



group menu

· 2026 ·

tapas to share



TO SHARE

Crystal bread with tomato
Iberian ham croquette
Goat cheese, truffle, and honey montadito
Cod fritter
Our Russian salad
Andalusian-style calamari with lime mayonnaise
Mini burger with caramelized onion
Eggplant with goat cheese and cane honey
Beef cubes with green pepper
Chicken cannelloni with foie and black truffle

DESSERT

Cheesecake

DRINKS

Mineral water
White wine 40 Vendimias, verdejo D.O.C. Rueda
Red wine Ramón Bilbao crianza, tempranillo, D.O.C. Rioja
Coffees and infusions



VAT not included.

flavour of the sea



TO SHARE

Goat cheese, truffle, and honey montadito

Crystal bread with tomato

Aged Manchego cheese

Mini burger with caramelized onion

Patatas bravas

Iberian ham croquette

Potato and onion omelet made to order

Broken eggs with ham

Chicken, sausage, and loin paella

DESSERT

Catalan cream

DRINKS

Mineral water

White wine 40 Vendimias, verdejo D.O.C. Rueda

Red wine Ramón Bilbao crianza, tempranillo, D.O.C. Rioja

Coffees and infusions



VAT not included.

between bites



TO SHARE

Iberian ham montadito
Mini burger with caramelized onion
Patatas bravas
Crystal bread with tomato
Our Russian salad
Andalusian-style calamari with lime mayonnaise
Iberian ham croquette
Burrata with red fruits, pesto, and olive paste
Chicken cannelloni with foie and black truffle
Garlic shrimp
Beef cubes with green pepper

DESSERT

Chocolate ganache

DRINKS

Mineral water
White wine 40 Vendimias, verdejo D.O.C. Rueda
Red wine Ramón Bilbao crianza, tempranillo, D.O.C. Rioja
Coffees and infusions

55 x A line drawing of a single winged figure, similar to the one in the top right, holding a gift box. The figure is wearing a crown with flowers.

VAT not included.

Rice and joy



TO SHARE

Iberian ham montadito
Mini burger with caramelized onion
Patatas bravas
Crystal bread with tomato
Aged Manchego cheese
Andalusian-style calamari with lime mayonnaise
Iberian ham croquette
Burrata with red fruits, pesto, and olive paste
Chicken cannelloni with foie and black truffle
Chicken, sausage, and loin paella

DESSERT

Chocolate brownie with vanilla ice cream

DRINKS

Mineral water
White wine 40 Vendimias, verdejo D.O.C. Rueda
Red wine Ramón Bilbao crianza, tempranillo, D.O.C. Rioja
Coffees and infusions



VAT not included.

rhythm and flavour



TO SHARE

Steak tartare montadito, knife-cut
Goat cheese, truffle, and honey montadito
Crystal bread with tomato and olive oil
Iberian ham D.O. Extremadura
Aged Manchego cheese
Potato and onion omelet made to order
Burrata with red fruits, pesto, and olive paste
Patatas bravas
Red shrimp with garlic
Zucchini noodles with cuttlefish and shrimp
Sliced beef entrecôte with Paris coffee sauce

DESSERTS TO CHOOSE

Catalan cream
Cheesecake with red fruit coulis

DRINKS

Mineral water
White wine 40 Vendimias, verdejo D.O.C. Rueda
Red wine Ramón Bilbao crianza, tempranillo, D.O.C. Rioja



VAT not included.

between laughter and drinks



TO SHARE

Goat cheese, truffle, and honey montadito
Crystal bread with tomato
Aged Manchego cheese
Our Russian salad
Mini burger with caramelized onion
Iberian ham croquette
Potato and onion omelet made to order
Patatas bravas
Eggplant with goat cheese and cane honey
Iberian ham, brie, and black truffle sandwich (bikini)
Chicken cannelloni with foie and truffle

DESSERTS

Chocolate brownie

DRINKS

Mineral water
White wine 40 Vendimias, verdejo D.O.C. Rueda
Red wine Ramón Bilbao crianza, tempranillo, D.O.C. Rioja
(1 bottle per 3 people)



