**RACIONES**

**main courses**

**EL CORTE IBÉRICO**
Grilled Hanger steak with baby Catalan leeks, crispy potatoes and salsa verde 26

**EL CHULETÓN DEL NORTE (40 OZ.)**
Grilled Tomahawk steak with garlic, thyme, rosemary and Spanish olive oil 89

**SALMÓN DE NAVARRA**
Salmon with Serrano ham, cider and Piquillo pepper mousse 19

**SCALLOPS**
Scallops, sweet curry sauce, lime peel and chili threads 19

**BLACKALAO**
Grilled black cod, roasted bell pepper and tomato sauce, Brussel sprouts and black garlic vinaigrette 22

**TORTILLA ESPAÑOLA**
Confit potato, caramelized onion, organic eggs, with pan con tomate and aioli sauce 16

**LA PORCA**
Roasted pork belly with piquillo pepper and eggplant sauce 14

**IBERIAN ASPARAGUS TEMPURA**
Asparagus and Serrano ham tempura with mascarpone cream, honey & lime vinaigrette and roasted pumpkin seeds 12

**LAS BRAVAS**
Diced crispy potatoes topped with Biscayne sauce and Aioli 8

**POLLOS HERMANOS**
Chicken roll filled with spinach, saffron and goat cheese, served with Manzanilla wine sabayon cream and orange threads 13

**EL TORITO**
Puff pastry filled with chorizo, Manchego cheese and honey 12

**MA PREMIERE FOIE**
Grilled foie gras with roasted apple mousse, caramelized onion and cherry jam 14

**EL TARTAR**
Salmon tartar with avocado, ginger, lime, jicama and Manchego cheese 14

**Cataloni**
Veal and chorizo caneloni with mushroom cream, Manchego crust and kiko powder 14

**GAMBAS AL AJILLO**
Sautéed garlic prawns with Spanish olive oil and crispy garlic flakes 15

**PULPO TRUFADO**
Galician grilled octopus with truffled potato purée 16

**TORTILLA ESPAÑOLA**
Confit potato, caramelized onion, organic eggs, with pan con tomate and aioli sauce 16

**THE 5TH CHAMPIONS**
Sautéed mushrooms, crispy Iberian ham and green asparagus with truffled egg yolk 14

**VERDES**

**greens**

**LA SALADA**
Pacific Ahi Tuna, roasted beets, romesco sauce, black olives, pine nuts and vinaigrette 14

**LA FRUTITA**
Seasonal organic fruits, mixed greens, avocado, walnuts and vinaigrette 12

**COLES DE BRUSELAS AL LIMÓN Y MIEL**
Brussel sprouts with lemon and honey, Sherry vinaigrette and manchego cheese 9

**PA AB AM TOMÀQUET**
Catalan crystal bread with tomato and Spanish olive oil 5

**EMBUTIDOS ESPAÑOLES (4 Imported Cured Meats)** 19
Jamón Serrano: 20th month landrace cured ham
Chorizo: Spanish spicy paprika sausage from León
Fuet: Thin, dry cured pork sausage from Barcelona
Sobrassada: spreadable smooth chorizo from Mallorca island

**QUESOS ESPAÑOLES (3 Imported Spanish Cheeses)** 18
Idiazábal: smoked sheep milk cheese from Navarra
Manchego: semi-cured sheep milk cheese from Castilla-La Mancha
Mahón: Cured cow milk from Menorca island

**PAELLA**
We do Paella in a traditional way! It’s made in a big pan, not per table but for the whole restaurant. Let us know if you are interested!

**PAELLA MEDITERRÁNEA**
Spanish bomba rice, prawns, clams, mussels, pork, chicken, mushrooms and Valencian sofrito 14

**P A E L L A**

**COSITAS**

**KIKOS**
Imported fried Spanish corn nuts with spicy seasoning 5

**OLIVAS**
Marinated olives with roasted orange peel and thyme 5

**PA AMB TOMÀQUET**
Catalan crystal bread with tomato and Spanish olive oil 5

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### LUNCH

**Sandwiches**
- **Eggs Benedictine**: 14
  - 40-month cured Iberian ham and green asparagus
- **Eggs Benedictine Vol. II**: 14
  - Smoked salmon and avocado
- **Eggs Veggie Benedictine**: 10
  - Grilled chicken, seasonal apple, pickled onion, creamy mascarpone, mixed greens & Spanish pesto sauce

**Salads**
- **El Huerto Salad**: 13
  - Goat cheese, seasonal tomatoes, avocado, thyme croustons, red leaf lettuce, wild arugula & toasted pine nuts
- **La Tropical Salad**: 13
  - Grilled chicken, kale chips, peanuts, avocado, sundried tomatoes, mixed greens & satay sauce
- **El Viaje Salad**: 12
  - Mixed grains, avocado, tomatoes, olives, mustard and honey vinaigrette, mixed greens & thyme croustons

**Postres**
- **Choco Passion**: 8
  - Chocolate Ganache, passion fruit coulis, vanilla ice-cream, walnut cookie
- **Walnut Banana**: 7
  - Banana ice cream, leche merengada, caramelized walnuts and a cookie crust
- **Churros Con Chocolate**: 8
  - Barcelona street fried dough with Valrhona chocolate cream
- **Crema Catalana Clásica**: 7
  - Caramelized creamy custard
- **Sol Del Mediterráneo**: 8
  - Preserved apricots with coconut cookie, sweet cheese and white chocolate

**Specials**
- **Basque Salmon & Avocado Toast**: Iberian ham toast with sliced avocado and Idiazábal cheese
- **Iberian Panini**: Iberian ham cheese, jicama & sweet tomato sauce
- **Maka-Maka Sandwich**: Burger, crispy bacon, Manchego cheese, jicama & sweet tomato sauce

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**Additions**
- Chicken $5
- Steak $7
- Prawns $6
- Avocado $4