



SEASONAL MENU

To share

- Iberian ham** € 24
With coca bread with tomato.
- Ham croquette** € 2/un.
- Fungi porcini croquette** € 2/un.
- Bravas QGAT** € 9
- Andalusian style squid** € 15
With lime mayonnaise.
- Zuque salmon tataki** € 14
With dried tomato mayonnaise and crispy onion.
- Steamed mussels** € 12
With marinera sauce.
- Fried eggs at low temperature** € 16
With confit onion and ham.

Starters

- Cream of the day** € 9,5
- Baby spinach and quinoa salad** € 13
With roasted sweet potato, cherry tomato, avocado and peppers.
- Escalivada coca** € 14
With anchovies and olive.
- Stracciatella with pumpkin, chestnut, pipes and arugula** € 16
- Cashew miso hummus** € 12,5
With crispy cauliflower.

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.
- Shrimp tagliolini all'arrabbiata** 16,5 €

Grilled

- Beef burger** € 16,5
With caramelized onion, brie and arugula.
- Veggie burger** € 15
With caramelized onion, cashew brie and arugula.
- Chicken thigh** € 15
With fries.
- Beef low loin Tagliata** € 24
With rustic potato and Paris coffee sauce.
- Entrecote** (350 gr.) € 26
With french fries.
- Fish of the day** € 21
With fried garlic and piquillo pepper.
- Tuna taco** € 26,5
With Ponzu sauce, vegetables and tofu.
- Grilled vegetables** € 14,5
With pumpkin romesco sauce.

Desserts

- Natural fruit Cocktail** € 5
With orange juice.
- Lemon pie** € 7
- Tangerine mousse** € 7
With almond crumble.
- Chocolate textures** € 7
- Chocolate coulant** € 7
With vanilla cream.
- Ice cream** 1 scoop € 3 / 2 scoops € 6
Pistachio / Violet / Vanilla
Lemon / Chocolate / Gin and tonic
Bulgarian yogurt with red fruits

Awarning for people with allergies or food intol:

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