



iiii spoiler!!!

chips de maíz 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€

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

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

crema catalana de torta del casar (*extremadura goat cheese crème brûlée*) 9€

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

mole de pollock (*mexican mole with aesthetic reminiscences of abstract expressionism*) 10€

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

chebiche (*fake vegetarian cebiche whose ingredients include without exception the letter "ch"*) 10€

ensalada de hoy mismo (*salad that changes everyday, ask for the ingredients*) 12€

d_picar (mío) (*individual snacks*)

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€

arancini d'arròs negre (*ink and squids version of the typical sicilian rice croquette*) 3,5€

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

d_segundo (*main courses*)

tetris al tun tun de tataki de atún (*a tetris screenshot made with tuna tataki. freaky delight*) 17€

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

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€

s³ (tres solomillos, tres sales, tres salsas) (*beef, kangaroo and zebra with 3 sauces and salts*) 18€

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

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

try our tasting menu: 30€ per person (full table)

1 d_picar (nuestro), 1 d_picar (mío), 1 d_segundo, 1 d_postre, water and vat included