

Light bites

CRISPY, FRIED PORK BELLY STRIPS	8,50
TRADITIONAL SPANISH BLACK PUDDING WITH RICE AND SPICES (CASA TERA, BURGOS)	8,50
TRADITIONAL SPANISH BLACK PUDDING WITH ONION AND SPICES (JAEN DE CAMPILLO)	8,50
CHISTORRA: FRIED PORK, GARLIC AND PAPRIKA SAUSAGE - FROM IRUÑA	9,00
MIXED MARINATED OLIVES	2,70
MARINATED ANCHOVY-STUFFED OLIVES FROM PUJADO & SOLANA	3,90
HOMEMADE SPANISH POTATO OMELETTE WITH IBERIAN HAM.	9,00

To cool you down

HOMEMADE GAZPACHO - CHILLED ANDALUSIAN TOMATO AND VEGETABLE SOUP, WITH TOPPED WITH DICED CUCUMBER, PEPPER AND CROUTONS	8,00
CORDOBAN STYLE SALMOREJO - CHILLED ANDALUSIAN TOMATO AND BREAD SOUP, WITH HAM SHAVINGS	8,00
PREMIUM BOLLO MELON WITH IBERIAN CURED HAM	11,00
HOMEMADE RUSSIAN SALAD	8,00

Anchovies, smoked and salted fish

SANTOÑA SALT-CURED ANCHOVIES (PRICE PER FILLET)	2,30
SALT-CURED TUNA BELLY	9,00
LIGHTLY MARINATED, SMOKED SALMON	14,00
ARTISAN MARINATED ANCHOVIES FROM CANTABRIA	8,50

House salads

HOUSE SALAD: MIXED LETTUCE, SEASONAL TOMATOES, SWEET ONION, WHITE ASPARAGUS, PREMIUM TUNA, CARROT AND OLIVES	9,50
SEASONAL TOMATOES, SWEET ONION AND PREMIUM TUNA	11,50
MARINATED SMOKED SALMON WITH A DILL AND HONEY DRESSING	11,50
"BAR LA PLATA SALAD" - SANTOÑA ANCHOVIES, SEASONAL TOMATO, AND SWEET ONION	11,50
MIXED WARM GREENS WITH GOAT CHEESE, REDUCTION OF MODENA BALSAMIC VINEGAR AND DRIED FRUITS	11,50
BUFFALO MOZZARELLA WITH SEASONAL TOMATOES, OLIVE OIL AND BASIL	11,50

Iberian charcuterie and cheeses

100% ACORN-FED IBERIAN HAM. PREMIUM QUALITY "SEÑORIO DE MONTANERA" 100 GRAMS, HAND-CUT TO ORDER	23,00
IBERIAN RECEBO HAM (100G)	15,00
SELECTION OF ACORN-FED, PREMIUM QUALITY HAM AND OTHER PREMIUM IBERIAN CHARCUTERIE	17,50
SELECTION OF PREMIUM IBERIAN CHARCUTERIE	15,00
CURED BEEF "WAGYU & ANGUS" FROM CASALBA	18,00
SELECTION OF CATALAN CHARCUTERIE	14,50
MORTADELLA FROM BOLOGNA, WITH OLIVE OIL, LEMON AND BLACK PEPPER	13,50
HOUSE SELECTION OF NATIONAL CHEESES	15,50

Char-grilled Catalan "crystal" bread with a choice of toppings:

100% ACORN-FED IBERIAN HAM. 100 GRAMS; HAND-CUT	19,00
IBERIAN "CEBO DE CAMPO" FREE-RANGE HAM	14,50
CATALAN CHARCUTERIE OF CHOICE	12,00
CURED IBERIAN PORK LOIN	17,00
IBERIAN HAM SHAVINGS	12,00
PREMIUM TUNA, ROASTED VEGETABLES AND SANTOÑA ANCHOVIES	16,00
CAN NOT MALLORCAN SOBRASADA - SEMI-CURED, SEASONED PORK SAUSAGE. SPICY OR MILD	12,00
CURED BEEF WAGYU & ANGUS FROM CASALBA	17,50
MANCHEGO CHEESE	16,00
SUPPLEMENT: ANCHOVIES (PRICE PER FILLET)	2,50

