

ENJOY OUR DISHES FROM THE GASTRONOMY CALENDAR OFF-MENU!

APPETISERS TO SHARE

Amélie Fine de Claire nº3 oysters · each	5	Beef-ham croquette (5)	8,25
L'Escala anchovies · fillet	1,75	Steamed mussels with lemon and fennel	10
Cantabrian anchovies · fillet	2,25	Potato wedges with spicy tomato sauce and aioli	5,75
Sardina ahumada · filete	3,75	<i>Baba ganoush</i> with <i>papadum</i>	5,75
Gildas · each	1,50	Cod fritters with quince aioli	10,75
Tomato salad with tuna belly	12,50	Crunchy corn guacamole	9,75
<i>Burratina</i> , <i>courgette tagliata</i> and pistachios	13,50	Andalusian-style breaded baby cuttlefish with ink	11,50
Sea bass ceviche with coconut and avocado	14,25	Andalusian-style fried shrimp	13,50
Andalusian <i>gazpacho</i> with sides	9,50	Steak tartare	19,50
Arturo Sánchez acorn-fed Iberian ham board · 80 g.	26	Fried eggs on chips with Iberian ham	10,50
Catalan and Iberian charcuterie board	19,50	Made-to-order potato omelette	7
National and international cheese board	19,50	Crystal coca with tomato	3
SOFIA slice of potato salad	5,25	Toasted double-fermented bread	3,75

FROM HERE AND THERE

<i>Tagliatelle</i> or <i>rigatoni</i> with a choice of sauce (pesto, Bolognese, Napoletana or cheese sauce)	12,50
<i>Rigatoni</i> with tomato, ricotta and pine nuts	12,50
<i>Gnocchi</i> with Vera paprika sauce, spinach and goat cheese	12,50
Rice with chicken, artichokes and saffron cream	18,50
"Barcelona" paella · for 2	19,50/ person

OUR PIZZAS

With tomato, fresh mozzarella and basil	12,50
With chargrilled vegetables	12,25
With botifarra sausage, baby greens and fresh mozzarella	13,50
With brie, truffle and Iberian ham	15,25

SURF AND TURF

Fish & chips	14,50	Premium burger	18,50
"Donostia" style turbot	21,50	Slow-cooked Iberian pork cheeks	18,50
Salt-crusted gilt-head bream with courgettes/aubergines in oil	20,50	Grilled veal sirloin with escarole and blue cheese	22,50
Grilled salmon with sautéed mini carrots and orange and mint sauce	17,50	45-day dry aged steak with garnish · 2 people	75
Chargrilled octopus with <i>causa Limeña</i>	21,50	Roasted shoulder of suckling lamb with herbs	35
		French fries	3,75

DESSERTS

Crème brûlée	5,25	Lemon meringue pie	5,25
Cheesecake with strawberry ice cream	5,75	Tiramisú	5,25
Fresh fruit salad with herbs and lime kefir sorbet	6,50	<i>Baba au rhum</i> with Chantilly cream	7,50
IMPAR ice cream	5,25	70% chocolate cremeux with bread, olive oil and salt	5,50

IMPAR

## APERITIFS

Campari	5
Aperol	5
Yzaguirre White	5
Yzaguirre Red	5
Yzaguirre Red Reserva	6
Yzaguirre Dry	5
Casa Mariol	5
Carpano Antica Formula	8
Mancino Rosso Amaranto	8
Del Professore	8
Sangría La Zurra	25

## 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

## SPARKLING WINE

D.O. Cava:	
<b>Carles Andreu · Brut Nature</b>	21
Macabeo and parellada	
<b>Llopart · Integral Brut Nature</b>	7 28
Parellada, chardonnay and xarel·lo	
<b>Carles Andreu · Brut Nature Reserva Barrica</b>	33
Parellada, macabeo and chardonnay	
<b>Recaredo · Terrers Brut Nature Gran Reserva</b>	39
Xarel·lo, macabeo and parellada	
<b>Juvé &amp; Camps 2014 · Milesimé Brut Reserva</b>	47
Chardonnay	
A.O.C. Champagne:	
<b>Delamotte · Brut</b>	65
Chardonnay, pinot noir and pinot meunier	
<b>Ayala · Brut majeur</b>	79
Chardonnay, pinot noir and pinot meunier	

