



VERMUTERIA

Olives	2.30 €		
Tasty Italian cocktail without pits			
Almonds	2.40 €		
Toasted and salted almonds			
Chips	2.30 €		
Always ideal for a quick vermouth or to get your appetite started			
Anchovies	1.70 €		
Cantabrian fillet 00 of spring season			
Anchovies in vinegar	4.90 €		
With our special citrus zest			
Vermouth cheese	4.90 €		
English Shropshire macerated 3 months in vermouth			
		Olivier salad	5.90 €
		Homemade, with tuna belly	
		Our chips	4.70 €
		The thickest and crispiest chips on the market, with our mild alioli and spicy brava sauce	
		Spicy anchovy banderilla	2.20 €
		Homemade, to eat in 2 bites	
		Grilled artichokes	2.30 €
		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

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

BOARDS

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



SANDWICHES

With sourdough bread

- Confinadet** **11,50 €**
Cheddar sauce, guacamole, our pulled pork cooked at a low temperature, fried male banana and “cooster cake” marinated in citrus fruits to balance.
- Sant Josep** **10,90 €**
Homemade tomato sauce with basil and oregano, Avignon pork lomo, onion sauté and green pepper from the farmer, smoked bacon and gouda cheese.
- Torrassa** **10,90 €**
The homemade tomato sauce, minced beef meat macerated in spices and chimichurri, hard-boiled egg, olives, and melted gouda cheese.
- Torrassa Blue** **11,50 €**
We remove the tomato and the gouda and put a creamy and intense sauce of blue cheese.
- Collblanc** **10,90 €**
The homemade tomato sauce, fried aubergines, basil oil, and parmesan cheese.

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

André Simón.



MAIN COURSES

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

DESSERTS

Carrot cake	6.00 €
Cheese cake	6.00 €
Chocolate fondant	6.00 €

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.