TAPAS & STARTERS

Olives	3,50
Crisps	3,00
Anchovies in vinegar	6,90
Patatas bravas	7,50
Russian salad with bonito	9,95
Padrón peppers	12,25
Anchovies from the Bay of Biscay	2,50/u
Croquettes */Chicken* */Iberian ham* */Veal shank and Catalan sausage*	2,95/u
Iberian ham *Gran Reserva*	19,95
"Escalivada" with anchovies *Roast pepper and aubergine*	11,95
Burrata with tomato *Basil, Módena vinegar*	12,50
Squid rings *"All i oli"*	12,50
Mussels *Steamed*	12,95
Oyster from Marennes "Louis"	4,50/u
Tomato coca bread	3,95

SANDWICH & MOLLETES

"Sobrassada" & mozarella sandwich	7,95
Canarian ham & cheddar sandwich	7,95
Mini-sandwich with marinated chicken *"Manteca colorá" (spiced lard), kimchi mayonnaise*	6,50
Mini-sandwich with iberian pork shoulder *Teriyaki sauce, "all i oli", onion*	6,95
Mini-sandwich with squid rings *Squid ink mayonnaise*	6,25

EGGS

Potato omelette with or without onion	7,95
Fried eggs (bio) with parmentier	7,95
/With Iberian ham	*12,65*
/With foie	*14,50*

SALADS & VEGETABLES

El Cercle salad *Lettuce, tomato, onion, olives*	12,95
Bonito belly salad *Rosat peppers, white beans, onion*	13,95
Alaska salmon salad Yoghurt, capers, onion, avocado	15,90
Our Caesar salad *Chicken, egg, parmesan, caesar sauce*	14,50
Seasonal vegetables *Grilled with romesco sauce*	14,50

RICE & PASTA

Seafood paella *Mussels, clams, prawns, squid*	23,50
Vegetables paella	19,90
Cannelloni *Roast meat, bechamel, au gratin*	15,90
Tagliatelle	
/A la boloñesa (with meat)	*14,95*
/Shrimp and garlic	*15,90*
/Tomato	*11,95*

FISH

Codfish */Cabbage, sweet onion, "all i oli"* */Catalan style (with white beans)*	25,50
Tuna fillet *"Samfaina" (aubergine, zucchini, tomato, onion...)*	20,65
Octopus *Grilled, "trinxat", mojo picón*	19,50
Wild Turbot or Sea Bass */Baked with potatoes* */"Santurce style" (oil, garlic, vinegar...)*	32,00
Wild Hake *Grilled with potatoes*	19,50

MEAT

Beef steak tartar *Homemade butter, fried potato mille - fuille*	24,50
Lamb shoulder *Traditional roast with patatoes*	28,50
Grilled beef steak 300gr from Nebraska	38,00
Grilled beef steak 300gr from Girona *Potato Parmentier, roasted peppers*	28,50
Grilled Iberian pork ribs *Little onions, mushrooms*	19,55
Veal burger with or without bread *Tomato, onion, cucumber, lettuce , cheddar*	15,50
Free-range chicken *Traditional roast with patatoes*	18,50

COFFEES & TÉS

Espresso	2,95
Espresso with a dash of milk	3,00
coffee with milk	3,50
Caffè latte	3,95
Cappuccino	3,75
Coffe with whipped cream	4,50
Irish Coffee	10,00
Espresso spirit	3,95
Hot chocolate	4,95
Swiss	6,00
Espresso frappé	6,50
Tea (varied selection)	3,60

WATER & SOFTDRINKS

Still water (0,51)	3,50
Vichy sparkling water	3,60
San Pellegrino	4,25
Coke	3,50
Seven Up	3,50
Lipton Lemon	3,50
Cacaolat	3,50
Schweppes	3,50
Schweppes tonic	3,50
La Casera soda water	3,50

BEERS

Damm pint (0,51)	5,95
Damm medium (0,331)	3,95
Damm small (0,251)	3,35
FREE Damm	3,75
Voll Damm pint	6,75
Voll Damm medium	4,50
Voll Damm small	3,75
Bock Damm	4,95
Shandy (0,331)	3,95
Asahi beer (0,331)	4,25

ALCOHOL FREE COCKTAILS

Cinderella	8,50
Natural lemonade	8,50
Piña Colada	8,50
Cranberry Splash	8,50

WINE & BUBBLES

Cava

Cava Elyssia Gran Cuvée	4,70 - 26,00
Cava Elyssia Pinot Noir Rosé	5,20 - 28,00

Champagne

Taittinger	71,50

White wines

Petit Baldomà (D.O. C. del Segre)	4,70 - 21
Eidos (D.O. Rías Baixas)	5,60 - 27
Creu de Lavit (D.O. Penedès)	4,80 - 26,50
Tiki Taka (D.O. Cariñena)	5,80 - 30
Ropiteau chardonnay	6,60 - 35

Rosé wines

Mia Rosé - Freixenet	4,60 - 20

Red wines

Luno (D.O. Montsant)	5,60 - 26
Fragment (D.O.Q. Priorat)	6,90 - 30,50
Pradorey (D.O. R. del Duero)	7,50 - 31
Viña Lanciano Rsv (D.O.C. Rioja)	6,20 - 29

VERMOUTH DRINKS

Martini Rosso/Bianco	5,50
Martini Reserva	6,50
Yzaguirre Reserva	5,50

COCKTAILS

Sangria red wine	6,50 - 26,00
Sangria sparkling wine	6,90 - 27,50
Aperol Spritz	6,50
Gin&Tonic El Cercle	10,00
Negroni	9,00
Americano	9,00
Bloody Mary	9,50
Margarita	10,00
Mojito	10,50
Piña Colada	10,50
Espresso Martini	10,50
Hugo	7,00
Moscow Mule	10,00
Whisky Sour	10,00

JUICES

Fresh squeezed orange juice	5,25
Tomato	3,60
Peach	3,60
Pineapple	3,60
Cranberry	3,60
Apple	3,60

BAKERY

Butter croissant	2,95
Pain au chocolat	3,50
Xurros	4,95
Xurros + hot chocolate	7,95
Whipped cream	4,50

HOMEMADE CAKES

Brownie + vanilla ice cream	8,50
Lemon pie	8,50
Tatin + yogurt ice cream	8,50
Our cheesecake	9,00
Our pastry chef's choice (4 pastries and 2 ice cream)	30,00

HOMEMADE DESSERTS

Catalan crème brûlée	8,00
Mango mousse with passion fruit	8,50
Tahitian vanilla millefeuille	9,50
Chocolate delights	9,00
Catalan cottage cheese with honey and nuts	9,00
White chocolate Panna Cotta with red fruits	9,00
Strawberry mochi	7,50
Green tea mochi	7,50
Selection of Cheeses	16,00
Dessert of the month	8,50

HOMEMADE ICE CREAMS & SORBETS

Mango sorbet	8,50
Lemon sorbet	8,50
Strawberry sorbet	8,50
Passion fruit sorbet	8,50
Yogurt ice cream	8,50
Vainilla ice cream	9,00
Nougat ice cream	9,00
Chocolate ice cream	8,50