





## APPETIZERS








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Can of cockles with stuffed olives 	6,65
Can of marinated mussels 	4,50
Small bag of chips with or without sauce	1,90
Large bag of chips with or without sauce	2,90
Stuffed Olives	2,10
Kalamata (Greek) Olives	2,10
Anchovies of Santoña 00 barras 	8,50
Pickled anchovies from the Maresme with stuffed olives 	4,40

## GOURMET CANS FROM RÍA GALLEGA







Cockles 35/45 pieces 	10,50
Mussels 6/8 pieces 	7,60
Razors Clams 	8,50
Clams 14/16 pieces 	28,50

## TAPAS














Salted Prawns 500 grs. 	29,00
Salted Prawns 250 grs. 	16,00
Salted Prawns 125 gr. 	10,00
Triple Pickles 	15,90
(Pickled anchovies, anchovies and tuna in olive oil with chill peppers and olives)	
*Mini Green Peppers - Some are hot, some are not!	5,50
SweetPiquillos	5,90
(Piquillo Peppers with sweet garlic)	
Classic Brava Potatoes 	4,85
Green Bravas (Brava Potatoes with Pesto Sauce)  	5,35
**"Russian Red Salad" 	5,75
Croquettes of...   	6,95
Squid a la romana (with black garlic mayonnaise)   	8,95
"Crispy Chicken"   	6,90
(Crispy Chicken Strips with our Homemade Sauce)	
Silvia's Mexican Tacos 	6,85
(Crispy Corn Tacos filled with Chicken and two Sauces) ECO	
Fresh pickled sardines  	8,50
Smoked sardines toast with caramelized onion  	7,80
Escalivada toast with Anchovies from Santoña  	7,50
Coca bread with tomato 	2,15

















## SALADS

Mozzarella  	9,80
(Tomato, Rocket, Kalamata (Greek) Olives, Mozzarella with Basil Dressing)	
Near Bruxtal 	8,50
(Tomato from Montserrat, Tuna in olive oil, Onion from Figueres and Kalamata (Greek Olives) )	
Mexical 	9,30
(Avocado with Tuna and Lemon Dressing)	
Sea-Bass Xato (Salad)  	11,50
(Sea-Bass, escarole lettuce, Onion, Olives and Romesco Sauce)	

## BREAD WITH "THINGS"










The Truffle  	6,80
(Truffle Griled Sandwich with Iberian Cured Ham and brie)	
The Veggie  	7,70
(Rocket, Mushrooms, Sun-dried Tomatoes, Fresh Mozzarella and Dressing)	
FalafelBurger    	8,90
(falafelburger with Soy and Cumin Yogurth Sauce)	
Roast beef 	8,90
Stuffed chicken 	8,90
(Chicken with Ham, Bacon, Boiled Egg and Olives)	
The oldie (Breaded meat)  	7,70
Sirloin Steak  	7,50
(Our Grandparents "Burger")	

## LITTLE PLATES

Sirloin Steak with shavings of Foie	7,90
Foie micuit with a sweet touch	7,50
Charcuterie selection	10,90
(Ham DO. from Teruel, "Fuet" from Maresme, Idiazabal cheese)	
Catalans cheese tasting 	11,50
Iberian Ham	15,50
Palamós Shrimp 	16,00
*The Chef's Canelone  	8,90
Steamed Mussels 	7,20
Mussels in marinara style or from the orchard 	7,80
Anchovies of Santoña 00 Barras with coca bread  	15,25
"Los cojonudos" (Asparagus Cojonudos DO. Navarra)	13,50
Valladolid 2008 (steak tartar of competition)  	8,80
Cod "Esqueixada" 	7,50
Carpaccio of old cow	13,90
Icelandic cod nose (Andrés style)  	11,90
Bruxtal Omelette XL (to be consulted)  	13,50
(Omelette made with crunchv potatoes and runny eggs!)	

\*According to season

### Intolerances

 Molluscs	 Dairy	
 Fish	 Gluten	 Soya
 Crustaceans	 Sesame	 Mustard
 Eggs	 Nuts	

## WHAT'S ONE MORE PLATE? Homemade.....

Chocolate sacher mousse 🍪	5,90
Gypsy Roll with cream and burnt crème caramel 🍪🍷	5,90
Valencià	5,50
Freshly squeezed orange juice	3,50
Seasonal fruit	2,10

## ICE CREAMS

Mandarine sorbet	4,20
Iced chocolate	4,95
Chocolate or cream cone 🍷	2,90
Vanilla ice cream with hot chocolate 🍷	4,85
Mini ice creams	2,90

🍷 \*In case of food allergies or intolerances  
check with our staff in

Meat fondue made to order  
(minimum 4-5 maximum) 20 €/ person

·PortBar·

# BRUXTAL

·Premià de Mar·

## BLACK WINE

PeTit Pissarres 2017 - DO. Priorat	19,00
Somiadors 2016 - DO. Empordà	21,00
Purgatori - Costers del Segre	38,00
Ariezo - Marques Riscal - DO. Rioja	15,00
Cuatro Gotas - DO. Rioja	12,00/ 🍷 2,95
Condado de Oriza - DO. Ribera de Duero	15,00
Pago de los Capellanes Roble	19,00
Pago de los Capellanes Crianza DO. Ribera del Duero	29,00
Artuke (carbonaceous maceration) - DO. Rioja	13,95
Xino Xano - DO. Penedès	12,60/ 🍷 2,90

## ROSÉ WINE

Xino Xano- DO. Penedès	12,60/ 🍷 2,60
Vallobera - DO. La Rioja	14,00
Xic Torello - DO. Penedès	13,00

## WHITE WINE

Albariño Lolo 2017 - DO. Rias Baixas	17,50
Mesta Verdejo - DO. Rueda	14,00/ 🍷 2,90
Barbadillo Cadiz - DO. Palomino	10,90
Xino Xano - DO. Penedès	12,60/ 🍷 2,60
Waltraud Torres - DO. Penedès	32,00
Jean Leon 3055 Chardonnay 2018 - DO. Penedès	16,90
Alta Alella Pansa Blanca - DO. Alella	16,90
Miranda Chardonnay d'Espiells - DO. Penedès	16,90

## CAVAS

Agustí Torelló Mata brut nature 2012 gran reserva	22,00
Peret Fuster brut nature	16,00
Parxet cuvee 21 2015	16,00/ 🍷 3,95
Gran Juve & Camps gran reserva	45,00
Juve & Camps brut reserva de la familia	19,00

## CHAMPAGNE

Laurent Perrier La cuvee brut	58,00
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