

TAPAS & STARTERS		1/2	1
Olives		2,50	
Crisps		1,80	
Anchovies in vinegar		5,90	
Patatas bravas		5,40	
Russian salad with bonito		9	
Padrón peppers	7	9,50	
Anchovies from the Bay of Biscay		2/u	
Croquettes		2,50/u	
/Chicken			
/Iberian ham			
/Veal shank and Catalan sausage			
Iberian ham	12,30	17,55	
<i>Gran Reserva</i>			
“Escalivada” with anchovies		10,80	
<i>Roast pepper and aubergine</i>			
Burrata with tomato		10,80	
<i>Basil, Módena vinegar</i>			
Squid rings	6,95	9,90	
<i>“All i oli”</i>			
Mackerel rillete		11,70	
<i>Pickled, toasts</i>			
Mussels		9,50	
<i>Steamed</i>			
Razor clams		10,80	
<i>Grilled</i>			
Oyster (Normandy)		3,80/u	
<i>Natural</i>			
Shrimps		6/u	
<i>Grilled</i>			
Tomato coca bread		3,50	

SANDWICH & MOLLETES

Toasted “sobrassada” & mozzarella sandwich	5,40
Toasted Canarian ham & cheddar sandwich	6,30
Vegetarian sandwich	4,50
<i>Lettuce, boiled egg, tomato</i>	
Mini-sandwich with marinated chicken	4,50
<i>“Manteca colorá” (spiced lard)</i>	
Mini-sandwich with Iberian pork shoulder	5,40
<i>Teriyaki sauce, “all i oli”</i>	
Mini-sandwich with squid rings	4,50
<i>Squid ink mayonnaise</i>	

EGGS

Potato omelette with or without onion	6,30
Fried eggs (bio) with parmentier	7,20
<i>/With Iberian ham</i>	9,50
<i>/With foie</i>	13

SALADS & VEGETABLES		1/2	1
El Cercle salad			9,50
<i>Lettuce, tomato, onion</i>			
Bonito belly salad			11,70
<i>Rosat peppers, white beans</i>			
Alaska salmon salad			11,70
<i>Yoghurt, capers, onion, avocado</i>			
Caesar salad			10
<i>Chicken, egg, Parmesan</i>			
Grilled vegetables			12
<i>With romesco sauce</i>			

RICE & PASTA

Seafood paella			22
<i>Mussels, clams, prawns</i>			
Vegetables paella			16
Cannelloni			12,50
<i>Roast meat, bechamel, au gratin</i>			
Rigatoni or Tagliatelle			
<i>/A la cardenal (with meat)</i>			13
<i>/Shrimp and garlic</i>			13
<i>/Tomato</i>			9,50

FISH

Codfish			18
<i>/Cabbage, sweet onion, “all i oli”</i>			
<i>/Catalan style (with white beans)</i>			
Tuna fillet	12,90	18,50	
<i>“Samfaina” (aubergine, zucchini, tomato, onion...)</i>			
Monkfish	13,50	19	
<i>In a “suquet” (juicy fish stew)</i>			
Octopus	10,20	14,50	
<i>Grilled, “trinxat”, mojo picón</i>			
Sea bass	18,60	26,50	
<i>/Baked with potatoes</i>			
<i>/“Santurce style” (oil, garlic, vinegar...)</i>			
Hake	11,55	16,50	
<i>Grilled with vegetables</i>			

MEAT

Beef steak tartar	12,60	18
<i>Homemade butter, pont neuf potatoes</i>		
Suckling lamb shoulder	13,80	19,80
<i>Baked potatoes</i>		
Grilled beef steak 300gr / 800gr	20 / 45	
<i>Parmentier, roast peppers</i>		
Grilled Iberian pork ribs	17,50	
<i>Little onions, mushrooms</i>		
Veal burger with or without bread	12,60	
<i>Tomato, onion, cucumber, lettuce, cheddar</i>		
Free-range chicken	14,20	
<i>Traditional roast</i>		