

STARTERS




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| IBERIAN HAM, MANCHEGO CHEESE AND CATÍ CHEESE  | 15 € |
| CRYSTAL BREAD WITH TOMATO "DE COLGAR" AND "XIUVERT" OIL   | 3,50 € |
| SPICY POTATOES "SERRA D'IRTA"   | 8,90 € |
| SCRAMBLED EGGS WITH IBERIAN HAM AND PADRÓN PEPPERS  | 12 € |
| HOMEMADE CROQUETTES OF COCIDO (6UD)    | 10,90 € |
| IBERIAN CROQUETTES (6UD)   | 9,90 € |
| AGING TABLE FOR DIPPING (VEAL NUGGETS AND FINGERS, IBERIAN CROQUETTES AND TWO SAUCES)   | 13,90 € |
| RED PRAWNS WITH GARLIC   | 12,90 € |
| SQUIDS AT "ANDALUZA" STYLE   | 10,90 € |
| CUTTLEFISH WITH GREEN SAUCE  | 9,90 € |
| OCTOPUS LEG WITH POTATO PARMENTIER AND PAPRIKA AIOLI   | 18 € |
| STEAMED MUSSELS  | 9 € |
| MUSSELS WITH MARINARA SAUCE  | 9,90 € |
| VEAL TATAKI WITH PISTACHIO PRALINE AND SOY CARAMEL    | 13,90 € |
| IBERIAN CURED HAM WITH PAPRIKA AND OIL "XIUVERT"  | 9,90 € |
| BRAISED VEGETABLES WITH CREAM CHEESE  | 10,90 € |
| "PADRÓN" PEPPERS | 8 € |
| GRILLED VEGETABLES | 11,90 € |

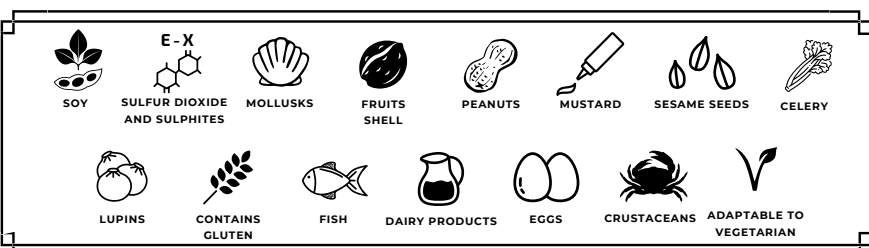
SALADS

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| RIBAMAR   | 12 € |
| MIX OF RED AND GREEN LETTUCE SPROUTS, RED CHARD, SPINACH AND MIZUNA SPROUTS AND WATERCRESS WITH SEASONAL TOMATO, GOAT CHEESE, RAISINS AND NUTS WITH TOMATO JAM DRESSING | |
| CAPRESE   | 12 € |
| SEASONAL TOMATO, ITALIAN BURRATA, BLACK OLIVES, NUTS, HOMEMADE PESTO AND "XIUVERT" OIL | |
| SERRA D'IRTA   | 10 € |
| MIX OF LETTUCE AND SPROUTS, BEETROOT, CARROT, CUCUMBER, SEASONAL TOMATO, AVOCADO, CORN AND ASPARAGUS | |
| TERNERA ESCABECHADA   | 13 € |
| PICKLED CREAM BASE, SEASONAL TOMATO, FRESH SPRING ONION, PISTACHIOS PICKLED, PEPPERS AND PICKLED VEAL. | |

FISH

ASK FOR OUR FISH OF THE DAY




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| SEASONAL FISH  | 10,90 € |
| COD WITH CARAMELIZED ONION AND GRATIN ALIOLI  | 12,90 € |
| CUTTLEFISH WITH VEGETABLES AND GREEN SAUCE  | 10,90 € |








GRILLED MEATS



SELF-RAISED YEARLING CALF

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| RIBEYE (1000GR) | 42€ |
| ENTRECOTE (300GR) | 18,90 € |
| STEAK | 10,90 € |
| GRILLED BEEF TENDERLOIN WITH FOIE GRAS, MIXED MUSHROOMS AND PORT WINE REDUCTION  | 23 € |
| MEDALLION OF VEAL IN HONEY SAUCE   | 14,90 € |


IBERIAN PIG OF OWN BREEDING

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|---|---------|
| IBERIAN SECRET | 18 € |
| IBERIAN LOIN Tournedó  | 13,90 € |
| IBERIAN RIBS ROASTED AT LOW TEMPERATURE WITH BARBECUE SAUCE (500GR)   | 17,90 € |
| IBERIAN ENTRECOTE WITH THE AROMA OF THE MOUNTAIN  | 15,90 € |
| IBERIAN SIRLOIN WITH BOLETUS SAUCE AND PEDRO XIMENEZ REDUCTION  | 18€ |









