



HOME MENU

<i>Catalan "coca" bread with tomato</i>	3,60€
<i>Ink squid croquettes (4 units)</i>	8,00€
<i>Cantabrian anchovies with "coca" bread</i>	12,00€
<i>Patatas bravas "Santa Gula's style"</i>	6,00€
<i>Ssäm with "Ensaladilla" and smoked sardines</i>	9,00€
<i>Carrot hummus with yoghurt and homemade Libanese bread</i>	9,80€
<i>Smoked aubergine with creamy goat cheese and asian herbs</i>	11,50€
<i>Thai salad with green mango and peanuts</i>	10,90€
<i>Zucchini carpaccio, goat cheese, cashews and mint</i>	10,50€
<i>Burrata from Puglia with roasted red peppers, anchovies emulsion and capers</i>	14,00€
<i>Homemade raviolis stuffed with prawns, mushrooms and parmesan sauce</i>	16,20€
<i>Scallops omelette with "butifarra negra", caramelized onion and Bearnaise sauce</i>	18,50€
<i>Grilled octopus with roasted potato cream and iberian chorizo "migas"</i>	19,00€
<i>Cod loin with romesco pumpkin, sunflower seed praliné and pinion-raisin vinaigrette</i>	20,00€
<i>Black rice with Cuttlefish and Moroccan lemon aioli</i>	22,00€
<i>Wagyu steak tartare with mustard, cured foie and pickled egg yolk</i>	18,00€
<i>Veal cheek bao with yoghurt and homemade pickles (2 units)</i>	12,50€
<i>Lacquered Iberian rib with sweet potato, coconut and curry</i>	15,50€
<i>Iberian pork "presa" with potato Moussline, sweet wine sauce and pickled vegetables</i>	19,00€

HOMEMADE DESERTS

<i>"santaGula" cheesecake with passion fruit sauce</i>	6,20€
<i>Catalan crème brûlée with mandarin sorbet and crumble</i>	6,50€
<i>Creamy "blond" chocolate mousse and caramelized hazelnuts</i>	6,20€
<i>Pistachio coulant with yoghurt ice cream</i>	7,50€
<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*