

TAPAS & STARTERS		SALADS & VEGETABLES		COFFEES & TEAS		WINE & BUBBLES		BAKERY			
Olives	4,50	El Cercle salad	13,50	Espresso	2,95	Cava		Butter croissant	2,95		
Crisps	3,95	<i>Lettuce, tomato, onion, olives</i>		Espresso with a dash of milk	3,00			Pain au chocolat	3,50		
Anchovies in vinegar	8,50	Bonito belly salad	14,95					Xurros	4,95		
Patatas bravas	9,50	<i>Roast peppers, white beans, onion</i>		Coffee with milk	3,50	Cava Elyssia Gran Cuvée	5,20 - 26,00	Xurros + hot chocolate	7,95		
Russian salad with bonito	9,95	Alaska salmon salad	16,50	Caffè latte	3,95	Cava Elyssia Rosé	5,75 - 28,00				
Padrón peppers	13,50	<i>Yoghurt, capers, onion, avocado</i>		Cappuccino	3,75	Champagne					
Anchovies from the Bay of Biscay	2,70/u	Our caesar salad	15,50	Coffee with whipped cream	4,50	Taittinger	75,50	HOMEMADE CAKES			
Croquettes	3,50/u	<i>Chicken, egg, parmesan, Caesar sauce</i>		Irish Coffee	10,00	White wines		Brownie + vanilla ice cream	8,50		
<i>/Chicken</i>		Seasonal vegetables	15,50	Espresso spirit	3,95			Lemon pie	8,50		
<i>/Iberian ham</i>		<i>Grilled with romesco sauce</i>		Hot chocolate	4,95			Tatin + cream ice cream	8,50		
<i>/Veal shank and Catalan sausage</i>		RICE & PASTA		Swiss	6,00	Petit Baldomà (D.O.C. del Segre)	4,90 - 22	Our cheesecake	9,00		
Iberian ham acorn-fed 100%	22,50	Seafood paella	23,50	Espresso frappé	6,50	Eidos (D.O. Rías Bairas)	5,60 - 27	Apple and almond pie	8,50		
<i>Gran Reserva</i>		<i>Mussels, clams, prawns, squid, cuttlefish</i>		Tea (varied selection)	3,75	Creu de Lavit (D.O. Penedès)	5,00 - 26,50	Our pastry chef's choice			
“Escalivada” with anchovies	12,95	Vegetables paella	20,90	WATER & SOFT DRINKS		Tiki Taka (D.O. Cariñena)	5,80 - 30	(4 pastries and 2 ice cream)	30,00		
<i>Roast pepper, aubergine, onion</i>		Cannelloni	16,50	Still water (0,5l)	3,50	Ropiteau chardonnay	6,60 - 35				
Burrata with tomato	13,50	<i>Roast meat, bechamel, au gratin</i>		Vichy sparkling water	3,60	Rosé wines		HOMEMADE DESSERTS			
<i>Basil, Módena vinegar</i>		Tagliatelle		San Pellegrino	4,50	Mia Rosé - Freixenet	4,60 - 20	Catalan crème brûlée	8,00		
Squid rings	14,50	<i>/Bolognese (tomato sauce with meat)</i>	14,95	Coke	3,50	Red wines		Tahitian vanilla millefeuille	9,50		
<i>“All i Oli” sauce</i>		<i>/Shrimp and garlic</i>	15,95	Seven Up	3,50			Luno (D.O. Montsant)	5,60 - 26	Chocolate delights	9,00
Mussels	13,50	<i>/Tomato</i>	12,95	Lipton	3,50			Fragment (D.O.Q. Priorat)	7,50 - 32,00	Catalan cottage cheese with honey	9,00
<i>Steamed</i>		FISH		Cacaolat	3,50	Heredad Arano (D.O. R. del Duero)	7,50 - 32	Strawberry or green tea mochi	7,50		
Oyster from Marennes “Louis”	4,75u	Codfish	28,00	Schweppes	3,50	Viña Lanciano Rsv (D.O.C. Rioja)	6,25 - 30	Tiramisu	8,50		
Tomato coca bread	3,95	<i>/Cabbage, sweet onion, “all i oli”</i>		Schweppes tonic	3,50	VERMOUTH DRINKS		Hazelnut delights with chocolate	8,50		
SANDWICH & MOLLETES		<i>/Catalan style (with white beans)</i>		La Casera soda water	3,50	Martini Rosso/Bianco	6,00	Mango-Lime-Passion mousse	8,50		
		Tuna fillet	20,75	BEERS		Martini Reserva Especial	7,50	Dessert of the month	8,50		
		<i>“Samfaina” (aubergine, zucchini, tomato, onion...)</i>		Damm pint (0,5l)	5,95	Yzaguirre Reserva	6,00	Selection of Cheeses	16,00		
“Sobrassada” & mozzarella sandwich	9,95	Octopus	20,50	Damm medium (0,33l)	3,95	Bitter Cinzano soda	5,00	HOMEMADE ICE CREAMS & SORBETS			
Canarian ham & cheddar sandwich	9,95	<i>Grilled, “trinxat”, mojo picón</i>		Damm small (0,25l)	3,35	Crodino alcohol free	5,00	Mango sorbet	8,50		
Mini-sandwich with marinated chicken	7,50	Wild Turbot or Sea Bass	32,50	FREE Damm	3,75	Sangria red wine	6,50 - 26,00	Lemon sorbet	8,50		
<i>“Manteca colorá” (spiced lard), kimchi mayonnaise</i>		<i>/Baked with potatoes</i>		Voll Damm pint	6,75	Sangria sparkling wine	6,90 - 27,50	Strawberry sorbet	8,50		
Mini-sandwich with iberian pork shoulder	7,50	<i>/“Santurce style” (oil, garlic, vinegar...)</i>		Voll Damm medium	4,50	Gin&Tonic El Cercle	10,00	Orange & passion sorbet	8,50		
<i>Teriyaki sauce, “all i oli”, onion</i>		Wild Hake	19,50	Voll Damm small	3,75	JUICES		Vainilla ice cream	9,00		
Mini-sandwich with squid rings	7,50	<i>Grilled with potatoes</i>		Bock Damm	4,95	Fresh squeezed orange juice	5,50	Nougat ice cream	9,00		
<i>Squid ink mayonnaise</i>		Lamb shoulder	28,50	Shandy (0,33l)	3,95	Tomato	3,75	Chocolate ice cream	8,50		
EGGS		<i>Traditional roast with potatoes</i>		Daura Damm (Gluten free)	3,95	Peach	3,75	Yogurt and white chocolate ice cream	9,00		
		Grilled beef steak 300gr from Nebraska	40,00	Asahi beer (0,33l)	4,25	Pineapple	3,75				
		Grilled beef steak 300gr from Girona	28,50	ALCOHOL FREE COCKTAILS		Cranberry	3,75				
Potato omelette with or without onion	9,50	<i>Potato Parmentier, roasted peppers</i>		Cinderella	8,50	Apple	3,75				
Fried eggs (bio) with parmentier	9,50	Grilled Iberian pork ribs	19,95	Natural lemonade	8,50						
<i>/With Iberian ham</i>	14,50	<i>Little onions, seasonal mushrooms</i>		Piña colada	8,50						
<i>/With foie</i>	16,95	Veal burger with or without bread	17,50	Cranberry Splash	8,50						
		<i>Tomato, onion, cucumber, lettuce, cheddar</i>									
		Free-range chicken	19,50								
		<i>Traditional roast with potatoes</i>									