef entrecôte with smoked potatoes · for 2	75
Roasted shoulder of suckling lamb with herbs	27,95
French fries	3,75

## DESSERTS

Crème brûlée	5,15
Cheesecake with strawberry ice cream	5,75
Three textures of orange	5,15
Fresh fruit salad with herbs and lime kefir sorbet	7,05
IMPAR ice cream	5,15

Lemon meringue pie	5,25
Tiramisú	5,55
Warm tarte tatin with vanilla ice cream	5,35
Baba au rhum with Chantilly cream	7,05
70% chocolate cremeux with bread, olive oil and salt	5,95

## APERITIFS

Campari	5
Aperol	5
Yzaguirre Blanco	5
Yzaguirre Rojo	5
Yzaguirre Rojo Reserva	6
Yzaguirre Dry	5
Casa Mariol	5
Carpano Antica Formula	8
Mancino Rosso Amaranto	8
Del Professore	8

## BEER

Small Damm draught beer	3
Large Damm draught beer	4
Estrella Damm	3,75
Estrella Damm Inedit 33 cl	5,50
Free Damm 33 cl	4
Voll-Damm 33 cl	3,75
Damm Lemon 33 cl	3,75
Daura 33 cl	4,50
Coronita 33 cl	4,50

## CAVA COCKTAILS

<b>Chambord Royale:</b> Chambord, Llopart Integral Brut Nature cava and blackberries	8
<b>Hugo:</b> St. Germain, Llopart Integral Brut Nature cava and sprig of fresh mint	8
<b>Mimosa:</b> Fresh orange juice, Llopart Integral Brut Nature cava	8

## APERITIF COCKTAILS

<b>Crusoe:</b> Yzaguirre Blanco, Master's London Dry gin, Schweppes tonic, lemon and fresh rosemary	7,50
<b>Lolita:</b> Yzaguirre, palo cortado sherry and Kuhri apple liqueur	7,50
<b>Negroni Sbagliato:</b> Yzaguirre, Campari, Llopart Integral Brut Nature cava	7,50

## VIRGIN COCKTAILS

<b>Abril:</b> Lychee, Alain Milliat grape juice and Schweppes tonic	7,50
<b>Red Velvet:</b> Cranberry juice, blackberries, touch of vanilla and Sprite	7,50
<b>Smash 00:</b> Basil, cucumber, grapefruit, lime and ginger beer	7,50

## GIN AND TONICS

<b>Citadelle:</b> Grapefruit peel and St. Germain	12,50
<b>Master's:</b> Lime peel and green apple	10,50
<b>Mombasa:</b> Lemon peel and allspice	12,50

# IMPAR

## SPARKLING WINE

D.O. Cava: <b>Carles Andreu - Brut Nature</b> Macabeo and parellada - Integrated winemaking Subtle, refreshing sparkling wine	21
<b>Llopart 2014 - Integral Brut Nature</b> Parellada, chardonnay and xarel·lo - Organic winemaking Seductive with its fruit and well-integrated bubble	7 33
<b>Carles Andreu 2013 - Brut Nature Reserva Barrica</b> Parellada, macabeo and chardonnay - Integrated winemaking Delicious richness of nuance and elegant bubble	33
<b>Recaredo 2010 - Terrers Brut Nature Gran Reserva</b> Xarel·lo, macabeo and parellada - Biodynamic winemaking The power of the fruit and talent in ageing	39
<b>Juvé &amp; Camps 2014- Milesimé Brut Reserva</b> Chardonnay - Organic winemaking Powerful with a smooth texture	47
<b>Gramona 2009 - III Llustros Brut Nature Gran Reserva</b> Xarel·lo and macabeo - Biodynamic winemaking Tiny, elegant bubbles make for a unique experience	63
A.O.C. Champagne: <b>Delamotte - Brut</b> Chardonnay, pinot noir and pinot meunier - Traditional winemaking A sure bet for special occasions, toasted notes and precision	11,99 71
<b>Ayala - Brut majeur</b> Chardonnay, pinot noir and pinot meunier - Traditional winemaking The champagne aperitif par excellence, with the perfect balance of fruit, elegance and freshness	79

