

DINNER

SHARE IS CARE

FRIED GREEN TOMATOES: with pico de gallo, ricotta cheese and sweet chili.	5,5€
GUACAMOLE: fresh homemade guacamole with totopos.	6,5€
HUMMUS: homemade hummus with libanese bread.	6,5€
EGG POTATO & TRUFFLE: creamy mashed potatoes parmentier, tartufata, parmesan cheese flakes and crunchy poached egg.	7,3€
PATACONES: fried green plantain, topped with salsa, feta cheese and guacamole. Try them with extra pulled pork.	7,7€
PULLED PORK NACHOS: with melted cheddar cheese, sour cream, home-made guacamole, jalapeños, pulled pork, pico de gallo and poached egg Veggie option with fried beans.	12€
TABLITA DEL PAÍS: queso manchego, jamón, fuet, olivas y pan con tomate.	8€
BRAVAS: with home-made brava sauce.	4,7€
OLIVES: low salt yeyé olives.	2,75€
PA AMB TOMÀQUET: local bread with tomato and olive oil.	3€
MANCHEGO CHEESE: 6 months matured cheese.	4,2€

SALADS

CAESAR SALAD: free range chicken, crispy bacon, romaine lettuce, parmesan cheese, croutons and home-made caesar dressing.	9,3€
SPINACH SALAD: baby spinach, pine nuts, blueberries, pomegranate, feta cheese, cherry tomatoes and home-made honey mustard vinaigrette.	9,3€

CEVICHE

AVOCADO CEVICHE: wild seabass, lime, red onions, avocado, mote corn, coriander and home-made green plantain chips.	13,5€
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TACOS

GRILLED FREE RANGE CHICKEN: 3 tacos in corn tortilla, salsa verde, lettuce, guacamole, pico de gallo, sour cream and coriander.	9€
PULLED PORK: 3 tacos in corn tortilla, pickled red onions and celery leaves.	9,5€
VEGAN JACK FRUIT TINGA: topped with pico de gallo and pozolero corn, greens and corn tortilla.	9,5€

CASSEROLES

OEUF SUR LE PLAT: casserole of poached eggs with seasonal mushrooms, asparagus, bacon, parmesan cheese and truffle oil.	13,3€
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BURGERS

All of our burgers are served with brioche bun, fresh cut fries and greens

HOME BURGER: 150gr of local organic ground beef patty, caramelized onions, cheddar cheese, smoked bacon, pickels and home-made chipotle mayonnaise.	12,8€
VEGGIE BURGER: home-made patty made with black beans, vegetables, sour cream, lettuce, tomato and guacamole.	12,8€
PULLED PORK SANDWICH: with coleslaw, pickled onions and celery leaves.	12,8€
PULLED JACK FRUIT SANDWICH: our veggie version of pulled pork made with jack fruit, served with coleslaw and radishes.	12,8€
PASTRAMI SANDWICH: with melted parmesan cheese, pickels and mustard.	11,8€

SWEETS

BLUEBERRY PANCAKES: with crème fraîche, berries, banana and maple syrup.	8,2€
FRENCH TOAST: with crème fraîche, banana, mix of berries and vanilla ice cream.	9€
HOMEMADE CAKES: ask for our seasonal cakes.	

DRINKS

NATURAL JUICES 4€	NON ALCOHOLICS
• Orange	Panela Iced Tea 3,5€
• Orange & carrot	Pink lemonade 3,5€
• Pear, apple & orange	Ginger beer Belvoir eco 3,9€
• Apple, celery & carrot	Kombucha 3,9€
• Cucumber, celery, pear & apple	Aguapanela with lemon 3,5€
• Beetroot & apple	
(Add free lemon or ginger)	
COFFEE	ORGANIC
Espresso 1,3€	INFUSSION 2,5€
Doble espresso 2,1€	Chamomile
Cortado 1,5€	Pepermint
Americano 1,7€	Rooibos
Americano doble 3,2€	Yogui tea
Café con leche 1,9€	TEA 2,5€
Cappuccino 2,5€	English Brekfast
Flat white 3€	Té verde
Cold Brew 3,7€	Chai
Café latte 3,7€	Early grey
Chai latte 3,7€	Oat milk (+0,25€)
Dirty chai latte 4,5€	
Matcha latte 4,2€	

COCKTAILS & BEERS

BOTTLED BEER	
Alhambra Reserva 1925	3,3€
Brutus Lager	3,3€
Garage IPA from Espiga	3,8€
Blonde Ale from Espiga	3,8€
DRAFT BEER	20cl 30cl 50cl
Alhambra Especial	2,1€ 2,4€ 4,4€
RED WINE	copa 750cl
House wine	2,7€ 13€
Lo Petitó D.O. Montsant (Syrah Merlot)	2,9€ 15€
Wine of the month	3,3€ 16€
WHITE WINE	
House wine	2,7€ 13€
Afortunado D.O. Rueda (Verdejo)	2,9€ 15€
Wine of the month	3,3€ 16€
ROSÉ WINE	3,2€ 15€
SANGRIA & CAVA	
Classic Sangría	5€ 15€
Cava Sangría	5€ 15€
Mimosa	3,5€ 15€
Bellini	3,5€ 15€
Cava Mas Pericot (Brut Nature)	3,2€ 13€
VERMUT	3,2€ 15€
COCKTAILS	GIN&TONIC
Cachaça pink lemonade 5,5€	Bulldog 9€
Bloody Mary 6,5€	Bombay Sapphire 9€
Michelada 5,5€	Hendrick's 10€
Mezcal tonic 7€	Millers 10€
Mojito 6,5€	
Moscow/London Mule 7€	
Apperol Spritz 5€	

Our dishes may contain seeds, nuts and gluten.

