




























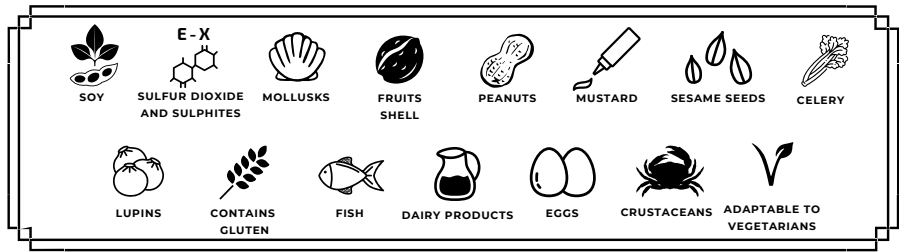


STARTERS		
TABLE OF IBERIAN HAM, MANCHEGO CHEESE AND CATÍ CHEESE	 	16
CRYSTAL BREAD WITH TOMATO "DE COLGAR", "XIVERT" OIL AND "AIOLI"	 	3,50
BRAVAS POTATOES "SERRA D'IRTA"	 	9
SCRAMBLED EGGS WITH IBERIAN HAM AND TRUFFLE	 	14
TORREZNOS WITH SPICY APPLE COMPOTE		13
HOMEMADE CROQUETTES OF "COCIDO"(6UD)	 	11
IBERIAN CROQUETTES (6UD)	 	10
BACON CROQUETTES (6UD)	 	10
AGING TABLE FOR DIPPING (VEAL NUGGETS AND FINGERS, IBERIAN CROQUETTES AND TWO SAUCES)	 	15
"NUESTROS" NACHOS	 	14
PRAWN WITH GARLIC (8UD)		15
GRILLED PRAWN (8UD)		15
FRIED ANCHOVIES	 	12
SQUIDS AT "ANDALUZA" STYLE	 	12
CUTTLEFISH WITH GREEN SAUCE		12
OCTOPUS LEG WITH BLACK POTATO PARMENTIER AND PAPRIKA AIOLI	 	18
STEAMED MUSSELS		10
MUSSELS WITH MARINARA SAUCE		11
VEAL TATAKI WITH PISTACHIO PRALINE AND SOY CARAMEL	 	15
ENSALADILLA RUSA CASERA	 	11
SEASONAL GRILLED VEGETABLE		11
PADRÓN "PEPPERS		9

SALADS		
RIBAMAR	 	13
MIX OF SPROUTS WITH SEASONAL TOMATO, GOAT CHEESE, RAISINS AND NUTS WITH A TOMATO JAM DRESSING.		
CAPRESE	 	13
SEASONAL TOMATO, ITALIAN BURRATA, BLACK OLIVES, NUTS, HOMEMADE PESTO AND "XIVERT" OIL.		
SERRA D'IRTA	 	12
MIX OF LETTUCE AND SPROUTS, BEETROOT, CARROT, CUCUMBER, SEASONAL TOMATO, AVOCADO, CORN AND ASPARAGUS.		
CÉSAR	 	14
SPROUT MIX, SEASONAL TOMATO, VEAL FINGERS, CROUTONS, PARMESAN CHEESE AND CAESAR SAUCE.		
BACON IBÉRICO CON PISTACHOS ESCABECHADOS	 	14
SEASONAL TOMATO, SWEET ONION, PICKLED PIPARRA, BACON AND PICKLED PISTACHIOS.		







FISH		
ASK ABOUT OUR FISH OF THE DAY		
BAKED SEASONAL FISH	 	13
COD WITH CARAMELIZED ONION AND AU GRATIN AIOLI	 	16
CUTTLEFISH WITH VEGETABLES AND GREEN SAUCE		14
SOLE WITH ALMOND SAUCE	 	16

