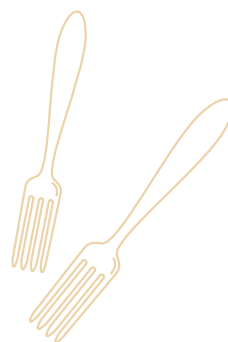


Cocina Mediterránea



TO SHARE

Catalan bread with tomato with extra virgin olive oil	4 €
Crunchy cone filled with tuna, rice and guacamole	(u.) 6 €
Cod fritter with pear allioli	(u.) 3,5 €
Fresh fish ceviche tostada with prawns and mango	(u.) 6 €
Guacamole and pickled vegetables tostada	(u.) 4 €
Traditional roasted meat croquettes	8 €
Fried calamari with spicy mayonnaise	12 €

CEVICHES, SALADS AND TACOS

Escarole and smoked sardine salad with asparagus and romesco sauce	16 €
Mango and avocado salad with crunchy corn tortilla	16 €
Fresh fish ceviche with prawns and mango	22 €
Octopus and Iberian pork tostada with pickled vegetables	(mín. 2 u.) 6 €/u.
Suckling pig tacos, crispy pork skin with Mexican salsas	(mín. 2 u.) 6 €/u.
Lamb tacos with onion, lime and coriander	(mín. 2 u.) 6 €/u.
Entrecote tacos with Mexican salsas	(mín. 2 u.) 6 €/u.
Barbecue style pork rib tacos	(mín. 2 u.) 6 €/u.
Ensenada style shrimp tacos with cauliflower	(mín. 2 u.) 6 €/u.
Chicken tinga fried taco with Mexican sauce	(mín. 2 u.) 8 €/u.

STEWED, GRILLS AND TRADITIONAL DISHES

Celeriac cream with poached egg and sautéed prawns	18 €
Clams with garlic and chilli casserole	22 €
Catalan style cannelloni with truffled béchamel and foie gras sauce	22 €
Octopus and squid with stewed potato, pork belly and artichokes	24 €



RICES









Saffron paella with diced fish, langoustines and cuttelfish	22 €
Rice with mushroom, Catalan sausage and boletus powder	24 €
Esquites rice with vegetables and smoked coriander butter	20 €
Large red shrimps rice with prawns	32 €
Mellow rice with local lobster	(mín. 2 pax) 34 €

MEXTIZO
de aquí y de allá




Cocina MeXditerránea

MARKET FISH



Whole grilled turbot with Getarian style vinaigrette		(500g)	34 €
Grilled monkfish filet with wok-sautéed vegetables			24 €
Grilled hake's neck		(600g)	32 €
Grilled hake's trunk			24 €
Charcoal grilled lobster			36 €
Large red shrimps			36 €
Grilled Dublin bay prawn			36 €
Grilled prawns			36 €

STEAKS AND CHOPS

Bone-in sirloin steak with piquillo peppers and French fries			24 €
Rissole sirloin steak with truffled mashed potatoes			24 €
Boneless steak with piquillo peppers and French fries		(600g)	44 €
		(800g)	52 €
Chicken mole with sesame seeds and banana chips			18 €
Grilled chicken rolls with roasted potatoes			18 €
Juicy lamb with truffled mashed potatoes and snow peas			22 €
Barbecued pork ribs			20 €

DESSERTS

Strawberry cream, coconut sorbet and crunchy meringue			8 €
Chocolate coulant with vanilla ice cream			8 €
Mango, passion fruit and coconut			8 €
Chocolate textures with cocoa			8 €
Rum baba with chantilly cream			8 €



Bread and petit fours charge			2,5 €
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 Embers

MEXTIZO
de aquí y de allá