## ROSÉ SPARKLING WINE

D.O. Cava: <b>Torelló 2014 - Pàl·lid Brut Reserva</b> Pinot noir - Organic winemaking Pale colour packed with fragrance	33
<b>Llopart 2014 - Microcosmos Brut Nature Reserva</b> Pinot noir and monastrell - Organic winemaking Peak of red berries and floral ambrosia	37
A.O.C. Champagne: <b>Ayala - Brut majeur Rosé</b> Chardonnay, pinot noir and pinot meunier - Traditional winemaking Romantic champagne, with a lovely colour, delicate bubble and notes of raspberry	107

## WHITE WINE

D.O. Alella: <b>Raventós d'Alella 2015 - Tina 20</b> Pansa blanca - Organic winemaking Sea breeze, flowers and sunny richness	5,25 25
D.O. Costers del Segre: <b>Tomàs Cusiné 2014 - Finca Racons</b> Macabeo - Organic winemaking Creamy and irresistible, deliciously deep	47
D.O. Empordà: <b>Celler Martí i Fabra 2016 - Verd d'Albera</b> Garnacha blanca, moscatel and chardonnay - Organic winemaking Crispy diversion with white flowers and citrus	4,25 21
D.O. Penedès: <b>Esteve i Gilbert 2014 - Origen</b> Xarel·lo - Organic winemaking Pleasant and delicate, sometimes less is more	22
<b>Vega de Ribes 2013 - Sasserra</b> Malvasia de Sitges - Organic winemaking Extreme wine that draws from the sea, roses and weather	25
<b>Bodegas Torres 2015 - Fransola</b> Sauvignon blanc - Integrated winemaking The great Sauvignon from Catalonia, rich and fragrant	45
D.O. Rias Baixas: <b>Bodegas Albamar 2015 - Albamar</b> Albariño - Traditional winemaking True Albariño: green pineapple, lime and saline notes	29
<b>Pazo de San Mauro 2014</b> Albariño - Viticultura tradicional What we like best in an albariño: expressive fruit and the fresh salinity of the Atlantic	35

## WHITE WINE

<b>Terras Gauda 2014 - La Mar</b> Caiño blanco, loureiro and albariño - Traditional winemaking Other grape varieties do exist, and they shine in this ethereal wine	49
D.O. Ribeiro: <b>Lagar do Merens 2015 - Barrica</b> Treixadura, lado and tarrantés - Traditional winemaking Stunningly supple: ripe pineapple, yellow flowers and fine minerality	55
D.O. Ca. Rioja: <b>Palacios Remondo 2014 - Placet Valtomelloso</b> Viura - Integrated winemaking In love with the passing of time: subtle white fruit and honey	35
D.O. Rueda: <b>Bodegas Menade 2016 - Menade</b> Verdejo - Organic winemaking Textbook Verdejo, with all of its aromatic eccentricity	25
V.T. Castilla y León: <b>Ossian 2014 - Ossian</b> Verdejo - Organic winemaking Discover the true Verdejo, delicate yet complex	54
D.O. Terra Alta: <b>Celler Frisach 2016 - L'Albrunet Blanc</b> Tropical joy and Mediterranean maturity, wine to drink	4,25 21
D.O. Valdeorras: <b>Rafael Palacios 2015 - Louro</b> Godello - Organic winemaking In defence of Godello: stone fruit, delicate honey and fresh flowers	31

## ROSÉ WINE

D.O. Conca de Barberà: <b>Josep Foraster 2016 - Els Nanos</b> Trepát - Organic winemaking Tantalisingly desirable wine, simplicity is its greatest virtue	4,25 19
D.O. Penedès: <b>Heretat Mont Rubí 2015 - Gaintus one night's rosé</b> Sumoll - Organic winemaking Pale to the eye, ethereal on the nose and crisp acidity	31

