ABARROTE

Suggestions of the week. Cooked for you, on the spot.

RAW

Oyster

Spéciale de Claire N°2, from Amélie	**6 €**
Fine de Claire N°2, from Amélie	**5 €**

COLD

Pagés sausage with pickles tartare	**9 €**
Tomato, tuna belly mousse and gazpacho	**9 €**
Iberian lacón (pork shoulder)	**14 €**
Raw sea bass with smoked mandarin and almond	**11 €**

HOT

Goose egg with pericana	**18 €**
Mellow rice	**Ask our waiters!**
Pumpkin croquette	**2,8 €**
Wild asparagus and carbonara	**12,5 €**
Grilled sea bass with beurre blanc	**17 €**

SWEETS

Lemon Pie	**6 €**
Pastry cream and toffee millefeuille	**6 €**

***It is reported that fishery products have been subjected to prior freezing or come from aquaculture systems that guarantee they are free of anisakis.**

WINES. We cannot tell you the absolute truth, but we can tell you ours. Get to know our oenology concept and discover the wines in which we believe. National and international references of natural wines to savor a different and modern oenology.

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Suggestions of the week

We are #bar, #wine & #takeaway