

PLANT-BASED TAPAS

FATHER & SON'S FOCACCIA €5

ARTISAN FOCACCIA BAKED TO PERFECTION, PAIRED WITH ORIOL'S SIGNATURE CREAMY AIOLI AND OLIVES

BURRATA WITH BLACK CHERRY €10

BURRATA WITH CHERRY TOMATOES MARINATED IN BLACK CHERRY VINAIGRETTE, TOPPED WITH RED ONIONS AND ALMOND PESTO. SERVED WITH WARM FOCACCIA

BROCCOLINI €11

BROCCOLINI SEARED IN OIL WITH GARLIC AND CHILI, FINISHED WITH PARMESAN AND A SPRINKLE OF TOASTED ALMONDS

CAULIFLOWER €10

OVEN-ROASTED CAULIFLOWER DRIZZLED WITH A ZESTY CITRUS TAHINI SAUCE, TOPPED WITH CRUNCHY PISTACHIOS

FALAFEL DONUTS €10

GOLDEN-CRISP FALAFEL DONUTS, SERVED WITH VELVETY HUMMUS, A DRIZZLE OF ZESTY TAHINI, AND A PISTACHIO CRUNCH

FETA MELONER €9

MIX OF MELONS WITH CRUMBLLED FETA, FRESH MINT, AND A SPLASH OF LIME

ARTICHOKE & TRUFFLE €9

CRISPY FRIED ARTICHOKE WITH A SQUEEZE OF LEMON, SERVED ALONGSIDE TRUFFLE-SCENTED MAYO

CATCH & GRILL TAPAS

BAM BAM CHICKEN €10

CRISPY, GOLDEN BAM BAM CHICKEN BITES, SERVED WITH OUR HOUSE-MADE, FIERY SECRET SAUCE

KOREAN PORK BELLY €12

TENDER, LOW-TEMP COOKED PORK BELLY GLAZED WITH KOREAN-INSPIRED BULGOGI SAUCE, TOPPED WITH SESAME SEEDS, RED CABBAGE & RED ONIONS

MANGOLICIOUS CHICKEN €12

CHARCOAL-GRILLED CHICKEN THIGHS SEASONED WITH A BOLD DIRTY SOUTH RUB. PLACED OVER LIME AND ORANGE INFUSED BLACK RICE. TOPPED WITH MANGO SALSA

MEAT & MASH A.K.A SKOMAKARLÅDA €12

CHARCOAL-GRILLED SIRLOIN, THINLY SLICED, PLACED ON A CREAMY POTATO MASH. TOPPED WITH BACON. SERVED WITH RED WINE REDUCTION AND CHIMICHURRI. A TWIST ON A SWEDISH CLASSIC

THAI-TASTIC SALMON €12

SUCCULENT SALMON SIMMERED IN AROMATIC COCONUT MILK, INFUSED WITH A BOLD RED THAI CURRY, FINISHED WITH A TOUCH OF LIME ZEST AND FRESH CHILI FOR A FLAVORFUL KICK

SALADS

MY SWEET FETA SALAD €11

CRISP LETTUCE IN MINT-LIME DRESSING, TOPPED WITH ROASTED SWEET POTATOES, FETA, AND TOASTED ALMONDS

SAY HI TO THAI SALAD €10

CRISP CABBAGE, CHICKPEAS, CARROTS, AND SQUASH TOSSED IN SPICY PEANUT SAUCE, TOPPED WITH CRISPY FRIED ONIONS, LIME, AND FRESH CILANTRO

ASK FOR ALLERGIES!

OUR SIGNATURE TACOS

BIRRIA TACO (1 OR 2)

€5/€9

BEEF, CONSOMMÉ, ONIONS, AVOCADO MOUSSE,
PICO DE GALLO, CILANTRO, CREME FRAICHE

CRISPY SHRIMP TACO (1 OR 2)

€6/€11

SHRIMPS, CABBAGE, PINEAPPLE, CILANTRO,
PICO DE GALLO, AVOCADO MOUSSE, HOT
CHIPOTLE MAYO

TUNA TATAKI TACO (1 OR 2)

€6/€11

TUNA, SESAME, CABBAGE, PICKLED CUCUMBER,
PICKLED ONIONS, AVOCADO MOUSSE, WASABI
MAYO, CILANTRO

SOY SOYA TACO (1 OR 2)

€6/€11

SOY GYROS, CABBAGE, PICO DE GALLO, PICKLED
ONIONS, VEGAN SRIRACHA, BLACK SESAME

DID WE SAY WE HAVE SPECIALS? NO?!? ASK US!

BURGERS


THE O.G.

€11

JUICY SMASHED PATTIES LAYERED WITH CRISPY BACON, MELTED CHEDDAR, AND SWEET
CARAMELIZED ONIONS, TOPPED WITH OUR SIGNATURE SECRET SAUCE

SNUFFLE TRUFFLE

€13

 SMASHED PATTIES, GRUYERE, CHEDDAR, BACON, PICKLED ONIONS, FRIED ONIONS,
TRUFFLED MAYO

YALLA! SEÑOR PEÑO!

€13

BOLD AND SPICY! SMASHED PATTIES, CREAMY AVOCADO, CRISPY FRIED ONIONS, AND ZESTY
PICKLED ONIONS, TOPPED WITH FIERY FRESH JALAPEÑO AND A JALAPEÑO MAYO KICK

SIDES

FRIES

€4

SWEET POTATO FRIES

€6

LUX FRIES (PARMESAN, TRUFFLE)

€6

TOMATO AND ONIONS

€6

DESSERTS

AZUCA PAVLOVA

€9

 MERINGUE, CRÈME DIPLOMATE, WHIPPED CREAM, RASPBERRY AND MANGO SAUCE

TIRAMIZUCA

€9

THINK MIX BETWEEN BANOFFEE AND TIRAMISU. WHAT COULD POSSIBLY GO WRONG?

