

SUCURSAL ACEITERA

TAPAS TO SHARE

Potatoes bravas Sucursal 6,50	Russian salad with prawns 6,80
Bomb Sucursal 5,80	Gilda Sucursal 3,10
XL roasted chicken croquette 3,80	Gilda clásica 2,80
Beef cheek croquette 2,80	Gilda vegan artichoke 2,90
Iberian ham Juan Manuel 18	Matrimonio 3,50
Smoked Angus beef jerky 17,50	Octopus skewer 3,60
Selection of 5 cheeses 17,50	Spicy cheese skewer 3,40
Andalusian squid 14,50	Chili peppers stuffing with goat cheese (4 ud.) 5,60
Soria-style pork belly with honey and orange zest 8,50	Cheese in oil and pickled olives 6,50
Coca de vidre with tomato 3,80	Cantabrian anchovies double 00 (4 ud.) 10,40
Truffle bikini 11,50	Boquerones (6 fillets) 8,40
Braised beef cheek brioche 13,50	Anchovy toast with stracciatella and pistachio 5
<i>(chipotle mayonnaise, onion in two textures)</i>	Smoked salmon toast with dill mayonnaise 6,50

OUR EGGS



Broken eggs with ham 15,50
Open omelet with sobrasada, brie cheese and honey 13,50
Potato and onion omelet 8,50
Potato and onion omelet with truffle 12
Artichoke fritters, potatoes parmentier, slow-cooked egg and truffle oil with parmentier 14,50

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FROM GARDEN TO TABLE

- Barbastro Tomato 14
(dried fruit vinaigrette with cane sugar, creme fraiche and arugula)
Stracciatella with eggplant parmigiana and marinated cherries 13,80
Tomato salad with tuna belly and capers 13
Flame-grilled eggplant with teriyaki sauce 13,80
(celery puree, pickled onion, parmesan cheese and mini sprouts)

TIERRA Y MAR

MEATS

- Beef skirt steak with chimichurri 20
Diced sirloin steak with Café de Paris sauce 23,50
Steak tartare with mustard ice cream 22
Roast beef cannelloni with herb béchamel,
beef sauce and sweet potato 17

Garrison:
Chips 3,80

FISH

- Mallorcan-style octopus 25
Salmon tartare 14,50
Garlic prawns 15,50

DESSERTS

- Homemade cheesecake 7
Pistachio cream 8
Tiramisu with coffee ice cream and “carquinyolis” 6,50
Creamy flan with cream 6,50
Bread with chocolate, oil and salt 6,50
Chocolate truffles 1,80 ud.

