

OUR SALADS

Salad with marinated salmon, orange and wasabi ice cream	9.60
Anchovy salad, candied figs and sheep cheese	9.20
Warm octopus salad with baby broad beans	11.90
Warm artichoke salad, prawns with reduction Teriyaki with a touch of mint	11.50

COLD TAPAS

Dices of marinated salmon, mustard sauce, honey and nori seaweed	9.80
Prawn and octopus carpaccio with a touch of romesco sauce	11.80
Tuna carpaccio with avocado sauce and tomato tartare	8.00
Black Angus beef carpaccio with mustard ice cream pistachios and parmesan.	12.50
Marinated salmon and avocado tartare	10.50
Sirloin tartare	13.50
Homemade foie mi cuit and violet jam	14.50
Tête de moine cheese and tomato jam	8.50
Cecina de León with tête de moine cheese flower	11.50
Two Cantabrian anchovy fillets and coca bread	5.00

HOT TAPAS

Bravas from l'Antiquari	5.90
Tempura artichokes with soy dip	9.50
Candied artichoke flower with a heart of foie and crunchy Iberian ham	10.80
Snails a la gormanta	10.50
Scrambled eggs with Iberian ham	9.50
Scrambled eggs with Iberian ham and foie	12.50
Braised mushrooms with Iberian ham	10.80
Vegan burger with vegan cheese, coca bread and xips of vegetables	8.90

our croquettes

Iberian croquette (unit)	2.50
Squid croquettes in their ink with onion caramelized (4 units)	7.50
Mushroom croquettes with caramelized pepper (4 units)	7.50
Gorgonzola croquettes with pear jam (4 units)	7.50
Assortment of squid, porcini and gorgonzola croquettes (6 units)	8.90

our cokes

Smoked sardine flatbread, pink tomato tartare, arugula and caramelized pepper	7.50
Iberian secret coke, cheese and rosemary reduction	7.50

FROM SEA

Two Cantabrian anchovy fillets and coca bread	6.80
Andalusian squid with romesco dip	9.80
Tuna tataki with teriyaki sauce	10.90
Sautéed beach squid and artichokes	10.90
Prawns from Huelva	11.50
Crispy prawns with mango sauce	9.90
Braised octopus tail with black garlic allioli base bakery	17.70

RICE

Iberian ham risotto with braised foie gras and biscuit parmesan	11.00
Mushroom and trumpet risotto	10.80
Risotto of xipirones in its ink with tempura prawns and ali chives	10.80

OUR MEATS

Marinated beef tataki with vegetable base wok and PX reduction	13.00
Diced sirloin and our foie micuit	14.00
Black Angus mini burger, brie, tomato, salad and caramelized onion	6.50
Iberian cord braised with fondant of torta del casar	9'80
100% wagyu beef kobe burger with chutney mango	11.80

IBÉRICOS L'ANTIQUARI

Iberian Ham

	<u>Portion</u>	<u>Tray</u>
Iberian	21.00	11.00
Iberian acorn-fed	27.00	14.00

Iberian sausages

Assortment of Iberian sausages (sausage, chorizo, loin and morcór)	17.50
Iberian chorizo	6.50
Iberian sausage	6.50
Iberian morcon	6.90
Iberian acorn-fed loin	8.70

CHEESES

Assortment of 4 cheeses (sheep, cured, rosemary, goat)	11.70
Sheep cheese	8.70
Cured sheep cheese	9.50
Sheep cheese cured with rosemary	9.90
Goat cheese	8.70

SOMETHING SWEET TO FINISH

Chocolate croquette	4.00
white chocolate "sarrate" ice cream with oreo base	5.50
Chocolate coulant with blood orange sorbet	6.50
White chocolate coulant and artisan ice cream speculoos biscuit	6.50
Mel i killed with candied walnuts	6.50
Fried coconut sushi with chocolate	6.40
Dulce de leche crepe and banana ice cream	5.50
Chocolate crepe and vanilla ice cream	5.50
Our tiramisu	6.50
Candied figs with vanilla and Armagnac ice cream	6.90
Cured sheep cheese with quince ice cream	5.90
ice cream	4.50
House flan	5.20