CRUMBLE

€9

 CHOICE OF THE DAY COMPOTE WITH CRUMBLE AND VANILLA ICE CREAM

SWEDISH CANDY, BY DULCE DELI

€6

SWEET, SOUR AND SALTY - A JAR OF SWEDENS FINEST.

CHOCOLATE SHOT

€4

 SMALL SHOT WITH CHOCOLATE MOUSSE, RASPBERRY SAUCE, ALMOND CRUNCH AND SILKY
SMOOTH CRÈME DIPLOMATE

WHITE WINE & BUBBLES

BLANC DE MILLESIMÉ €6/€30

EMMA WATSON—ELEGANT, REFINED, AND SPARKLING WITH PERSONALITY. THIS BRUT NATUR **CAVA** FROM PEDREGOSA DELIVERS CRISP CITRUS NOTES AND A REFRESHING FINISH, PERFECT FOR ANY CELEBRATION

ORO DE CASTILLA €5/€23

AS FRESH AND CHARMING AS EMMA STONE, THIS **VERDEJO** FROM RUEDA BRINGS LIGHT, ZESTY VIBES, PERFECT FOR EASYGOING MOMENTS WITH A TOUCH OF FLAIR

LAGRAVE—MARTILLE €50

CATE BLANCHETT IN A BOTTLE—CLASSIC, SOPHISTICATED, AND TIMELESS. THIS **SAUVIGNON BLANC/SÉMILLON** BLEND FROM **BORDEAUX** EXUDES ELEGANCE AND DEPTH

MASSIMO, MODELLO €45

JUST LIKE TIMOTHÉE CHALAMET, THIS **GODELLO** FROM **RIBERA DEL DUERO** IS YOUTHFUL, ELEGANT, AND A BIT UNEXPECTED—IDEAL FOR THOSE WHO LIKE SOMETHING UNIQUE

ROSE WINE

RIBAS ROSAT €6/€31

BLAKE LIVELY—VIBRANT, STYLISH, AND EFFORTLESSLY CHARMING. THIS **GRENACHE/PINOT NOIR** ROSÉ FROM **MALLORCA** IS FRESH, FRUITY, AND PERFECT FOR WARM, SUNNY DAYS

PIGOUDET CLASSIC €38

SCARLETT JOHANSSON IN WINE FORM—PIGOUDET CLASSIC IS ELEGANT AND BOLD, WITH A HINT OF MYSTERY. THIS PROVENCE BLEND COMBINES THE FRESHNESS OF GARNACHA AND CINSULT WITH THE DEPTH OF **CABERNET SAUVIGNON** AND SYRAH, CREATING A PERFECTLY BALANCED AND CHIC ROSÉ

RED WINE

EL GORU, 2021 €7/€31

BOLD AND INTENSE LIKE THE ROCK, THIS **MONASTRELL** FROM **JUMILLA** DELIVERS POWER AND SPICE IN EVERY SIP, PERFECT FOR THOSE WHO LIKE THEIR WINE TO MAKE A STATEMENT

ES VERGER, 2021 €8/€37

COOL AND EFFORTLESSLY STYLISH, LIKE ZOE KRAVITZ, THIS **PINOT NOIR** FROM **MALLORCA** IS SMOOTH, SILKY, AND A MEDITERRANEAN TAKE ON A CLASSIC

ALIDIS, 9 MESES, 2021 €37

AS PASSIONATE AND FULL OF CHARACTER AS JAVIER BARDEM, THIS **TEMPRANILLO** FROM **RIBERA DEL DUERO** IS ROBUST AND RICH, BURSTING WITH SPANISH INTENSITY

FUERZA, 2019 €42

STRONG AND POWERFUL LIKE VIN DIESEL, THIS **MONASTRELL/CABERNET** BLEND FROM **JUMILLA** IS PACKED WITH BOLD FLAVORS AND MUSCULAR STRUCTURE

BEERS

CANA (ESTRELLA GALICIA)	€3
GRANDE (ESTRELLA GALICIA)	€5
PERONI	€5
WEEKLY IPA	€5
ESTRELLA 0.0	€3.5

STAY SOBER

WATER (0.5L STILL)	€4
WATER (0.5L SPARKLING)	€4
SODA	€2.5
COKE, COKE ZERO, FANTA ORANGE, FANTA LEMON, SPRITE, NESTEA	

COFFEE & TEA

ESPRESSO	€2
AMERICANO	€2.5
CORTADO	€2.5
CARAJILLO	€3.5
CAPPUCINO	€3
TEA	€3
MINT, GREEN OR BLACK	

JUGS

LIMONCELLO SPRITZ	€9/€23
LIMONCELLO, CAVA, SODA, MINT	
TINTO DE VERANO	€9/€23
RED WINE, LEMON SODA, VERMOUTH	

GET TIPSY!

APEROL SPRITZ	€9
LIMONCELLO SPRITZ	€9
MOJITO / FROZEN MOJITO	€10
ESPRESSO MARTINI	€10
PORNSTAR MARTINI	€10
MOSCOW MULE	€10
AMARETTO SOUR	€10
MARGARITA	€9
FROZEN MARGARITA	€9
SPICY MARGARITA	€9
GEETEE	€10
PINK GEETEE	€10
MARE NOSTRUM GEETEE	€10