

PARA EMPEZAR Y COMPARTIR

- ✂ Jamoncito Ibérico 5J 16/21
- ✓ Pan de coca con tomate 3.5
- ✂ Nuestro pulpo con all i oli y miel 13
- Tacos de ternera y cebolla encurtida 7/12
- ✓ ✂ Tabla de quesos artesanos 13/17
- Huevos trufados con patatillas 10.50
- Chips de apionabo, huevo poché y salsa de jamón 11
- Foie a la plancha, crumble y oporto 12.50
- ✓ Bomba de arroz con calabaza, piñones y queso 7/10
- ✂ Canelón de col relleno de pato & crema de cebolla y pera 9
- ✂ Calamarcitos, papada sobre mayonesa de ajo negro 8/12
- Steak tartare 12.50
- Buns de cordero con salsa de yogur 8

GREEN CORNER

- ✓ ✂ Ensalada de calabaza y queso Scamorza 8.50
- ✓ Burrata, crema de guisantes y gremoulade 12
- ✓ ✂ Trio: guacamole, hummus & paté de remolacha 9
- ✓ ✂ Quinoa salad 8
- ✓ Veggie Burger de seitán 8.50
- ✂ Niçoise de tomates ecológicos y ventresca 10
- ✓ Coca de escalivada casera 7.50

CARNES

- ✂ Secreto ibérico, salsa de manzana y trinxat 12
- Solomillo Wellington con setas y foie 14
- ✂ Tandoori de cordero + cous cous XL 11.50
- Galta de ternera con parmentier de trufa 13.50
- Metric Burger con patatas Deluxe 12

FISH!

- Vieiras, ravioli de foie y crema de puerro 11/15
- ✂ Atún a la plancha con puré de apionabo 13.50
- ✂ Salmón marinado con remolacha & curry 12
- Tartar de atún con miso y aguacate 15
- Spaghetti frutti di mare 13

HAPPY ENDING

- ✂ Mousse Yogur & Passion fruit 3.60
- ✂ Panacotta de pistacho 4.50
- ✂ Coulant homemade 4.70
- Torrija, toffee y naranja 5
- Carrot cake 4.50
- Un cheesecake diferente 4.30
- Sorbete de limón verde y jengibre 3.50

SHARING IS CARING

- ✂ 5J Iberic Jam 16/21
- ✓ Catalan bread with tomato 3.5
- ✂ Baked octopus with "all i oli" and honey 13
- Beef taco and pickled onion 7/12
- ✓ ✂ Artisan cheese table 13/17
- ✓ Truffled eggs with potatoes 10.50
- "Apionabo" chips, poached egg and Iberic ham sauce 11
- Grilled foie, crumble, seasonal fruit and oporto 12.50
- ✓ Rice, pumkin, pinions and cheese bomb 7/10
- ✂ Duck rolled up in cabbage, onion cream and pear canelloni 9
- ✂ Little squid, dewlap with lime & balck garlic mayonnaise 8/12
- Steak tartare 12.50
- Lamb buns with yoghourt sauce 8

GREEN CORNER

- ✓ ✂ Pumpkin and Scamorza cheese salad 8.50
- ✓ Burrata, pea and gremoulade cream 12
- ✓ ✂ Threesome: guacamole, hummus, beetroot pate 9
- ✓ ✂ Quinoa salad 8
- ✓ Seitan veggie burger 8.50
- ✂ Ecologic tomatos and tunna belly Niçoise 10
- ✓ Barbacued aubergine home-made pizzeta 7.50

MEAT

- ✂ Iberian pork shoulder steak, apple sauce ands "trinxat" 12
- Wellington sirloin steak with mushrooms & foie 14
- ✂ Tandoori lamb with XL cous cous 11.50
- Veal cheeks with truffled parmentier 13.50
- Metric Burger with deluxe fries 12

FISH!

- Scallops, foie ravioli and leek cream 11/15
- ✂ Grilled tuna with mashed "apionabo" 13.50
- ✂ Marinated salmon with betroot & curry 12
- Tuna tartar with miso and avocado 15
- Spaghetti "fruti di mari" 13

HAPPY ENDING

- ✂ Yoghurt and passion fruit mouse 3.60
- ✂ Pistachio Panacota 4.50
- ✂ Home made Coulant 4.70
- French toast, toffee and orange 5
- Carrot cake 4.50
- A different cheesecake 4.30
- Green lemon and ginger sorbet 3.50