



STARTERS

Flat bread with tomatoes 2.40 €

Smoked sardine fillet with soy sauce and oil 2.50€ per unit

Braves Xin Vic: four units of fried potatoes filled with syracha (spicy), avocado, lime and coriander sauce. 7.00€

Medieval Braves: homemade fried potatoes with meat, caramelized onion and garlic mayonnaise 7.90€

Foie micuit with candied apple, wine jelly and toast 12.90€

Fried green peppers with volcanic salt 5.00€

Hummus of chick peas with vegetables 7.50€

Fried crispy chicken strips with sweet chilly sauce 7.50€

Fried Andalusian way baby squid 8.00€

Grilled artichoke with salt and lime 3,10€ per unit

Steamed dumplings stufed of king prawns 7,50€

Marinated cubes of tuna fish on lime 3,00 € /unit

All prices includes IVA

WOODEN DISH WITH..

Iberian ham, denomination of origin Los Pedroches 15.50€

Various types of cheeses 15,40€

SALADS

Green salad with strawberries, cherry tomatoes, vinaigrette of sunflower seed and parmesan cheese. 7, 00 €

Burrata salad with three textures of tomatoes, rocket lettuce and pesto sauce 10,65€

Green salad with duck gizzards, duck ham, foie and red fruits vnaigrette. 12,50€

TARTARS

Norway Salmon with guacamole and toast 12.50 €

Tuna fish with guacamole and toast 14.50 €

Steak with toast 16.40 €



OUR AUTHENTIC CROQUETTES

Beetroot with cream cheese and orange 1,55 € per unit

Cabrales cheese 1.65€ per unit

Squid croquette with its own ink 1.80 € per unit

Prawn with garlic 1.75€ per unit

Iberian ham 1.60€ per unit

Lamb, honey and cinnamon 1.80€ per unit

Strawberry with mustard 1.50€ per unit

Goat cheese with thyme and rosemary 1.60€ per unit

SCRAMBLED EGGS WITH POTATOES AND...

With Iberian ham 8.70 €

With iberian ham and slice of foie gras 12,70 €

Egg cooked over low heat with mushrooms, potato cream and iberian pork dewlap 13,80 €

FINALLY

Grilled octopus tentacle with potato cream and "mojo picon" sauce 13,90€

Guao bao, steamed Japanese's bread (two units) with Iberian pork dewlap, acid apple and kimchee sauce. 7.00 €

Carpaccio of beef with dried tomato vinaigrette, pine nuts and parmesan cheese. 9.80€

Fried alvocado stuffed with salmon, cream cheese and teryaki sauce 12,90 €

Canelloni XL of duck with foie and his ham. 11,90 €

Grilled marinated skirt steak with *hoisin sauce* 14,50 €

Tataki of tuna fish with teriyaki sauce, sesame seeds and wasabi spheres. 14.50€

Grilled mini hamburguers of beef (three units), with caramelized onion and goat cheese. 9,00 €

Grilled pilgrim scallops (4 units) 12.20€

Grilled steak of beef with slices of foie gras and side dish. 21.00 €

All prices includes IVA



CAVES

XinVic Cava 11.80€

Rose Xinvic Cava 11.80 €

Parxet Brut Reserva (DO Cava). Fresh and elegant 17.70€

Titiana Nature (DO Cava). Well integrated bubble and unctuous 20.20 €

Titiana Pinot Noir (DO Cava). Fruity and subtle. 22.00 €

WHITE WINES

Terra de Pau (Terra Alta). Dry wine 9.90 €

Clot (Terra Alta). Fruity 9,90€

Austum Verdejo (DO Rueda). Floral 13.80 €

Ànec Mut (DO Penedès). Fruity 12.70 €

Bruberry (DO Montsant). Dry and floral 14.60 €

Tina 9 (DO Alella). Fruity, fresh and long 16.00 €

Iacobi (DO Rias Baixas). Fruity, but dry on the mouth 18.00€

ROSE WINES

Terra de Pau (Terra Alta). Dry wine 9.90 €

Pansa Rosada (DO Alella). Pale, light and elegant 13.90 €

Perelada Collection Rosé (DO Empordà). Structured with fruit and lollipop 14.60 €

RED WINES

Terra de Pau (Terra Alta). Dry wine 9.90 €

Santes (DO Montsant). Fruity, fresh and fun 13.00 €

Capítol I R. Raventós (DO Costers del Segre). Fruity 14.70 €

Austum (DO Ribera del Duero) Eco, fruity and soft 16.00 €

Exibis (DO Pla de Bages). Medium, mature and elegant 15.70 €

Basagoiti (Rioja DO). Medium, mature and elegant 16.80 €

Guigo (DO Priorat) Elegant and medium. Vegan, garnatxa grapes and carinyena 19.00€

Brunus (DO Montsant). Mature and elegant 18.80 €

Santbru (DO Montsant). Mature. For a special and elegant night 24.90 €

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