

## TAPAS & SMALL DISHES

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### Homemade "Patatas Bravas" | 5,90

*Selected, boiled and then fried, served with our brava sauce.*

### Battered Camembert | 6,90

*Golden and crunchy, accompanied by homemade pumpkin jam.*

### Iberian Ham Croquettes (3 pcs.) | 7,90

*Accompanied by exquisite truffled mayonnaise.*

### Parmesan Aubergines | 7,90

*Baked with 24-month-old Reggiano Parmesan cheese and our homemade pesto sauce.*

### Calamari a la Andaluza | 8,90

*Battered, fried and delicious squid.*

### Rock Mussels | 8,90

*Fresh and steamed.*

### Handmade Vegetables Gyozas (4 pcs.) | 8,90

*Steamed and served with flavoured soy sauce.*

### Asparagus with Goat Cheese | 9,90

*Fresh, grilled with melted goat cheese and laminated almonds.*

### Assortment of Iberian Cold Meats and Manchego Cheese | 9,90

*Gourmet selection of loin, chorizo, Iberian sausage and Manchego cheese.*

### Handmade Prawns Gyozas (4 pcs.) | 10,90

*Steamed and served with flavoured soy sauce.*

### Garlic Prawns | 10,90

*Cooked in garlic oil with a touch of spicy chilli.*

### Fresh Clams | 11,90

*Sautéed in extra virgin olive oil.*

### Tuna Tartare | 12,90

*Mixed with soy sauce, sesame, orange juice, ginger and a hint of oyster sauce, accompanied by fresh mango and wakame algae.*

### Iberian Ham | 13,90

*Carved by hand and accompanied by coca bread with tomato.*

### Tenderloin Beef Tartare | 14,90

*Girona beef, carved by knife and seasoned with our old-fashioned mustard sauce, accompanied by truffled egg sambayon, fried capers, toasted coca bread and butter.*

### Cured Foie Chips | 14,90

*In our secret recipe, accompanied by wild berry sauce.*

## SALADS

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### Garden Salad | 11,90

*Trocadero lettuce, datterino cherry tomatoes, black olives, mini cob, asparagus, onion marinated in orange juice, alfalfa sprouts with a touch of lemon-mustard vinaigrette and extra virgin olive oil.*

### Mango and Avocado Salad | 12,50

*Accompanied by mesclun, buffalo mozzarella pearls, walnuts, an exquisite homemade balsamic-honey vinaigrette and a touch of Pedro Ximénez.*

### Gravlax Marinated Salmon Salad | 12,90

*Accompanied by rocket and avocado, crunchy nachos, white sesame and a honey-mustard vinaigrette.*

### Buffalo Burrata Salad | 13,90

*Accompanied by datterino cherry tomatoes, fresh rocket and a touch of homemade pesto.*



AT MY WAY, ALL OUR DISHES ARE PREPARED WITH PREMIUM QUALITY PRODUCTS



## MEAT

### Lamb Ribs | 28,90

Succulent lamb ribs slowly cooked on the grill served with a touch of fresh herbs and demi-glace to complement its flavour.

### Turnedó Rossini (200gr.) | 30,90

Girona beef tenderloin, accompanied by foie gras and a touch of Pedro Ximénez, served with truffled potato gratin and wild mushrooms. An explosion of flavour in every bite.

### Girona Ribeye Steak (350gr.) | 31,90

With Deluxe potatoes, trocadero salad, micro mesclun and datterino cherry tomato. Juiciness in every bite.

## FISH

### Grilled Calamari | 22,90

Fresh and accompanied by parmentier with yuzu.

### Grilled Salmon | 23,90

Marinated in our soy sauce, with a vegetable stir-fry, teriyaki sauce and a touch of sesame.

### Red Tuna Tataki | 24,90

Marinated in our soy sauce, topped with black and white sesame, accompanied by grilled asparagus and courgettes.

### Grilled Sole | 28,90

Fresh and served with potatoes and baby carrots sautéed in sage butter.

## BREAD

### Coca Bread with Tomato | 2,50

Lightly toasted and topped with crushed fresh tomato.

### Rustic House Bread | 1,80

Homemade and baked daily.

### Rustic House Bread with Garlic | 2,20

Served with a mixture of fresh garlic and olive oil.

## RICE

### Chicken Thai Red Curry | 16,90

With a touch of spice, accompanied by soft basmati rice, an exotic and delicious combination.

### Mushroom Risotto with Iberian Ham | 17,90

Made with arborio rice, soft mushrooms marinated in red wine and truffles, intense Iberian ham and 24-month-old Parmigiano Reggiano.

### Black Rice Paella | 18,90

Prepared with Bomba rice in cuttlefish ink, accompanied by squid and aioli, offering a perfect combination of flavours.

### Chicken Paella | 20,90

With fresh vegetables and Bomba rice, a traditional delicacy.

### Señorito's Seafood Paella with Norwegian Lobster | 22,90

Made with Bomba rice and fresh seafood, cooked in a homemade and aromatic broth.

## PASTA

### Ricotta and Spinach Ravioloni | 16,90

Sautéed with sage butter, datterino cherry tomatoes and fresh ricotta with basil.

### Tagliatelle with Homemade Pesto Sauce | 17,90

Bronze wire-drawn tagliatelle, prepared with fresh basil, pine nuts, 24-month Reggiano Parmesan cheese and extra virgin olive oil.

### Linguini with Seafood | 18,90

Bronze wire-drawn linguini, served with a selection of seafood, shellfish and datterino cherry tomatoes.

### Tagliatelle with Tenderloin Beef Strips | 18,90

Bronze wire-drawn cutlets, enhanced with truffle sauce. A dish full of flavour.

Price: VAT included

Customers are advised that our dishes may contain any of the 14 allergens listed, please check with our staff



DAIRY



MOLLUSCS



MUSTARD



SOY



EGGS



SESAME



GLUTEN



FRUIT SHELL



SULPHITES



CRUSTACEANS



PEANUT



CELERY



LUPINS



FISH

## DESSERTS

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### Homemade Crema Catalana | 4,90

*With sweet hints of vanilla and a crunchy layer of freshly toasted caramel.*

### White Chocolate Pannacotta | 4,90

*Homemade, with a red fruit salad and vanilla cream.*

### Chocolate Nut Brownie | 5,90

*Homemade, on a bed of chocolate crumble, red fruits and creamy vanilla ice cream.*

### Spanish “Torrija” | 5,90

*Dipped in meringue milk over crème anglaise, accompanied by fresh strawberries, homemade vanilla cream and vanilla ice cream.*

### Homemade Chocolate Coulant | 6,90

*With berries, crumble with hints of pistachio and raspberry sorbet.*

### Pistachio Cake | 6,90

*Accompanied by a delicious crumble with hints of pistachio and creamy homemade vanilla cream.*

### Ice Cream | 2,50

*A delicious scoop of vanilla, chocolate, coconut or strawberry ice cream.*

### Sorbet | 2,50

*A refreshing ball of lemon, raspberry or tangerine sorbet.*

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