Foie and Paté

FOIE MI-CUIT AND PÂTÉ SELECTION WITH CRACKERS	14,00
SIDE ORDER OF BREAD	1,50
CATALAN "CRYSTAL" BREAD	3,75
GLUTEN-FREE BREAD	3,90

Grilled meats

GRILLED CANTABRIAN ENTRECÔTE STEAK	18,00
GRILLED PORK LOIN: 100% ACORN-FED IBERIAN HAM. PREMIUM QUALITY "SEÑORIO DE MONTANERA"	22,50
GRILLED IBERIAN PREMIUM QUALITY "SECRET" PORK LOIN (FROM GUILUELO)	18,00
ARTISAN CATALAN SAUSAGE WITH SANTA PAU WHITE BEANS.	10,00
GRILLED SKIRT STEAK WITH CHIMICHURRI	15,50
FRIED EGGS WITH HAND-CUT FRIES, IBERIAN HAM SHAVINGS AND FOIE	14,00
FRIED EGGS WITH HAND-CUT FRIES. SERVED WITH SPANISH BLACK PUDDING (WITH RICE OR ONION) OR SEMI-CURED SAUSAGE OR SA MURADETA SOBRESADA (SEASONED AND SEMI-CURED PORK SAUSAGE)	12,50
SIDES: HAND-CUT FRIES, ROASTED VEGETABLES OR TOMATOES	4,50

Speciaties to pre-order

WHOLE OVEN-BAKED SUCKLING IBERIAN PIG (SERVES 6)	185,00
SLOW-ROASTED GOAT SHOULDER	29,50
SIDES: HAND-CUT FRIES, ROASTED VEGETABLES OR TOMATOES	

Dishes of the Day

Please ask about today's freshly cooked dishes

ROASTED IBERIAN PRESA (PORK SHOULDER)	16,00
SLOW-COOKED OXTAIL STEW	20,00
SPICED TRIPE WITH CHICKPEAS	10,00
FRICASSE OF IBERIAN PORK "SECRETO" PORK LOIN WITH MOIXARNON (FAIRY RING) WILD MUSHROOMS	19,00
BONELESS IBERIAN PORK CHEEKS BRAISED IN RED WINE	15,00
BRAISED PIG'S FEET WITH ROVELLON WILD MUSHROOMS (SEASONAL)	15,00
BRAISED PIG'S FEET WITH PRAWNS	18,50
SCRAMBLED EGGS WITH GREEN ASPARAGUS AND SHAVED IBERIAN HAM.	10,00
CATALAN-STYLE "BUBBLE AND SQUEAK" WITH CRISPY BACON - PAN-FRIED POTATOES, CABBAGE, BACON AND BLACK PUDDING.	10,00
SAUTEED YOUNG FAVA BEANS WITH HAM SHAVINGS	13,50
COD, COOKED IN GARLIC, WHITE WINE AND PAPRIKA. WITH A CHOICE OF SANTA PAU WHITE BEANS OR HAND-CUT FRIES	16,50
CATALAN STYLE BRAISED CHICKEN WITH PRUNES AND PINE NUTS.	12,50
GALICIAN-STYLE OCTOPUS, WITH POTATOES AND PAPRIKA	17,50
OVEN-ROASTED ARTICHOKE WITH IBERIAN HAM SHAVINGS (SEASONAL)	10,00

And to end on a sweet note?

HOMEMADE TRADITIONAL CATALAN EGG CUSTARD	6,50
HOMEMADE TIRAMISU	7,50
HOMEMADE CHOCOLATE BROWNIE WITH VANILLA ICE-CREAM	6,50
HOMEMADE TRADITIONAL EGG FLAN FROM BAYLES OR RECUIT DE DRAP	5,50
ARTISAN ICE-CREAMS	6,50
REBOST'S HOMEMADE CHEESECAKE	7,00
CLASSIC IRISH COFFEE	6,50
ARTISAN CHOCOLATE TRUFFLES	6,00
ALMOND, PRALINE AND COCOA BONBONS	5,50
FRUIT OF THE DAY	4,00
ARTISAN YOGURT FROM FONTETA	3,00
LIQUOR MACERATED PINEAPPLE CARPACCIO WITH CINNAMON AND VANILLA.	7,00