TAPAS & STARTERS

Olives	5,00
Crisps	4,00
Anchovies in vinegar	9,50
Patatas bravas	9,95
Russian salad with bonito	9,95
Padrón peppers	14,00
Anchovies from the Bay of Biscay	2,70/u
Croquettes */Chicken* */Iberian ham* */Veal shank and Catalan sausage*	3,50/u
Iberian ham acorn-fed 100% *Gran Reserva*	23,50
"Escalivada" with anchovies *Roast pepper, aubergine, onion*	12,95
Burrata with tomato *Basil, Módena vinegar*	14,50
Squid rings *"All i Oli" sauce*	15,50
Mussels *Steamed*	14,50
Oyster from Marennes "Louis"	4,75u
Tomato coca bread	3,95

SANDWICH & MOLLETES

"Sobrassada" & mozarella sandwich	10,00
Canarian ham & cheddar sandwich	10,00
Mini-sandwich with marinated chicken *"Manteca colorá" (spiced lard), kimchi mayonnaise*	10,00
Mini-sandwich with iberian pork shoulder *Teriyaki sauce, "all i oli", onion*	10,00
Mini-sandwich with squid rings *Squid ink mayonnaise*	10,00

EGGS

Potato omelette with or without onion	9,95
Fried eggs (bio) with parmentier	9,95
/With Iberian ham	*15,50*
/With foie	*17,55*

SALADS & VEGETABLES

El Cercle salad *Lettuce, tomato, onion, olives*	13,50
Bonito belly salad *Roast peppers, white beans, onion*	15,50
Smoked salmon salad *Yoghurt, capers, onion, avocado*	16,50
Our caesar salad *Chicken, egg, parmesan, Caesar sauce*	15,50
Seasonal vegetables *Grilled with romesco sauce*	16,50

RICE & PASTA

Seafood paella *Mussels, clams, prawns, squid, cuttlefish*	24,50
Vegetables paella	21,50
Cannelloni *Roast meat, bechamel, au gratin*	17,50
Tagliatelle	
/Bolognese (tomato sauce with meat)	*14,95*
/Shrimp and garlic	*15,95*
/Tomato	*12,95*

FISH

Codfish */Cabbage, sweet onion, "all i oli"* */Catalan style (with white beans)*	28,00
Tuna fillet *"Samfaina" (aubergine, zucchini, tomato, onion...)*	21,50
Octopus *Grilled, "trinxat", red smoked mojo*	20,50
Wild Turbot or Sea Bass */Baked with potatoes* */"Santurce style" (oil, garlic, vinegar...)*	32,50
Wild Hake *Grilled with potatoes*	19,50

MEAT

Beef Steak tartar *Homemade butter, fried potato millefuille*	25,00
Lamb shoulder *Traditional roast with patatoes*	28,50
Ribeye grilled beef steak from Nebraska	40,00
Ribeye grilled beef steak from Girona *Potato Parmentier, roasted peppers*	28,50
Grilled Iberian pork ribs *Little onions, seasonal mushrooms*	19,95
Veal burger with or without bread *Tomato, onion, cucumber, lettuce , cheddar*	18,50
Free-range chicken *Traditional roast with patatoes*	19,50

COFFEES & TEAS

Espresso	2,95
Espresso with a dash of milk	3,00
Coffee with milk	3,50
Caffè latte	3,95
Cappuccino	3,75
Coffee 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)	3,75

WATER & SOFT DRINKS

Still water (0,51)	3,50
Vichy sparkling water	3,75
San Pellegrino	4,50
Coke	3,50
Seven Up	3,50
Nestea	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
Daura Damm (Gluten free)	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	5,20 - 26,00
Cava Elyssia Rosé	5,75 - 28,00

Champagne

Taittinger	75,50

White wines

Petit Baldomà (D.O.C. del Segre)	4,90 - 22
Eidos (D.O. Rías Baixas)	5,60 - 27
Tiki Taka (D.O. Cariñena)	6,00 - 29,50
Ramon do Casar (D.O. Ribeiro)	6,50 - 32
Ropiteau chardonnay	6,60 - 35

Rosé wines

Mia Rosé - Freixenet	4,60 - 20

Red wines

Luno (D.O. Montsant)	5,60 - 26
Viña Lanciano Rsv (D.O.C. Rioja)	6,25 - 30
Heredad Arano (D.O. R. del Duero)	7,50 - 32
Fragment (D.O.Q. Priorat)	7,50 - 32

VERMOUTH DRINKS

Martini Rosso/Bianco	6,00
Martini Reserva Especial	7,50
Yzaguirre Reserva	6,00
Bitter Cinzano soda	6,00
Crodino alcohol free	6,00
Sangria red wine	6,50 - 26,00
Sangria sparkling wine	6,90 - 27,50
Gin&Tonic El Cercle	10,00

JUICES

Fresh squeezed orange juice	5,95
Tomato	3,75
Peach	3,75
Pineapple	3,75
Cranberry	3,75
Apple	3,75

BAKERY

Butter croissant	4,50
Pain au chocolat	5,50
Xurros	6,00
Xurros + hot chocolate	8,00

HOMEMADE DESSERTS

Brownie + vanilla ice-cream	8,50
Lemon pie	8,50
Tatin + cream ice-cream	8,50
Our cheesecake	9,00
Lemon and white chocolate delights	8,50
Our pastry chef's choice (4 pastries and 2 ice-cream)	30,00
Catalan crème brûlée	8,00
Tahitian vanilla millefeuille	9,50
Chocolate delights	9,00
Catalan cottage cheese with honey	9,00
Strawberry or green tea mochi	8,00
Tiramisu	8,50
Hazelnut delights with chocolate	8,50
Mango-Lime-Passion mousse	8,50
Dessert of the month	8,50
Selection of Cheeses	16,00

HOMEMADE ICE-CREAMS & SORBETS

Mango sorbet	8,50
Lemon sorbet	8,50
Strawberry sorbet	8,50
Orange & passion sorbet	8,50
Vainilla ice-cream	9,00
Nougat ice-cream	9,00
Chocolate ice-cream	8,50
Cream flavored ice-cream	9,00