

4 latas

tapas - vinos - platillos



TAPAS BAR - 2€

“PULGAS” crunchy toast topped with... - 3€

Salmon - smoked salmon over truffled yoghurt cream and honey

Mojama - salted tuna over a tomato layer with tabasco and chives

Tuna - tuna lays over diced tomato with chili pepper

Sardine - sardines with diced tomato, citric vinaigrette and chives

Jamón - jamón from Salamanca with diced tomato

Anchois - anchovy with yoghurt cream, grated walnut and dried tomato

Foie - foie mi-cuit with our balsamic vinegar reduction

Cecina - cured meat from León with manchego cheese and tomato

PLATILLOS *small plates* - 6€

Broad beans - lima beans with smoked cod lays and dried tomato

Tuna - tuna lays with pepperchini and smoked olive oil

Asparagus - asparagus “cojonudos” with grated walnut and truffled olive oil

Foie - foie mi-cuit with marron glacé and balsamic vinegar reduction

Cecina - cured meat from León with grated manchego cheese

Leeks & tuna belly - canned leeks with tuna belly and dried tomato - 8€

Leeks & cod - canned leeks with smoked cod lays - 7€

SALADS - 5€

Tomato & tuna - tomato, tender onion and tuna lays

Tomato & anchovy - tomato, tender onion and anchovy

Tomato & cod - tomato, tender onion and smoked cod lays

CANNED FOOD

Anchovy - 4 cantabric sea anchovies size - 8€

Can of premium quality anchovies “El capricho” - 12€

Cockles - 12€

Mussels - spicy marinated mussels - 5€

Clams - 12€

Razor clams - 10€

TARTARS - 6€

Fuet - fuet (cold meat sausage), tomato, bread and egg yolk

Salmon - smoked salmon, croutons and egg yolk

CARPACCIO - 6€

Cod - lays of smoked cod with grated almonds

CHEESE & COLD MEAT

Premium quality jamón from Salamanca - 10€

Lomito from Salamanca - 7€

Cecina (salted meat) from León - 7€

Selection of spanish cold meats - 10€

Selection of cheeses - 10€

DESSERTS - 5€

Chocolate “pulga” - toast with melted chocolate shavings, olive oil and maldon salt

Mel i mató - fresh cottage cheese with honey

Cheesecake

Chocolate coulant

WHITE WINE

Vailet - Empordà - 12€

Fenomenal - Rueda - 13€

Gala - Penedès - 14€

Oda Blanc - Costers del Segre - 19€

Zarate - Albariño - 21€

Perfum - Penedès - 17€

RED WINE

Sauló - Empordà - 13€

Sierra Cantabria - Rioja - 14€

Mas Picoso - Montsant - 14€

Eclèctic - Penedès - 17€

Llebre - Costers del Segre - 15€

La Vendimia - Rioja - 17€

Finca Resalso - Ribera del Duero - 17€

Les Cousins - Priorat - 19€

Mineral - Montsant - 19€

Remeilluri Reserva - Rioja - 25€

ROSÉ WINE

Castillo Monjardin - Navarra - 12€

Lledoner - Empordà - 14€

SPARKLING WINE

Fontallada Brut Nature - cava - 12€

Castell Remei - cava - 18€

Llopart Rosé - cava - 24€

H. d' Aiglemont - Champagne - 35€

TRADITIONAL BEERS

Punk IPA Brew Dog - 3,5€

Beercelona - 3,5€

Fort Oatmeal Porter - 3,5€

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