# ENGLISH

Thank you for your visit

### - DRINKS -

Happy water 50 cL €2.5

Happy water & gas 50 cL €2.5

Coca-Cola 0.35 cL €3

Tonic water €2.5

Schweppes €2.5

House vermouth €3.5

Lustau vermouth €4.5

Small Alhambra beer €2

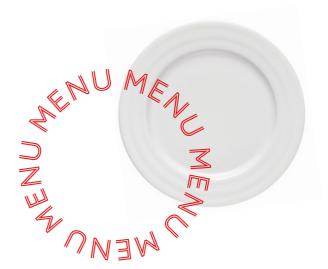
Large Alhambra beer €3

Pint of beer Alhambra €6

Alhambra 1925 €3.5

# Glasses of wine in the wine list

Wine sangría 1/2 L €8 Wine sangría 1 L €16 Cava sangría 1/2 L €10 Cava sangría 1 L €20



#### — TO CUT —

Acorn-fed Pure *Iberian ham* €14/26
Slow cooked Iberian *pork belly* marinated in lime €8/16 *Cheese* selection: young payoyo, majorero, idiazabal, mature sheep Reserva, petit blau €10/18

#### - FROM BARCELON CITY -

Patatas bravas with alioli, tomato & ñora peppers €6

Iberian ham croquettes (2) €2.5

Cod mini fritters €8

Bombeta de la Barceloneta €2.5

## - FROM PROXIMITY ORCHARDS -

Quinoa and avocado salad €9

Fried aubergines with honey and lime €9

Vegetables yakisoba with mushrooms €10

Grilled leek confit with 'olivada' olive paste €9

Asparagus tempura with romesco sauce €12

Coca bread with fresh tomato and olive oil €3

#### - FRESH & TASTY -

Buffalo *burrata* with tomato €10

Fresh marinated *mackerel* €9

Sea bass *ceviche* with smoked aubergine & kimchi €16

Tapeo *steak tartar* €15

#### - FROM CALAF NO. 1 -

Truffled eggs with *foie gras* and *mushrooms* €16.5

Broken eggs with *black pudding sausage* and fried potatoes €10

Broken eggs with *Iberian ham* and fried potatoes €14

#### - TAPEO CLASSIC -

"Pincho moruno" of *lamb* with mint yoghurt €8

100% *Beef* burger with *foie* and wild *mushroom* mayonnaise €9

\*\*Iber-burger with ham and truffled mayonnaise €8

\*\*Beef skirt steak\* with chimichurri €12

\*\*Iberian pork\* ribs with honey and mustard €14

\*\*Fried anchovies\* and lemon €10

\*\*Grilled octopus\* with chickpeas €22

\*\*Sweet veal\*, roasted marrow & miso €16

\*\*Oxtail\* with Santa Pau beans €14

\*\*Beef tenderloin & truffle sauce €20

\*\*Organic beef ribs\* matured for 20 days roasted in soy and garlic €24

#### - CATALAN TRADITION -

Glazed *beef* cheek €13

Sausage with wild mushrooms *cannelloni* €12

Roasted *lamb* with parsnip and pine nuts €16

Grilled boneless *rabbit* & snails €14

Grilled boneless *pigs trotters* and prawns €16

#### - ROSSEJATS -

Fideuá black catalan cuttlefish pasta €15
Sea urchin with prawn fideuá €20

#### - DESSERTS AND SWEET WINES -

Catalan *cream* foam €5.5

Creamy *chocolate* with bread, oil and salt €5.5

Bread butter *pudding* €5.5

Maria Luisa's *panna cotta* and passion fruit €5.5

Moscatel €5 Pedro Ximénez €5

Olivares (Dulce de Monastrell), Jumilla €6