



## VERMUTERIA

<b>Olives</b>	<b>2.30 €</b>	English Shropshire macerated 3 months in vermouth
Tasty Italian cocktail without pits		
<b>Almonds</b>	<b>2.40 €</b>	
Toasted and salted almonds		
<b>Chips</b>	<b>2.30 €</b>	
Always ideal for a quick vermouth or to get your appetite started		
<b>Anchovies</b>	<b>1.70 €</b>	
Cantabrian fillet 00 of spring season		
<b>Anchovies in vinegar</b>	<b>4.90 €</b>	
With our special citrus zest		
<b>Mojama</b>	<b>6.90 €</b>	
Tuna mojama with black pepper, almonds, olive oil and lemon		
<b>Combo "vermutero"</b>	<b>9.90 €</b>	
To share: chunky chips, olives, mussels, anchovies, capers and pickled garlic		
<b>Vermouth cheese</b>	<b>4.90 €</b>	
		<b>Olivier salad</b>
		Homemade, with tuna belly
		<b>Our chips</b>
		The thickest and crispiest chips on the market, with our mild alioli and spicy brava sauce
		<b>Spicy anchovy banderilla</b>
		Homemade, to eat in 2 bites
		<b>Smoked salmon dices</b>
		Smoked salmon with cream cheese and truffle honey
		<b>Grilled artichokes</b>
		Grilled artichoke heart marinated in oil

### Did you know that...?

According to experts, the custom of having vermouth at midday became popular thanks to the tradition of going to mass on Sundays.

After going to church, many families enjoyed hanging out on the terraces of bars and taverns before going out to eat.



## TAPAS

<b>Bravas</b>	<b>6.2/3.5€</b>	Venezuelan on the outside, Catalan on the inside. Cornmeal dough filled with stew.
The usual with our secret hot sauce. Option: sauce on the side and half portion		
<b>Spanish broken eggs</b>	<b>6.90 €</b>	<b>Croquettes</b> <b>2.00 €</b>
Fried sweet potato base (in season). 2 fried eggs and bits of Iberian ham.		
<b>Padron green peppers</b>	<b>5.90 €</b>	Cecina, squid, mushrooms, black pudding, beef and chistorra (sausage)
Not spicy, suitable for everyone.		
<b>Nachos</b>	<b>6.20 €</b>	<b>Fried cheese sticks</b> <b>5.50 €</b>
With Mahon cheese, sobrassada and quail's egg		
<b>Spicy bomb</b>	<b>4.20 €</b>	Hand battered for dipping in tomato marmalade
This one is really hot. With an explosive homemade bolognese and with brava sauce to top it off		
<b>Lentil chips</b>	<b>5.20 €</b>	<b>Cod rocks</b> <b>5.90 €</b>
Fried lentil balls, with garlic and a touch of cumin, for dipping in yoghurt and cucumber sauce.		
<b>Turnovers</b>	<b>3.50 €</b>	Neither croquette nor fritter, cod brandade filling
<b>Esqueixada</b>	<b>8.40 €</b>	<b>Spanish omelette</b> <b>4.70 €</b>
Salted cod salad with pickled tomato and onion and black olives		
		<b>Torreznos de Soria</b> <b>4.00 €</b>
		Thick bacon rasher. Freshly made, crispy on the outside and tender on the inside

## BOARDS

<b>Smoked cod</b>	<b>7.50 €</b>	<b>Classic Iberian cold cuts</b> <b>8.90 €</b>
Smoked cod with olivada (black olives spread) and Catalan tomato bread		
<b>Cecina de León</b>	<b>5.90 €</b>	Iberian Salchichon, Iberian chorizo, Iberian ham and cured cheese and Catalan tomato bread
Spanish cecina cured beef served with black pepper, almonds, olive oil and lemon		
<b>Iberian ham</b>	<b>5.90 €</b>	<b>Cured cheese</b> <b>4.90 €</b>
Iberian ham and Catalan tomato bread		
		Cured cheese and Catalan tomato bread
		<b>Cheese assortment</b> <b>16.90 €</b>
		Ask about our varieties, we always have 2 or 3 different boards for you



## BURGERS

**With sourdough bread and garnished with patatas bravas.**

<b>Cau</b>	<b>11.50 €</b>
200g veal, caramelised onion, melted Gouda and vermouth reduction sauce	
<b>Vegan Cau</b>	<b>11.50 €</b>
Like the Cau burger, but the burger made of lentils and vegetables	
<b>Picanto</b>	<b>10.90 €</b>
Low-temperature braised pork rib with hot spices and cabbage salad	
<b>Barbecue</b>	<b>10.90 €</b>
Pork loin cooked in barbecue sauce and dark beer with smoked melted cheese	
<b>Balearic</b>	<b>11.50 €</b>
200g veal, Majorcan sobrassada and melted Mahon cheese	
<b>Crispy</b>	<b>10.90 €</b>
Lettuce, tomato, chicken fingers, curry alioli sauce	
<b>Vegan skewers</b>	<b>11.50 €</b>
Like the Crispy burger, but with vegan skewers	
<b>La combi burger</b>	<b>16.00 €</b>
Choose a burger, add another one. And that's it!	

**"Cooking is a totally disinterested art: All good cooks, like all great artists, must have an audience worth cooking for."**

**André Simón.**



## MAIN COURSES

<b>Homemade meatballs</b>	<b>8.30 €</b>
Homemade with tomato sauce and mildly chopped hazelnuts: a classic	
<b>Chicken wings</b>	<b>8.30 €</b>
Caramelised in vermouth, with spicy barbecue sauce for dipping	
<b>Chicken fingers</b>	<b>8.90 €</b>
Crispy, battered with chips, with barbecue sauce and honey-mustard sauce	
<b>Catalan-style tripe</b>	<b>8.30 €</b>
Madrid-style tripe with a touch of Catalan style	
<b>Mustard beef skewers</b>	<b>8.30 €</b>
Marinated in mustard and spices, finished on the griddle, slightly spicy	
<b>Vegan skewers</b>	<b>7.30 €</b>
Served in a casserole, with a base of seitan and various spices, a touch of Moorish, spicy	
<b>Grilled octopus</b>	<b>13.90 €</b>
Galician octopus tentacle on a potato base with paprika, coarse salt and olive oil	
<b>Grilled skirt steak</b>	<b>14.20 €</b>
Filleted steak, with fries and padron peppers, for sharing	

## DESSERTS

<b>Carrot cake</b>	<b>6.00 €</b>
<b>Cheese cake</b>	<b>6.00 €</b>
<b>Chocolate fondant</b>	<b>6.00 €</b>

### ASK FOR SUGGESTIONS AND DISHES OF THE DAY

Additional charge for service on the terrace 0.10 € per item.

All food served in our establishment may contain traces of gluten, eggs, crustaceans, fish, nuts, soya, dairy products, celery, mustard, sesame, sulphites and molluscs.