



iiispoiler!!!

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€
- 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*) 14€
- 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€
- bla, bla, bla** (*an amazing tongue sandwich with a literary touch*) 9€
- tres tristes tigres (con leche de tigre)** (*our (a)typical mussel croquettes*) 10€
- mole de pollock** (*mexican mole with aesthetic reminiscences of abstract expressionism*) 12€
- 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€
- pizzseta** (*pizzeta with mushrooms and all that tasty forest stuff*) 10€
- hulk insinuado** (*green dough pizzeta-spirulina- with superpowers- spinach, kale, artichoke...*) 10€

d_picar (mío) (tapas individuales)

- 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 grandmathers would applaud. grounded patriotism.*) 3€
- falafel de fabada** (*asturias and egypt in a suprising bite that is also ¡vegan!*) 3€

d_segundo

- 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€
- cacho de cabracho (con plátano macho)** (*latin inspiration that takes us to the caribbean sea*) 16€
- s³ (tres solomillos, tres sales, tres salsas)** (*beef, kangaroo and zebra with 3 sauces and salts*) 20€
- figatell cuac kwak** (*valencian meat ball with a twist. duck meat cooked in kwak beer*) 16€
- kangaroo & llonganissa tartar** (*kangaroo and local sausages steak tartar with a thai dressing*) 17€

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€
- vietnamina c** (*refreshing and vitaminized vietnamese roll of fresh fruit and lime*) 5€
- fake niu** (*nest with trap and false reality wher nothing is what it seems*) 6€

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