		
GRILLED MEATS		
SELF-RAISED YEARLING CALF		
RIBEYE (1000GR)		46
ENTRECOTE (300GR)		19
STEAK (250GR)		14
GRILLED BEEF TENDERLOIN WITH FOIE GRAS, MIXED MUSHROOMS AND PORT WINE REDUCTION		26
MEDALLÓN OF VEAL IN HONEY SAUCE (220GR)	 	16
BEFF RIBS		19
"PICAÑA" (300GR)		18
IBERIAN PIG OF OWN BREEDING		
MARINATED PORK WITH KIMCHI SAUCE	 	19
IBERIAN LOIN <i>TOURNEDÓ</i> (230GR)	 	15
IBERIAN RIBS ROASTED AT LOW TEMPERATURES WITH BARBECUE SAUCE (500GR)	 	19
IBERIAN ENTRECOTE WITH THE AROMA OF THE MOUNTAIN (250GR)	 	17
IBERIAN SIRLOIN WITH BOLETUS SAUCE AND PEDRO CHIMENEZ REDUCTION	 	19
SELF-RAISED BARBACUES		
ABRASADOR (for two persons)	 	29
TASTING OF YEARLING VEAL AND GRILLED IBERIAN PORK: VEAL CHURRASCO, MARINATED BEEF WITH FINE HERBS, GRILLED BERICO SHAVINGS, DICED IBERIAN HAM AND RED IBERIAN CHORIZO		
SUPREMA (for three or four persons)	 	54
TASTING OF BEEF ENTRECOTE, MEDALLION OF VEAL IN HONEY SAUCE, IBERIAN ENTRECOTE WITH AROMA OF THE MOUNTAIN AND IBERIAN LOIN TOURNEDÓ		
BURGERS		
XL	 	12
200GR 100% BEEF, BACON, EGG, DOUBLE CHEDDAR, LETUCE, TOMATO, CRISPY ONION AND BARBACUE SAUCE, WITH CHIPS		
SPECIAL	 	13
200GR OF 100% BEEF, LETTUCE, TOMATO, CHEDDAR CHEESE, GOAT CHEESE, CARAMELIZED ONION AND IBERIAN HAM, WITH CHIPS		
IBERIAN MANCHEGA	 	12
200GR OF 100% IBERIAN PORK MEAT, IBERIAN HAM, MANCHEGO CHEESE, MIX OF LETTUCE, TOMATO, CRISPY ONION AND SPECIAL SAUCE, WITH CHIPS		
VEGETARIAN	 	12
SOY BURGER, TERIYAKI SAUCE, MIX OF LETTUCE, TOMATO, CARAMELIZED ONION AND CHEESE, WITH CHIPS		
WE HAVE GLUTEN FREE BREAD		
		

RICE		
SEAFOOD PABELLA	 	16
RICE "EL SEÑORET"	 	14
BLACK RICE	 	14
MIXED PABELLA	 	15
VALENCIAN PABELLA		14
VEGETABLE PABELLA		15
RICE WITH MUSHROOMS, FOIE GRAS AND GRILLED SECRET		18
FIDEUA	 	14
BROTHY RICE WITH LOBSTER	 	18
BROTHY RICE WITH GALERAS AND ARTICHOKE	 	14

PASTA		
BOLOGNESE	 	10
FUNGHI	 	10
CARBONARA	 	10
LASAGNA BOLOGNESE	 	10

PIZZAS		
MARGARITA	 	9
TOMATO, MOZZARELLA AND OREGANO		
VEGETARIAN	 	11
TOMATO, MOZZARELLA, SEASONAL VEGETABLE AND OREGANO		
PROSCIUTTO E FUNGHI	 	11
TOMATO, MOZZARELLA, HAM, MUSHROOMS AND OREGANO		
4 CHEESES	 	11
TOMATO, MOZZARELLA, BLUE CHEESE, GOAT CHEESE, CHEDDAR AND OREGANO		
PEPPERONI	 	11
TOMATO, MOZZARELLA, PEPPERONI AND OREGANO		
AMERICANA	 	12
TOMATO, MOZZARELLA, MINCED MEAT, BACON, BARBECUE SAUCE AND OREGANO		
CARBONARA	 	12
MOZZARELLA, BUTTERFAT, BACON, MUSHROOMS, PARMESAN AND OREGANO		
GLUTEN-FREE PIZZA		15

EACH EXTRA INGREDIENT WILL COST 1€		
FOR THE KIDS		
BURGER ABRASADOR 100% VEAL, CHEESE, LETTUCE AND TOMATO, WITH CHIPS	 	9
VEAL FINGERS AND IBERIAN CROQUETTES AND CHIPS	 	10
CHICKEN OR VEAL NUGGETS AND IBERIAN CROQUETTES AND CHIPS	 	10
CHIPS		4

DESSERTS		
DEATH BY CHOCOLATE		5,50
CHOCOLATE COULANT WITH VANILLA ICE CREAM		5,50
HOMEMADE CATALAN CREAM	 	5
HOMEMADE GOAT CHEESECAKE		5,50
CARROT CAKE	 	5
DESSERT OF THE DAY		