



HOME MENU

<i>Catalan "coca" bread with tomato</i>	3,20€
<i>Ink squid croquettes (4 units)</i>	8,00€
<i>Cantabrian anchovies with "coca" bread</i>	10,00€
<i>Patatas bravas "Santa Gula's style"</i>	6,80€
<i>Crunchy "Morcilla" from Burgos a with apple compote and pinions</i>	7,80€
<i>Artichoke hummus with yoghurt and homemade Libanese bread</i>	9,80€
<i>Smoked aubergine with creamy goat cheese and asian herbs.</i>	10,50€
<i>Artichoke flowers "Santa Gula's style"</i>	12,00€
<i>Zucchini carpaccio, goat cheese, cashews and mint</i>	9,80€
<i>Burrata from Puglia with roasted pumpkin, dried tomatoes, pickles and sesame</i>	14,00€
<i>Homemade raviolis stuffed with prawns, mushrooms and parmesan sauce</i>	16,20€
<i>Tuna tataki with mango, sesame and avocado salad</i>	17,60€
<i>Grilled octopus with gremolata and "papas arrugás"</i>	18,20€
<i>Black rice with Cuttlefish and Moroccan lemon aioli</i>	21,00€
<i>Black Angus steak tartare with mustard and pickled egg yolk</i>	14,50€
<i>Black Angus Picanha with carrot and hazelnut purée and black garlic sauce</i>	18,00€
<i>Lacquered Iberian rib with sweet potato, coconut and curry</i>	14,50€

HOMEMADE DESERTS

<i>"santaGula" cheesecake with passion fruit sauce</i>	6,20€
<i>Creamy "blond" chocolate mousse and caramelized hazelnuts</i>	6,20€
<i>Pistachio coulant with yoghurt ice cream</i>	7,20€
<i>Sandro Desii's flavoured ice creams</i>	5,50€

**Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Please do not hesitate to request more information if needed.*

**10% terrace rate*