

## APPETIZERS

- Fried artichokes 6,40
- Iberian ham croquettes (6) 6,80
- Humus of red peppers with pita bread 6,75
- Bravas Mordisco 6,80
- Camembert cheese braised with confit tomatoes 8,60
- Buthan potatoes 8,90
- Crunchy avocado with mango and yellow chile sauce 8,50
- Iberian ham with bread and tomato 18,00
- Olives, national variety 2,90
- Dumplings of Iberian pork, peanut, hoisin and tamarind sauce 8,90
- Roasted eggplant, mint, sobrassada, mahon cheese, honey-mustard vinaigrette 8,90
- Open omelette with truffled asparagus 11,20
- Vegan nachos with enchilada and creamy avocado 9,00
- Crunchy chicken wings with soy, honey and ginger 8,90
- Fajitas of chicken and vegetables (2) 12,00
- Burrata Pugliese with extra virgin olive oil and Raff tomatoes 15,90
- Cantabrian Anchovies (2) 3,00
- Squid (Andalusian recipe) with saffron and citrus mayonnaise 13,80
- Scrambled organic eggs, iberian ham, potatoes 15,20
- Crunchy corn toast with braised tuna, avocado and chipotle sauce (2d) 13,50

## STARTERS AND GREENS

- Gazpacho Mordisco 6,00
- Russian Salad 8,20
- Amaranth salad, yellow lentils, spinach, pesto basil, carrot and dried tomato 11,90
- Mushroom carpaccio with cured goat cheese and tartufata 10,50
- Organic tomatoes assorted with anchovies and/or tuna belly 12,50
- Baby spinach salad, mushrooms, feta cheese, apple and nuts 10,80
- Giant asparagus from Navarra, with hollandaise sauce citrus 16,80
- Sea bass ceviche, with pomegranate and corn 13,90
- 12 vegetables grilled sautéed 10,70
- Quinoa burger, organic broccoli and avocado 11,80
- Sautéed lentils with ham, mushrooms, wild rice crunchy and consommé 13,20
- Tartar of wild salmon, avocado, mango, onionpurple, tomato and cilantro 14.80

## RICE AND PASTA

- Bacon, ricotta and pistachio ravioli 13.00
- Black tagliolini with prawns, piquillos and soft garlic 16.50
- Rigatoni with smoked burrata, dried tomato pesto and basil 13,20
- Cuttlefish and prawn soup rice (15 minutes) 16,50

## MEAT AND FISH

- Charcoal grilled chicken paillard, soya green beans and dried tomatoes 13,90
- Beef "Fricandó" stew 15,00
- Hot veal carpaccio with herbs 15,80
- Lamb ribs with beans of Santa Pau and Padrón peppers 19,90
- Roast beef, mushrooms sauce 14,20
- "Pepito" Beef Steak Sandwich 18,00
- Grilled Mordisco hamburger mushrooms/cheese/onion sauces 14,30
- Charcoal grilled fillet steak (170g) with sautéed baby potatoes and ceps 21.50
- Classic beef steak tartar 17,80
- Crispy corvina with candied tomatoes, cream of onion and romesco 16.90
- Wild salmon with vegetables 17,50

## DAILY DISHES