## ROSÉ SPARKLING WINE

D.O. Cava:	
<b>Llopart · Microcosmos Brut Nature Reserva</b>	39
Pinot noir and monastrell	
A.O.C. Champagne:	
<b>Ayala · Brut majeur Rosé</b>	92
Chardonnay, pinot noir and pinot meunier	

## WHITE WINE

D.O. Alella:	
<b>Raventós d'Alella · Tina 20</b>	5,25 25
Pansa blanca	
D.O. Penedès:	
<b>Esteve i Gilbert · Origen</b>	22
Xarel·lo	
<b>Bodegas Torres · Fransola</b>	51
Sauvignon blanc	
<b>Pardas · Pardas Xarel·lo</b>	37
Xarel·lo	
<b>Vega de Ribes · Vega de Ribes Sasserra</b>	25
Malvasia de Sitges	
D.O.Ca. Priorat:	
<b>Clos Figueras · Font de la Figuera</b>	52
Cabernet sauvignon, syrah, cariñena, monastrell, and garnacha tinta	
D.O. Rías Baixas:	
<b>Bodegas Albamar · Albamar</b>	29
Albariño	
<b>Pazo de San Mauro</b>	35
Albariño	
D.O.Ca. Rioja:	
<b>Palacios Remondo · Plácet Valtomelloso</b>	35
Viura	
D.O. Rueda:	
<b>Bodegas Menade · Menade</b>	25
Verdejo	
<b>Witty Wine · Saltimbanqui</b>	4,50 21
Verdejo	
D.O. Terra Alta:	
<b>Serra i Barceló · Aucalà</b>	5 24
Garnacha blanca	
D.O. Valdeorras:	
<b>Rafael Palacios · Louro</b>	32
Godello	

## ROSÉ WINE

D.O. Conca de Barberà:	
<b>Josep Foraster · Els Nanos</b>	4,25 19
Trepal	
D.O. Penedès:	
<b>Heretat Mont Rubí · Gaintus one night's rosé</b>	32
Sumoll	

## RED WINE

D.O. Bierzo:	
<b>Godelia · Mencía</b>	5,25 25
Mencía	
D.O. Conca de Barberà:	
<b>Carles Andreu · Trepal</b>	29
Trepal	
D.O. Costers del Segre:	
<b>Cellers de Cérvoles · Garnatxa de Cérvoles</b>	33
Garnacha negra	

## RED WINE

D.O. Empordà:	
<b>7 Magnífics · Somiadors</b>	29
Garnacha negra and cariñena	
<b>Castell de Perelada - Aires de Garbet</b>	85
Garnacha tinta	
D.O. Montsant:	
<b>Antoine Touton &amp; Fredi Torres · La Selecció</b>	23
Garnacha negra, cariñena, garnacha blanca and macabeo	
<b>Vinyes Domènech · Fervus</b>	37
Garnacha negra and merlot	
D.O. Penedès:	
<b>Celler Underground · Clos d'Estima</b>	19
Ull de llebre and syrah	
D.O.Ca. Priorat:	
<b>Scala Dei · Prior</b>	47
Garnacha negra, cariñena, cabernet sauvignon and syrah	
D.O. Ribera del Duero:	
<b>Finca Villacreces · Pruno</b>	27
Tinta fina and cabernet sauvignon	
<b>Conde San Cristóbal</b>	41
Tinta fina, cabernet sauvignon and merlot	
<b>Dominio de Pingus · PSI</b>	73
Tinta fina and garnacha negra	
D.O.Ca. Rioja:	
<b>Sierra Cantabria · Crianza</b>	5 27
Tempranillo, garnacha negra and graciano	
<b>Marqués de Vargas · Reserva</b>	45
Tempranillo, mazuelo, garnacha and others	
<b>Cornelio Dinastía · Vega Vella</b>	21
Garnacha negra, graciano and tempranillo	
D.O. Terra Alta:	
<b>Altavins · Almodí</b>	4,25 21
Garnacha peluda	
<b>Celler Frisach · Sang de Corb</b>	37
Garnacha tinta, garnacha peluda and cariñena	
D.O. Toro:	
<b>Teso La Monja · Almírez</b>	43
Tinta de toro	

## VINS DOLÇOS

D.O. Alella:	
<b>Alta Alella · Dolç Mataró</b>	6,50 37
Mataró	
D.O. Terra Alta:	
<b>Sant Josep de Bot · Clot d'encís vi ranci</b>	5,25 23
Garnacha	