



# 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

45 × 

# 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



# 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



# 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



# 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



# 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)



10% VAT not included. Service duration: 60 minutes

# sea casseroles



## 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 ×



10% 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



10% 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



10% VAT not included

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# 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



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