SELF-RAISED BARBECUES

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| ABRASADOR (for two persons)  | 29 € |
| TASTING OF YEARLING VEAL AND GRILLED IBERIAN PORK: VEAL CHURRASCO, MARINATED BEEF WITH FINE HERBS, GRILLED IBERIAN SHAVINGS, DICED IBERIAN HAM AND RED IBERIAN CHORIZO | |
| DE MIS IBÉRICOS (for two persons)   | 32 € |
| TASTING OF GRILLED IBERICO: SECRETILLO ROASTED AT LOW TEMPERATURE, Tournedó of IBERIAN LOIN, IBERIAN FILET AND IBERIAN LARDONES | |
















BURGERS

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| ABRASADOR XL   | 11,90 € |
| 200GR OF 100% BEEF, BACON, EGG, DOUBLE CHEDDAR, LETTUCE, TOMATO, CRISPY ONION AND BARBECUE SAUCE, AND CHIPS | |
| SPECIAL   | 12,90 € |
| 200GR OF 100% BEEF, LETTUCE, TOMATO, CHEDDAR CHEESE, GOAT CHEESE, CARAMELIZED ONION AND IBERIAN HAM, WITH POTATOES | |
| IBERIAN MANCHEGA   | 11,90 € |
| 200GR OF 100% IBERIAN PORK MEAT, IBERIAN HAM, MANCHEGO CHEESE, MIXTURE, TOMATO, CRISPY ONION AND SPECIAL SAUCE, WITH POTATOES | |











FOR THE KIDS

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| GRILLING HAMBURGER 100% AÑOJA BEEF, CHEESE, LETTUCE, TOMATO AND POTATOES   | 8,90 € |
| VEAL FINGER AND IBERIAN CROQUETTES WITH POTATOES   | 9,90 € |
| VEAL NUGGETS AND IBERIAN CROQUETTES WITH POTATOES   | 9,90 € |
| CHIKEN NUGGETS AND IBERIAN CROQUETTES WITH POTATOES   | 9,90 € |
| CHIPS | 4 € |

RICE

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|---|------|
| SEAFOOD PAELLA   | 15 € |
| RICE "EL SEÑORET"   | 14 € |
| BLACK RICE   | 14 € |
| MIXED PAELLA   | 15 € |
| VALENCIAN PAELLA | 12 € |
| VEGETABLE PAELLA  | 12 € |
| RICE WITH MUSHROOMS, FOIE GRAS AND GRILLED SECRET  | 18 € |
| FIDEUA   | 13 € |
| BROTHY RICE WITH LOBSTER   | 18 € |
| BROTHY RICE FROM GALERAS WITH ARTICHOKE   | 14 € |
| BAKED RICE (PRE-ORDERED) | 13 € |

PASTA







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| PESTO   | 9,90 € |
| BOLOGNESE   | 9,90 € |
| FUNGHI   | 9,90 € |
| CARBONARA   | 9,90 € |
| LASAGNA BOLOGNESE   | 9,90 € |

PIZZAS

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|---|---------|
| MARGARITA   | 8,90 € |
| TOMATO, MOZZARELLA AND OREGANO | |
| VEGETARIAN   | 10,90 € |
| TOMATO, MOZZARELLA, SEASONAL VEGETABLES AND OREGANO | |
| PROSCIUTTO E FUNGHI   | 10,90 € |
| TOMATO, MOZZARELLA, HAM, MUSHROOMS AND OREGANO | |
| 4 CHEESES   | 10,90 € |
| TOMATO, MOZZARELLA, BLUE CHEESE, GOAT CHEESE, CHEDDAR AND OREGANO | |
| PEPPERONI   | 10,90 € |
| TOMATO, MOZZARELLA, PEPPERONI AND OREGANO | |
| AMERICAN   | 11,90 € |
| TOMATO, MOZZARELLA, MINCED MEAT, ONION, BACON, BARBECUE SAUCE AND OREGANO | |
| CARBONARA   | 11,90 € |
| MOZZARELLA, CREAM, BACON, MUSHROOMS, PARMESAN AND OREGANO | |

EACH EXTRA INGREDIENT WILL COST 1€

DESSERTS

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|---|--------|
| DEATH BY CHOCOLATE  | 5,50 € |
| CHOCOLATE COULANT WITH VANILLA ICE CREAM  | 5,50 € |
| HOMEMADE CATALAN CREAM  | 4,90 € |
| TRADITIONAL HOMEMADE CURD (NATURAL OR NOUGAT)  | 4,90 € |
| HOMEMADE GOAT CHEESECAKE  | 5,50€ |
| CARROT CAKE  | 4,90 € |
| DESSERT OF THE DAY | |