

MENU

TAPAS

PUERROS CON ROMESCO ✓ 27
Leek and Romesco

CHAMPIÑONES EN TEMPURA, PARMESANO Y HIERBAS FRESCAS ✓ 35
Tempura Champignons, Parmesan and Fresh Herbs

BERENJENAS FRITAS, MISO Y MELAZA ✓ 35
Fried Eggplant, Miso and Melasa

PIMIENTOS DEL PADRÓN ✓ 32
Padron Peppers

CALAMARES BLANCOS Y NEGROS 52
Black and White Calamari

CROQUETAS DE JAMÓN IBÉRICO 39
Iberico Ham Croquettes

PULPO GRAN CANARIA 89
Octopus Gran Canaria

TORTILLA VAGA DE JAMÓN Y PATATAS 29
Lazy Omelet, Jamon and Potatoes

BUÑUELOS DE LANGOSTINOS CON MATICES THAI 39
Prawn Buñuelos with Thai Hints

DESSERT

PIJAMA 35
Pajamas

ROCHER 45
Rocher

COCO, ESPINO AMARILLO Y ALBAHACA 32
Coconut Mousse, Sea Buckthorn and Basil

CHURROS CON CHOCOLATE CALIENTE 34
Churros with Hot Chocolate

CREMA CATALANA CON FRUTOS ROJOS 29
Crema Catalana with Red Fruits

NIÑA CON GLOBO 25
The Girl with Balloon



Tripadvisor

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— 33 —

TREINTA Y TRES

STARTER

VIEIRA PARMENTIER CON BOLETOS 110
Scallop Parmentier with Mushrooms

BRIOCHE CON TARTAR DE RUBIA GALLEGA, MAÍZ Y MOLE 79
Brioche with Rubia Gallega Beef Tartare, Corn and Mole

TARTARE DE TOMATE CON HUEVO POCHE Y MAÍZ DULCE 49
Tomato Tartare, Poached Egg and Corn

SOUP

CREMA DE COLIFLORES CON ÑOQUIS TRUFADOS ✓ 39
Cauliflower Cream with Truffled Gnocchi

SOPA DE PESCADO Y MARISCO 90
Fish and Seafood Soup

RAMEN DE ESCUDELLA CON ALBÓNDIGAS 79
Escudella Catalan Ramen with Meatballs

RICE

ARROZ CREMOSO DE REMOLACHA Y CREMA AGRIA ✓ 55
Creamy Rice, Beetroot and Sour Cream

ARROZ SECO DE TINTA, CALAMARIES Y LANGOSTINOS 149
Black Dried Rice, Calamari and Langoustines

FISH

LUBINA DE BOSQUE 155
Sea Bass and Forest

SALMÓN A LA NARANJA CON ESPINACAS 140
Scottish Salmon, Orange and Spinach

MEAT

MAGRET DE PATO, CIRUELAS Y RAÍCES 105
Duck Breast, Plums and Roots

COSTILLA GLASEADA DE CERDO IBERICO CON ZANAHORIAS EN TEXTURAS 120
Glazed Iberico Pork Rib with Texture of Carrots

SOLOMILLO DE RUBIA GALLEGA, PATATAS FRITAS Y PIMIENTOS DEL PADRÓN 179
Rubia Gallega Sirloin, French Fries and Padron Peppers

NUESTRO „TOURNEDOS ROSSINI” 270
Our „Tournedos Rossini” Argentinian Angus Sirloin Steak, Foie Gras, Truffle and Oporto Sauce

GARNISH

PURE DE ZANAHORIAS ✓ 24
Carrot Puree

PATATAS FRITAS CASERA ✓ 25
Homemade French Fries

DRINKS

AMERICANO 13

SINGLE ESPRESSO 10

DOUBLE ESPRESSO 14

CAPPUCCINO 15

TEA 18

PEPSI 0,2l 13

TONIC 0,2l 13
Thomas Henry

WATER CISOWIANKA 0,33l/0.7l 8/16

Service Charge of 10% will be added to the bills of tables from 6 Guests.

Prices in Polish PLN, including VAT. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform our waiting staff of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.