

AGUA

bar · tapes · restaurant

Glass of Mïet & Chandon / Foie gras and beef carpaccio canapé 14,00 €

TAPAS

Flat bread with guacamole, prawn and tomato oil		3,50 €
Foie gras and beef carpaccio canapé		3,00 €
Brie and anchovies canape		3,00 €
Cantabrian anchovies with bread spread with fresh tomato and olive oil		16,50 €
Acorn-fed Iberian cured ham		21,00 €
Fried calamari	1/2 7,00 €	14,00 €
Crispy artichokes		7,00 €
Chicken and ham croquettes		6,00 €
Fried Padrón peppers with Maldon salt		8,00 €
Fried marinated anchovies		10,00 €
Crispy pork ribs with chipotle mayo and Padrón peppers		8,00 €
Grilled clams		16,00 €
Garlic prawns		19,00 €
Bhutan potatoes (Himalayan style)		7,00 €
Spicy potatoes		5,50 €
Grilled mussels with a herb sauce		11,00 €
Fresh bread from our bakery		1,50 €

STARTERS

Onion soup with Emmental cheese gratin		9,00 €
Tuna tartare with avocado, spring onion and cherry tomato		14,00 €
Mushroom confit, cherry tomatoes & herb salad served with pita bread		10,00 €
Beetroot and apple tartare with pea hummus		11,00 €
Buffalo mozzarella, raf tomato and pesto salad		12,00 €
Quinoa, radish, orange and ricotta salad		10,00 €
Free-range fried egg with Iberian ham and French fries		13,50 €
Vegetable roll with mozzarella, basil and sun-dried tomatoes		15,00 €
Chargrilled vegetables with romesco sauce		12,00 €
Tagliatelle with clams and cherry tomatoes		15,00 €

RICE DISHES

Paella of seafood (minimum 2 pax)	p.p	23,00 €
Charcoal-grilled rice with artichokes, prawns and cuttlefish		22,00 €
Soupy king prawn rice		22,00 €
Black rice, calamari, prawn and alioli		17,00 €
Wild rice and vegetables		15,00 €
Prawn and clam Fideuá		20,00 €

VEGETARIAN AND/OR LIGHT DISHES

<i>Onion soup with Emmental cheese gratin</i>	9,00 €
<i>Mushroom confit, cherry tomatoes & herb salad served with pita bread</i>	10,00 €
<i>Beetroot, apple and pea hummus tartare</i>	11,00 €
<i>Buffalo mozzarella, raf tomato and pesto salad</i>	12,00 €
<i>Quinoa, radish, orange and ricotta salad</i>	10,00 €
<i>Chargrilled vegetables with romesco sauce</i>	12,00 €
<i>Wild rice and vegetables</i>	15,00 €

FISH

<i>Baked hake with potato, onion and tomato</i>	22,00 €
<i>Fillet of cod, tomato, basil and purple potato</i>	24,00 €
<i>Santurce-style baked monkfish tail served with potato and tomato</i>	24,00 €
<i>Grilled salmon, pickled vegetables and dill sauce</i>	17,00 €
<i>Stewed lobster stew with spaghetti (min. 2 pax)</i>	p.p. 22,00 €
<i>Grilled octopus, creamy potatoes and leeks with La Vera paprika</i>	20,00 €
<i>Cod carpaccio with fresh tomato and Kalamata olives</i>	16,00 €

MEAT

<i>Beef carpaccio with Parmesan cheese and rocket</i>	17,00 €
<i>Duck confit with grappa sauce and potato rosti</i>	19,50 €
<i>Beef sirloin steak with red wine shallots, baby potatoes and mushrooms</i>	24,00 €
<i>Lamb confit with mushrooms sauce</i>	17,50 €
<i>Plain grilled hamburger or served with cheese sauce</i>	12,00 €
<i>Chicken thigh roasted with mint and french fries</i>	13,00 €
<i>Iberian pork "pluma" steak with pak choi, apple puree and cider sauce</i>	18,50 €

DESSERTS

<i>Warm chocolate cake with vanilla ice cream</i>	6,00 €
<i>Tarte Tatin</i>	6,00 €
<i>Cranberry cheesecake</i>	6,00 €
<i>Dark chocolate and toffee mousse</i>	6,00 €
<i>Rum cake with yolk cream gratin</i>	6,00 €
<i>Creamy passion fruit, almond crumble, red berries and yoghurt</i>	6,00 €
<i>Roasted strawberries with black pepper</i>	6,50 €
<i>Lemon mousse, almond dacquoise and green tea</i>	6,00 €
<i>Vanilla biscuit with Baileys and hot chocolate</i>	6,00 €
<i>"Mel i mató" (Catalan ricotta-style cheese served with honey)</i>	6,00 €
<i>Assortment of cheeses of cow milk (rey silo roxu, rey silo blanco and lazana)</i>	6,00 €
<i>Fresh fruit in ginger syrup served with tangerine-mint sorbet</i>	6,00 €
<i>Fresh orange juice</i>	4,50 €
<i>Sorbets: Lemon / Passion fruit and vineyard peach</i>	5,25 €
<i>Ice creams: cinnamon & caramel / vanilla / chocolate / coffee / yoghurt & blackberry</i>	5,25 €

10% V.A.T. INCLUDED

Please request further information in case of allergies or food intolerances