## RED WINE

D.O. Bierzo: <b>Godelia 2012 - Mencía</b> Mencía - Integrated winemaking Impeccable aromas of fresh black berries and medicinal herbs	5,25 25
D.O. Conca de Barberà: <b>Carles Andreu 2015 - Trepát</b> Trepát - Integrated winemaking Elegance, caress, spices and violets	31
D.O. Costers del Segre: <b>Cellers de Cérvoles 2015 - Garnatxa de Cérvoles</b> Garnacha negra - Integrated winemaking Created from the brilliant soul of Grenache	33
D.O. Empordà: <b>7 Magnífics 2014 - Somiadors</b> Garnacha negra y cariñena - Integrated winemaking The pleasant side: caramel toasted notes and black berries	29
D.O. Montsant: <b>Antoine Touton &amp; Fredi Torres 2015 - La Selección</b> Garnacha negra, cariñena y garnacha blanca y macabeo - Biodynamic winemaking Tribute to drinkability: red berries and lush on the palate	23
<b>Vinyes Domènech 2013 - Furvus</b> Garnacha negra y merlot - Viticultura biodinámica A wine that reflects its surroundings, tying black berries to the smell of the forest	33
D.O. Penedès: <b>Heretat MontRubí 2016 - Gaintus Radical</b> Sumoll - Organic winemaking Elastic Sumoll, loving and well defined: oranges and flowers	29

## RED WINE

<b>Alemanya i Corrió 2014 - Pas Curtei</b> Merlot, cabernet sauvignon and cariñena - Biodynamic winemaking Extremely supple, dark fruit and grassy aromas	33
D.O. Ca. Priorat: <b>Scala Dei 2014 - Prior</b> Garnacha negra, cariñena, cabernet sauvignon and syrah - Traditional winemaking The nude essence of warmth that envelops the senses	43
<b>Mas Doix 2014 - Salanques</b> Garnacha negra, cariñena and syrah - Integrated winemaking Complex fruit in a wine so long it is unstoppable	67
D.O. Ribeira Sacra: <b>Algueira 2013 - Carravel</b> Mencía - Traditional winemaking Red berries, notes of dairy and stone: born from heroic winemaking	47
D.O. Ribera del Duero: <b>Finca Villacreces 2015 - Pruno</b> Tinta fina and cabernet sauvignon - Traditional winemaking Instant pleasure: creamy, juicy fruit and balsamic notes	27
<b>Conde San Cristóbal 2013</b> Tinta fina, cabernet sauvignon and merlot - Traditional winemaking A flavourful wine that extracts its identity from the land and its barrel ageing	41
<b>Dominio de Pingus 2014 - PSI</b> Tinta fina and garnacha negra - Traditional winemaking A great choice for balance and fullness, without excess	69
<b>Alión 2013 - Alión Reserva</b> Tinta fina - Traditional winemaking The doctors of wood: absolute precision and unique intensity	99
D.O. Ca. Rioja: <b>Sierra Cantabria - Crianza</b> Tempranillo, garnacha negra and graciano - Traditional winemaking Ageing that is totally drinkable: blueberries, plums and hints of dairy	4,25 27
<b>Marqués de Vargas 2012 - Reserva</b> Tempranillo, mazuelo, garnacha and others - Traditional winemaking A cutting-edge Rioja: menthol, balsamic and spiced notes. Structured and complex	45
<b>Bodegas Tentenublo 2015 - Xérico</b> Tempranillo and viura - Traditional winemaking Brilliant: red cherries, rosemary, delicate tannins and white flowers	33
<b>Bodegas Marqués de Murrieta 2011 - Reserva</b> Tempranillo, Mazuelo, Garnacha Negra and Graciano - Traditional winemaking A benchmark in style where ageing guides the path, fruit of experience	39
<b>Bodegas Muga 2009 - Prado Enea</b> Tempranillo, garnacha, graciano and mazuelo - Traditional winemaking Essential: all the magic of a Gran Reserva with contemporary techniques	93
D.O. Terra Alta: <b>Altavins 2014 - Almodí</b> Garnacha peluda - Organic winemaking Sweet fruit with full body from precise ageing	4,25 21
D.O. Toro: <b>Teso La Monja 2014 - Almírez</b> Tinta de toro - Biodynamic winemaking Puts all its power on display without aggressive texture	39

## DESSERT WINE

D.O. Alella: <b>Alta Alella 2013 - Dolç Mataró</b> Mataró - Biodynamic winemaking Violets, plums and arropo, by the sea	7,25 35
D.O. Málaga: <b>Telmo Rodríguez 2012 - MR</b> Moscatel de Alejandría - Integrated winemaking Immediate pleasure without disguise: a festival of flowers, citrus and stone fruit	6,25 31