

# spoiler!!!

## **d\_entretener (entertainment)**

**chips de maiz y palomitas con especias** (corn chips and spicy pop corns) 0€

## **d\_picar (nuestro) (starters to share)**

**ensaladilla lusa** (our version of a russian salad with codfish instead of tuna) 9€

**tajín de tajá** (heterodox and almost blasphemous tagine with bacon) 10€

**fizz&chips** (funny and tasty fish and chips with pop rocks; you will find fizz, fish and chips) 12€

**bla, bla, bla** (an amazing tongue sandwich with a literary touch) 9€

**hummus caprese** (two traditional hummus with not so traditional basil and tomato flavours) 7€

**tres tristes tigres (con leche de tigre)** (our (a)typical mussel croquettes) 10€

## **d\_picar (mío) (individual starters)**

**torrija de tomate con jamón ibérico** (tomato bread french toast with iberian ham) 6€

**gnocchi bravos** (our brave potato made with gnocchi) 3€

**churro de rabo de toro** (bull tail stew looking like a churro, dip and have fun) 4€

**costillas barbaocoa** (bbq style pork ribs inside a bao. no bones: just enjoy) 5€

**make croqueta great again** not processed, not pre cooked, not fake food; real croquettes that our grandmothers would applaud. grounded patriotism. 3€

## **d\_ensalada (salad)**

**ensalada de hoy mismo** (salad that changes every day, scan or ask for the ingredients) 12€

## **d\_segundo (main courses)**

**bacalao al pils pils** (steamed codfish with a cream made of potatoes and pilsner malt) 16€

**s<sup>3</sup> (tres solomillos, tres sales, tres salsas)** (beef, kangaroo and zebra with 3 sauces and salts) 18€

**figatell cuac kwak** (valencian meat ball with a twist. duck meat cooked in kwak beer) 16€

**steak & llonganissa tartar** (beef and local sausages steak tartar with a thai dressing) 17€

**acapulpo** (amazing octopuss salad with a beachy and mexican twist) 16€

**un montón de wonton** (a vegetables & schrimps lasagna made with slices of fried wonton) 16€

## **d\_postre (desserts)**

**carlota cake** (a carrot cake that seems to be a ...) 6€

**tiramisushi** (tiramisu flavours in a sushi wrapping) 6€

**un par de huevos fritos con patatas** (sunny side fried eggs. yogurt, white chocolate and fruit) 7€

**crème chûfée con fartons** (crème brûlée made with typical fartons and chufa) 5€

**shock oh late** (assortments of chocolates including children´s treats) 8€

**ronda de cervezas heladas** (three ice creams made with beer: ipa, pale ale and stout) 6€

try our tasting menu, surprises at a fixed price: **30€** per person (served to the full table)  
1 starter to share, 1 individual starter, 1 main course, 1 dessert, water, bread and VAT