VAT not included. Service duration: 60 minutes

sed casserole



TO SHARE

Iberian ham montadito
Goat cheese, truffle, and honey montadito
Crystal bread with tomato
Smoked salmon cubes with crème fraîche
Artichoke slices with fried egg
Roast chicken croquette with parmesan
Potato and onion omelet made to order
Chicken fingers with two sauces
Beef tenderloin cubes with green pepper
Andalusian-style calamari with lime mayonnaise
Small chicken, sausage, and loin paella

DESSERTS

Mini cheesecake with red fruit coulis
Mini chocolate brownie

DRINKS

Mineral water
White wine 40 Vendimias, verdejo D.O.C. Rueda
Red wine Ramón Bilbao crianza, tempranillo, D.O.C. Rioja
(1 bottle per 3 people)

EXTRAS ON REQUEST · Sangria, Cava, Champagne, drink ticket.

60 MINUTS

75 ×



90 MINUTS

85 ×



VAT not included.

flavours of the rambla



TO SHARE

Crystal bread with tomato
Aged Manchego cheese
Goat cheese salad with red fruits and caramelized pistachios
Patatas bravas
Iberian ham croquette
Andalusian-style calamari with lime mayonnaise
Potato and onion omelet made to order

TO CHOOSE

Chicken, sausage, and loin paella
Macaroni with Parmesan cream and Iberian ham
Salmon en papillote with vegetables

DESSERTS TO CHOOSE

Cheesecake with red fruit coulis
Catalan cream

DRINKS

Mineral water
White wine 40 Vendimias, verdejo D.O.C. Rueda
Red wine Ramón Bilbao crianza, tempranillo, D.O.C. Rioja



VAT not included.

Please confirm the number of each main dish at least 5 days in advance.

the
from chef
with
love



TO SHARE

Crystal bread with tomato
Iberian ham (50gr)
Our Russian salad
Steak tartare montadito
Tuna taco with guacamole
Chicken cannelloni with foie and black truffle

TO CHOOSE

Grilled sea bass with seasonal vegetables
Iberian pork shoulder with green pepper sauce and potato parmentier
Shrimp and clam paella

DESSERTS TO CHOOSE

Chocolate brownie with vanilla ice cream
Glass of strawberries, yogurt, and red fruit foam

DRINKS

Mineral water
White wine 40 Vendimias, verdejo D.O.C. Rueda
Red wine Ramón Bilbao crianza, tempranillo, D.O.C. Rioja
Coffees and infusions

65 x A line drawing of a winged figure, similar to the one in the top right, holding a gift wrapped in a patterned cloth. The figure is wearing a crown with flowers.

VAT not included.

Please confirm the number of each main dish at least 5 days in advance.

the grand table



TO SHARE

Quail egg montadito with caviar
Red tuna taco with guacamole
Crystal bread with tomato
Iberian ham (50gr)
Avocado salad with coastal prawns
Chicken cannelloni with foie and black truffle

TO CHOOSE

Grilled turbot
Beef tenderloin with potato parmentier and foie
Monkfish and peeled seafood paella

DESSERT

Dessert assortment

DRINKS

Mineral water
White wine 40 Vendimias, verdejo D.O.C. Rueda
Red wine Ramón Bilbao crianza, tempranillo, D.O.C. Rioja
Sangria
Coffees and infusions



VAT not included.

Please confirm the number of each main dish at least 5 days in advance.

timeless flavours



TO SHARE

Steak tartare montadito
Crystal bread with tomato
Iberian ham D.O. Extremadura
Tuna tartare taco with guacamole
Chicken cannelloni with truffle and foie
Garlic shrimp

TO CHOOSE

Wild sea bass a la bilbaína
Aged beef entrecôte

DESSERT

French toast with vanilla ice cream
Chocolate ganache with olive oil caviar and Maldon salt

DRINKS

Mineral water
White wine 40 Vendimias, verdejo D.O.C. Rueda
Red wine Ramón Bilbao crianza, tempranillo, D.O.C. Rioja
Coffees and infusions



VAT not included.