

T O S T A R T

Iberian Ham Platter: From Guijuelo	16.50
Manchego Cheese Platter: Optimal curing with denomination of origin	10.50
Patatas bravas: Traditional recipe with our two homemade sauces	6.50
Homemade Croquettes	2.75
· Oxtail	
· Iberian ham	
· Chicken with romesco & goat cheese	
· Chistorra sausage with fried egg & caramelised onion	
Aubergine Chips: With wildflower honey and a touch of Dijon mustard	10.00
Provoleta: With oregano and breadsticks	9.90
Crispy Chicken Bites: With BBQ sauce	8.10
Soria-Style Pork Torreznos: With special sauce	8.50
Josper-Grilled Edamame: With Japanese seasoning and charcoal aroma	8.00
Beef Carpaccio: With Parmesan shavings, basil oil and rocket	16.50

O U R B R E A D

Coca Bread with Tomato: Crispy glass bread	4.50
Country-Style Bread	4.00
Gluten-Free Bread	4.00

F R O M T H E G A R D E N

Burrata & Escalivada: With confit tomato and tapenade	12.50
Raff Tomato & Tuna Belly: With premium tuna slices, onion and capers	13.50
Create Your Own Salad - 12h to 17h	From 9.00

S P E C I A L T I E S

Tripe Casserole: With pig's trotter and chickpeas	17.00
LLentils with Carabineros Prawns: On a base of flame-grilled spring onions with whisky	14.90
Salt Cod Omelette (Getaria Style): Juicy and freshly prepared	17.50
Vega Snails: With minced sausage and secret sauce	17.90
Confit Artichoke Hearts: With Iberian ham and foie shavings	16.50
Homemade Cannellonis: With foie, gratinated	12.90
Oxtail	18.50
Basque T-Bone 1 kg	77.00

ORDER HERE



F R O M T H E F A R M

Free-Range Charcoal-Grilled Chicken: Juicy and aromatic	14.50
Catalan Sausage with White Beans: Traditional recipe with a Josper touch	13.50
Charcoal-Grilled Iberian Pork "Presa"	21.00
Skirt Steak with Chimichurri: With our homemade seasoning	18.00
Beef Entrecôte (400g)	24.90
Roast kid shoulder	22.00

F R O M T H E S E A

Baked Sea Bream: Traditional style with baker's potatoes	22.00
Donostia-Style Turbot: With garlic oil and mild chilli	28.00
Salmon with Parmentier: With rosemary confit tomato	19.00
Galician-Style Octopus: With smoked paprika from La Vera	19.00

R I C E & F I D E U À

(Minimum 2 people)

Creamy Seafood Rice with Carabineros Prawns	22.90
Valencian Paella: With beans and free-range chicken	18.50
Black Fideuà with Iberian "Cansalada": In its own ink with fresh squid	19.50

B U R G E R S

Hamburguesa DeVega: 180g premium beef, cheese, bacon, fried egg, tomato and mixed leaves 16.50

Caramelised: 180g premium beef with Iberian ham, goat cheese, caramelised onion, tomato and mixed leaves 16.00

Classic: Beef patty, cheese, lettuce and tomato 14.90

All our burgers are served with fries

Gluten-free available

Veggie available

P A S T A

Penne Bolognese: With our traditional meat ragù 13.90

Meat Ravioli: Authentic Neapolitan style 13.50

Spinach & Ricotta Tortellini: With pesto sauce 12.50

O U R W I N E S

R E D BOTTLE/GLASS

PAGO DE CARRAOVEJAS - RIBERA DEL DUERO 56.00
Grape: Tempranillo, Cabernet Sauvignon, Merlot

GAUDIUM - RIOJA 52.00
Grape: Tempranillo

JUAN GIL - JUMILLA 37.00
Grape: Monastrell

LLÀGRIMES DE TARDOR (GRANS ANYADES) - TERRA ALTA 25.00
Grape: Garnacha tinta, Cariñena

CROSSOS - PRIORAT 22.00
Grape: Garnacha tinta, Cariñena

SAIAZ - RIOJA 19.00 4.50
Grape: Tempranillo

ERIDANO - RIOJA 17.00 4.00
Grape: Tempranillo

W H I T E BOTTLE/GLASS

CRECIENTE - RIAS BAIXAS 17.00
Grape: Albariño

ROC BLANC DE NEGRES - TERRA ALTA 19.00 4.50
Grape: Garnacha tinta (vinified as white)

TERRA TERRAE - PENEDÈS 16.50 4.00
Grape: Xarel·lo, Macabeo, Parellada

ZARZUELA - VERDEJO 16.50 4.00
Grape Verdejo

PETITA JULIETA - CONCA DE BARBERÀ 16.50 4.00
Grape: Macabeo, Parellada, Xarel·lo

C A V A / BOTTLE/GLASS

C H A M P A G N E 67.00

MOËT & CHANDON BRUT IMPÉRIAL - CHAMPAGNE
Grape: Pinot Noir, Pinot Meunier, Chardonnay

TERRA TERRAE - BRUT 24.00
Grape: Macabeo, Xarel·lo, Parellada

HELIX - BRUT NATURE 17.00 4.00
Grape: Macabeo, Xarel·lo, Parellada

R E S T A U R A N T



Fake crispy eggshell 9.50

Trompe-l'œil coffee take away 9.50

Chocolate Coulant: With "dulce de leche" ice cream 7.90

Crema catalana 6.00

Cheesecake 6.50

Ice Creams: Pistachio · Strawberry · Vanilla · Baileys · "Dulce de leche" 4.90