

MENU OF

# TAPAS

## APPETIZERS

GOURMET  
*Chef Diego Baltra*

- **MARINATED OLIVES** · MIXED MARINATED OLIVES · 5€
- **KIMCHI OLIVES** · MIXED OLIVES IN HOMEMADE KIMCHI SAUCE · 5€
- **MEDITERRANEAN CHEESE BITES** · CHEESE CUBES MARINATED IN EXTRA VIRGIN OLIVE OIL, OREGANO AND GROUND CHILI · 6€
- **TOMATO BREAD** · SOURDOUGH BREAD WITH GRATED TOMATO AND OLIVE OIL · 4€
- **GILDAS MATRIMONIO** · MINI SKEWER WITH OLIVE, PIPARRA PEPPER, WHITE ANCHOVY AND ANCHOVY WITH MEDITERRANEAN SAUCE (2U) · 6€
- **CRUNCHY CHIP POTATOES** · THICK-CUT POTATOES FRIED IN VEGETABLE OIL WITH ESPINALER SAUCE AND PIPARRAS · 6€

## HOUSE SPECIALTIES

- **BARRI'S BRAVAS TOP** · POTATOES WITH SPICY BRAVA SAUCE, SMOOTH AIOLI AND A TOUCH OF FRESH PARSLEY · 8€
- **MEDITERRANEAN HUMMUS** · CHICKPEA HUMMUS, ROASTED VEGETABLES AND TOASTED PITA BREAD · 12€
- **EMPANADA CARNAL** · BEEF EMPANADA WITH ONION, OLIVE, EGG AND SPICES. SERVED WITH A SPICY TOMATO PEBRE DIP · 7€
- **ORIENTAL CHICKEN SKEWERS** · MARINATED IN ORANGE AND SOY SAUCE, WITH TERIYAKI SAUCE AND TOASTED SESAME SEEDS · 10€
- **CRUNCHY SALAD** · DELICATE BITES OF CHEESE WITH A CRISPY COATING, FRESH ARUGULA BASE, SUN-DRIED TOMATOES AND BALSAMIC VINAIGRETTE · 8€
- **PURPLE BURRATA** · BURRATA ON BEETROOT GAZPACHO, BALSAMIC REDUCTION, PISTACHIOS, AND BASIL OIL · 10€

- **BLUE CROQUETTES** · BLUE CHEESE CROQUETTES WITH CARAMELIZED ONION, HOMEMADE BLUEBERRY JAM AND FIG AIOLI TOPPING (4) · 8€
- **MALLORCAN MUSHROOMS** · MUSHROOMS STUFFED WITH SOBRASADA, SMOKED CHEESE, TOPPED WITH PARMESAN AND A TOUCH OF PROVENÇAL OIL · 9€
- **PULPO ESPE STYLE** · GRILLED OCTOPUS WITH BLACK GARLIC OIL OVER ROASTED SWEET POTATO PURÉE AND ESCALIVADA VEGETABLES · 17€

## BETWEEN BREAD & VICE

- **BAD BOY OCTOPUS** · CRISPY OCTOPUS, BALANCED SRIRACHA CREAM, PICKLED RED ONION, FRIED CAPERS, AND FRESH PARSLEY LEAVES. INTENSE, SHAMELESS AND **ADDICTIVE** · 7€
- RECOMMENDED PAIRING: CAMP NOU
- **FORMULA 56** · COUNTRY-STYLE BREAD, JÄGERMEISTER SAUCE, OVEN-ROASTED BEEF MARINATED IN ORANGE JUICE AND HERBS, FRESH ARUGULA, AND A TOUCH OF MALDON SALT. A COMBINATION DESIGNED FOR PEAK PERFORMANCE. · 8€
- **IBERIAN BIKINI** · WHITE BREAD WITH TRUFFLE SAUCE, CHEDDAR CHEESE, BRIE CHEESE, FIG JAM AND IBERIAN HAM · 9€

## TO SHARE

- **SELECTED IBERIAN HAM** · HAND-CUT IBERIAN HAM SERVED WITH TOASTED BRIOCHE BREAD AND GRATED TOMATO · 26€
- **PREMIUM CHEESE BOARD** · GOURMET CHEESE SELECTION WITH DRIED FRUITS, CRISP BREAD, NUTS, AND SPICY MANGO CHUTNEY · 21€

## SWEET END

- **CHOCOLATE VOLCANO** · CHOCOLATE COULANT. MANGO ICE CREAM AND CRISPY PLANTAIN. FINISHED WITH OLIVE OIL AND SALT FOR THE PERFECT EXPLOSIONR · 8€

**IMPORTANT!** IF YOU HAVE ANY **ALLERGIES**, PLEASE LET US KNOW.

**ALLERGEN ICON REFERENCE :**

- GLUTEN
- CRUSTACEANS
- EGGS
- FISH
- PEANUTS
- SOY
- MILK & DAIRY
- TREE NUT
- CELERY
- MUSTARD
- SESAME
- SULFITES
- LUPINS
- MOLLUSKS