

To share

To start with

Assorted olives	4,00	Anchoas in vinaiger (4 unidades)	8
Salted almonds	4,00	Cockles in a can with Espinaler sauce	13,7
Boquerones «in vinegar» (6 unidades)	8,00		

The «must»

Steak tartar “montaditos”	7,90
Rabbit ribs with garlic and parsley	8,70
Sirloin tacos (cubes) with entrecote sauce	12,00
Tiras de pollo con salsa de miel y mostaza	9,50
Mini Burger of Black Angus beef (€/unit)	4,00
Ceviche of salmon, coconut milk, lime and coriander	8,40
Seasonal mushrooms in casserole, grilled	8,00
Berenjenas en tempura, queso de cabra y miel	9,50
Guacamole con burrata y nachos	13,20
Shrimps in tempura with kimchi sauce NEW	14,00

The classics

Iberian ham	18,00
Chicken croquettes homemade (€/unit)	2,20
Iberian ham croquettes homemade (€/unid)	2,40
Our “patatas bravas” (spicy potatoes)	5,80
Russian salad	7,40
Prawn salad	7,40
Scrambled eggs with potatoes and chorizo	7,20
Fried artichokes with tartar sauce	8,40
Padrón pepper and “fleur de sel”	6,50
Grilled squid with garlic and parsley (or andalusian)	12,60

Sugestions

Eggs b�enicte with ham and holandaise sauce (<i>salmon</i> +2,5)	11,70	P�ate de campa�a con tostaditas crujiente	10,00
Onion soup with poached egg and parmesan cheese	10,00	Terrina de foie gras and toasts	15,80
Tortilla with truffle NEW	10,00	Grilled vegetables with romesco sauce NEW	11,00

Price in ( )

Extra terrace 10%

Our SANDWICHES

Comté cheese and iberian ham	5,80
Truffled bikini (sandwich)	9,50
Veggie sandwich	10,50
<i>tuna, tomato, egg, salad, mayonnaise and mustard</i>	
Club sandwich with chicken	14,20
Café Turo Burger	15,40

Fish and sea food

Smoked salmon with blinis	14,40
Raw red tuna with soy	12,90
Salmon tartare with avocado, soy and lime	16,00
Tuna tartare with avocado	17,40
Sea bass and leche de tigre ceviche	13,70
Charcoal salmon with vegetables	16,00
Cod with Santa Pau beans and sauce vierge	17,50
Mussels with "Poulette" sauce and fries	14,20
Tagliatelle with squid and pesto	14,70
Grilled octopus	13,70
Crispy octopus with hummus NEW	14,00

Salads

Tomato salad with burratina	11,60
Avocado salad with «pico de gallo»	10,50
Tuna belly salad and spring onion	11,20
Niçoise	11,60
<i>beans, potatoes, cherry tomatoes, tuna</i>	
Caesar	10,50
<i>with chicken and parmesan cheese</i>	
Goat cheese	12,60
<i>corn salad, cherry tomato, apple and nuts</i>	

Meat

Roast beef with tartar sauce	13,50
Beef carpaccio Harry's bar style	10,50
«Knife-cut» beef tartar	19,00
Chicken in «piccata» with mozzarella	16,30
Escalope a la milanesa con patatas fritas y salsa tártara	12,40
Iberian feather loin and vegetables	18,00
Entrecôte café de Paris	19,50
Sirloin "chateaubriand" and bearnaise	28,00
Duck confit al Pedro Ximénez NEW	14,00

Bread and butter	1,30
Bread with tomato	3,30

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Desserts

Flan «que te inclinas»
5,50

Cake of the day
(price per portion)
7,50

Cheesecake Salvador Dalí
and red berries
8,70

Crème brûlée al estilo parisino
7,50

Lemon pie crazy
8,70

Ice cream
*Mango, vainilla, mandarina, lemon
or choco italiano*
5,80



Cocktails

precio: 12,60



Classics

NEGRONI

Gin, red vermouth, campari

OLD FASHIONED

Bourbon, angostura, sugar

MANHATTAN

Rye whisky, red vermouth, angostura

BLOODY MARY

Vodka, tomato juice, spices, tabasco

DRY MARTINI FRAPPÉ

Gin, vermouth seco

MOJITO classic or red berries

Ron, mint, lemon, sugar

Fruits



MARGARITA raspberry and pepper

*Tequila, triple seco, sugar, lemon,
raspeberry and pepper*

CAIPIRINHA ginger and passion fruit

*Lime, cachaça, sugar, ginger and
passion fruit*

OUR MARTINIS

Gin, lemon, fruit syrup, sugar

· Mandarine and kumquat ·

· Passion fruit ·

· Coco ·

· Strawberry ·

Without alcohol price: 11,20

ROUGE

*Strawberry, apple, lemon juice,
strawberry syrup and basil*

TROPICAL

*Passion fruit, pineapple and
lime*

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Wine by the glass



Cava & Champagne

Penedés, Cava Terra de Marca, Brut Nature	5,40	24,00
Champagne MUMM	9,00	60,00
Champagne, Gremillet Brut Sélection	11,00	70,00

White wines

Rias baixas, Lagar de Cachada, <i>ALBARIÑO</i>	5,80	25,00
Faugères, Château Grézan, <i>CHARDONNAY</i>	5,30	21,00
The Freaky Wines, Tierra de Castilla, <i>VERDEJO</i>	4,80	19,00

Red wines

Rioja, Finca San Martin Crianza 2018, <i>TEMPRANILLO</i>	5,00	25,00
Ribera del Duero, Áster Crianza 2016, <i>TINTA DEL PAÍS</i>	6,50	30,00
Ribera del Duero, Luz Millar Roble, <i>TEMPRANILLO</i>	5,50	27,00
Faugères, Château Grézan, <i>GARNACHA, SYRAH</i>	5,50	29,00

Rosé wines

Faugères, Château Grézan, <i>GARNACHA, SYRAH</i>	4,8	21,00
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White wines

Chablis, Chablisienne, La Sereine <i>CHARDONNAY</i>	51,00
Faugères, Château Grézan (magnum) <i>CHARDONNAY</i>	40,00
Rueda, Marqués de Riscal Limousin, <i>VERDEJO</i>	40,00

Rosé wines

Faugères, Château Grézan (magnum)	44,00
Provence, M de Minuty	37,00

Red wines

Acusp, Castell d'Encus, <i>Costers del Segre</i>	69,00
Montsant, Capcanes, La Nit de les Garnatxes Calissa, <i>GARNACHA</i>	25,00
Priorat, Les Cousins, L'Inconscient, <i>MERLOT, SYRAH</i>	29,00
Ribera del Duero, Lleiroso Reserva, <i>TEMPRANILLO</i>	60,00
Ribera del Duero, Pago de los Capellanes crianza, <i>TINTO FINO</i>	58,00
Rioja, Marqués del Riscal Reserva <i>TEMPRANILLO</i>	45,00
Côtes-du-Rhône, Jaboulet	40,00
Crozes-Hermitage Les Jalets, <i>SYRAH</i>	

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