



SEASONAL MENU

To share

- Iberian ham** € 24
With coca bread with tomato.
- Ham croquette** € 2/un.
- Aubergine, dried tomato and parmesan croquette** € 2/un.
- Bravas QGAT** € 9
- Andalusian style squid** € 15
With lime mayonnaise.
- Zuque salmon tataki** € 14
With dried tomato mayonnaise and crispy onion.
- Mussels** € 12
With vegetable oil, lime and herbs.

Starters

- Cream of the day** € 9,5
- Quinoa Buddha bowl** € 15
With chicken, salmon or tofu.
- Lamb's lettuce salad** € 13
With quinoa, sour apple, mushrooms and walnuts.
- Escalivada coca** € 14
With anchovies and olive.
- Tomato and burrata salad** € 16,5
With radish, croutons, red onion and caper berries.

Rice and pasta

- Lola rice** 21 €
With cuttlefish, seasonal vegetables and a spicy touch.
- Risotto** 24 €
With seasonal mushroom and ham shavings.
- Roast cannelloni** 16,5 €
With truffled béchamel.
- Tagliolini** 16,5 €
With herb butter, parmesan and walnuts.

Grilled

- Beef burger** € 17,5
With caramelized onion, brie and lamb's lettuce.
- Veggie burger** € 15
With caramelized onion, brie and lamb's lettuce.
- Chicken thigh** € 15
Garnish: French fries with Padrón peppers.
/ Rustic potato. / Escalivada
- Beef low loin Tagliata** € 25
Garnish: French fries with Padrón peppers.
/ Rustic potato. / Escalivada
- Entrecote (350 gr.)** € 26
Garnish: French fries with Padrón peppers.
/ Rustic potato. / Escalivada
- Fish of the day** € 21
With fried garlic and piquillo pepper.
- Grilled vegetables** € 14,5
With pumpkin romesco sauce.

Desserts

- Creamy cheesecake with blueberries** € 7 €
- Chocolate coulant** € 7 €
- Brownie with vanilla cream** € 6,5 €
- Yogurt foam with candied peach** € 7 €
- Ice cream** 1 scoop € 3 / 2 scoops 6 €
Pistachio / Violet / Vanilla
Lemon / Chocolate / Gin and tonic
Bulgarian yogurt with red fruits

Warning for people with allergies or food intol:

This establishment has available information about the dishes it offers.
Check staff.