

"SHARING IS LIFE! that's why we recommend that you share this moment and these dishes "

THIS MENU HAS BEEN STUDIED AROUND SUSTAINABILITY AND OUR WORK GUIDELINES. THAT'S WHY WE WORK WITH A SHORT MENU, BUT WE EXPAND OUR OFFER WITH SUGGESTIONS

**WELCOME...
WE STARTED FOR THE GOOD FRIED.....**

If you do not know the "YUCA", it is a root vegetable similar to the potato. With its puree, we make a **1.80€UNT** croquette using herbs inside, accompanied by avocado mayonnaise, avocado cream and a touch of spice.

We work with ecological and whole animals, using all their parts in our cuisine. I present the **"FRIED PATE"** with heart and veal liver in a croquette. **3.50€UNT**

For our **BRAVAS POTATOES**, we steam the entire potatoes for 45 minutes and finish them in the fryer. **5.80€**

VEGETARIAN.....

FERMENTED CABBAGE with beetroot, pineapple and lemon for a minimum of 15 days. **6.00€**

VEGAN CEVICHE with sautéed mushrooms and the same emulsion of yellow pepper which we marinate the fish. **9.00€**

HUMMUS Maybe classic or a in a different version, but always made with the same love. **6.00€**

VEGETABLE WOK with rice noodles, peanuts and mushrooms. **10.00€**







VEGETABLE HAMBURGER of portobello mushrooms breaded with herbs, Viennese bread, lettuce, magic onion, avocado mayonnaise and our potatoes with brava sauce. **11.00€**

GREEN SALAD with our pickled vegetables, tomato from the garden, sweet nuts, cheese and roasted vegetables. **8.00€**

We are not a restaurant 100% ECOLOGICAL, or 100% PROXIMITY, we work and think consciously without abandoning our tropical essence

BREAD WITH TOMATO **3.00€**

OLIVES **2.50€**

						
GLUTEN	CRUSTACEANS	EGGS	FISH	PEANUTS	SOY	DAIRY PRODUCTS
						
FRUITS OF SHELL	CELERY	MUSTARD	GRAIN OF SESAME	DIOXIDE SULFUR AND SULFITES	LUPINS	MOLLUSCS

"If you have any intolerance do not hesitate to say it, there may be changes and we can adapt to your preferences"

SPECIALS OF THE HOUSE ...

CALLOS with our classic recipe from our motherstewed beef tripe **8.50€**

BEEF TONGUE, cooked at low temperature, with teriyaki sauce and our Pickled vegetables **8.50€**

VEAL CHIJAOKAY beef marinated for 24 hours with soy seasoned (with garlic and ginger), breaded with Panko (japanese bread), and them fried, accompanied by cereal, teriyaki sauce and sesame. **11.00€**

SEAFOOD PAELLA individual portion **15.00€**

LET'S GO FROM AUCTION TO THE BARCELONETA TO BUY FISH....

FISH CEVICHE of the day marinated with emulsion of yellow pepper, coriander, two types of corns, onion and a touch of sweet potato puree. **17.00€**

RED PRAWNS sauteed with butter and garlic **S/M**

OCTOPUS CARPACCIO with pickled vegetables. "We pick the vegetables to give them more longevity and our own flavor." **12.00€**

AROMATIZED MUSSELS, from the Delta del Ebro, steamed with beer, herbs, garlic, ginger and chilli pepper. **9.00€**

GRILLED OCTOPUS with potatoes, olive oil and paprika. **18.00€**

ENTRECOTE...

GRILLED with potatoes or wok vegetables **21.00€**

STEAK TARTAR of cow or old cow. **13.50€ 17.50€**

CARPACCIO braised with cream cheese and our pickles and herbs. **11.00€**

HAMBURLEKA of old cow, with vienna bread, magic onion, lettuce, avocado mayonnaise, cheddar cheese, and potatoes **13.00€**

!!WARNING!!

We can improve this planet and the solution is in our plate. We have to reduce our consumption of animal protein, but if we consume it we must do based on the following guidelines:

- REDUCE OUR MEAT CONSUMPTION
- BUY ECOLOGICAL AND PROXIMITY MEAT
- EAT A LOT LESS FISH
- CONSUME IT FROM THE NEAREST COAST