



SNACKS

MARINATED OLIVES VG-GF	4.5€
FOCACCIA + SICILIAN BOMBA VG	5.5€
PIZZELLES, PECORINO + GARLIC DIP V	7€
FOCACCIA, OLIVE OIL, BLACK SALT VG	3.5€
MOZZARELLA STICKS, ARRABIATA V	12€

TO SHARE

IBERIAN HAM 80G.....	29€
Served with tomato bread	
PISTACHIO MORTADELLA (180G) GF	14€
(+ burrata 6.5€)	
SALUMI PLATTER GF	16.5€
Iberian ham, mortadella, spicy ventricchina	
WHITE SANTA PAU BEANS DIP GF-VG	12€
Garlic, piparra, chilli, pickled radish	
BONITO CRUDO GF-L	15€
Fresh bonito, caper, citrus, celery, crispy onion	
MARY'S MEATBALLS	12€
DEEP FRIED CALAMARI L	18.5€
Espelette pepper, lime mayo	
GRILLED SAN CARLOS PRAWNS GF-L	24€
Salsa verde, lemon, calabrian chilli (½ portion 12€)	

SALADS

CAESAR V	12€
Charcoal grilled romain heart lettuce, smokey sauce (+ chicken 4.5€, + crispy anchovies 4.5€)	
PANZANELLA SALAD VG	12€
Tomato, cucumber, garlic croutons, sherry vinaigrette	
FENNEL SALAD VG-GF	12€
Watercress, fennel, pistachio, pickled raisin, mint, citrus	
PESTO RICE BOWL V-GF	14€
Brown rice, pesto, mixed greens, tomato, pine nut (+ chicken 4.5€)	

FOUR CORNERS

SMALL PLATES

CURED MEDITERRANEAN SEABASS CRUDO GF-L	24€
Dill, red jalapeño, caper, raisin, grilled lemon vinaigrette	
SMOKED TOMATO TARTARE GF	16€
Burrata, pine nut, Kalamata olive relish	
GREEN CLAMS GF-L	22€
Salsa verde, lemon, Calabrese chilli, toasted bread (½ portion 11€)	
TOMATO SALAD GF-V	14€
Heirloom tomato, pickled shallot, parmesan, basil	

LARGE PLATES

PASTA AL NERANO V	14€
Zucchini, basil, parmesan (+ chicken 4.5€, + shrimp 4.5€)	
ROASTED PUMPKIN GF-VG	14€
Gremolata, citrus	
GRILLED BRANZINO GF-L	16€
Cherry tomato, baby artichoke, black olive, lemon	
JOSPER ROASTED CHICKEN GF-L	18€
Escarole, lemon, roasted garlic jus	
GRILLED CALAMARI GF-L	23€
Basil, parsley oil, Espelette pepper	
WHOLE WILD TURBOT (400G - 600G) GF-L	30€
Capers, butter & parsley sauce	
GIRONA AGED BEEF ENTRECOTE (300G) GF-L	27.5€

SIDES

BROCCOLINI, PARMESAN, LEMON ZEST V	10€
SEASONAL VEGETABLES VG	8€
PADRON PEPPERS VG	8€

V – Vegetarian | VG- Vegan | GF - Gluten Free | L - Local
For any additional allergens information, please ask our friendly team
VAT included

PIZZA

OUR PIZZAS ARE BAKED IN A RECTANGULAR PAN, THE EDGES ARE CRISPY AND HIGH, WHICH MAKES THE PIZZA DENSE AND UNIQUE

	20 min/pizza	S	L
MARINARA VG	12€	18€	
Tomato sauce, garlic, oregano, basil			
RED TOP V	16€	24€	
Cheddar, mozzarella, tomato sauce, oregano, pecorino			
GREEN V	20€	28€	
Ricotta, spinach, broccolini, lemon zest, pesto			
MUSHROOMS V	18€	28€	
Lemon cream, basil, mozzarella, mushrooms, lemon zest, parmesan, parsley			
CARBONARA	20€	28€	
Cured pancetta, mozzarella, pecorino, egg yolk, black pepper			
FENNEL SAUSAGE	20€	28€	
Tomato sauce, mozzarella, cheddar, pickled jalapeños, caramelized onions			
PEPPERONI	18€	28€	
Cheddar, mozzarella, tomato sauce, oregano, pecorino, pepperoni			
MORTADELLA AND BURRATA	20€	29€	
Pistachio pesto, mozzarella, burrata, pistachio, parmesan			

DIPS

RANCH
GARLIC
CHILLI

DESSERTS

TIRAMISU V	7.5€
ICE CREAM CHOCOLATE, STRAWBERRY Y VANILLA V	6.5€
MARITOZZI V	7.5€
White chocolate popcorn	
Dark chocolate, caramelized hazelnuts	



WINE

WHITE

	BTL	GLASS
AND THE WINNER IS...- DO Penedès	26€	5.50€
MENADE - DO Rueda.....	28€	6.00€
HEY!- DO Penedès.....	30€	6.50€
6È SELECCIÓ- DO Tarragona.....	34€	7.00€
APOLLONIO LAICALE CHARDONNAY- DO Puglia	42€	

ORANGE

	BTL	GLASS
IMPRESSIONANT- DO Catalunya	29€	6.50€
3ER SELECCIÓ- DO Tarragona	32€	7.00€
TIRABUIXÓ- DO Penedès.....	36€	

ROSE

	BTL	GLASS
AURORA D'ESPIELLS- DO Penedès.....	28€	6.00€

RED

	BTL	GLASS
EL VINYERONS- DO Penedès	28€	6.00€
QUITE- DO Bierzo.....	34€	
KARMAN - DO Rioja.....	26€	5.50€
BRUTAL FLOR- DO Tarragona.....	29€	6.50€
TAN NATURAL- DO Empordà	34€	

SPARKLING

	BTL	GLASS
TINC SET - ANCESTRAL (NATURAL CAVA).....	29€	6.50€
JUVE Y CAMPS- BRUT NATURE	36€	8.00€
VEUVE CLIQUOT	95€	
PERRIER JOUET	110€	

COCKTAILS

BUS STOPS HERE.....	11.50€
Absolut Elix, Amar Picon, London Essence Ginger Ale	
BERGAMOT BOULEVARD.....	11.50€
Bulleit bourbon, Campari, Martini Rubino, Italicus	
LA BAMBOLA	11.50€
Malfi Gin, Suze, Martini Ambrato	
TORINO SPRITZ	11.50€
Martini Fiero, Saint Germain, Pampaneo	
IT'S A SIN	9.50€
Martini Floreale, London Essence Indian Tonic	
GODFATHER 2.....	11.50€
Rémy Martin, VSOP, Amaretto, London Essence Pineapple Soda, Peychauds bitters	

BEER

	HALF	PINT
ESTRELLA DAMM	3 €	5.50€
BARBE ROUGE - CRAFT IPA	4.5€	8.50€
TURIA.....	3.75€	6.50€
DAMM LEMON	3.75€	6.50€

SOFT DRINKS

SANT ANIOL STILL/SPARKLING (330ML/1L).....	2 €	.6€
VICHY CATALAN (300ML/1L)	2 €	.6€
GINGER ALE / GINGER BEER / GRAPEFRUIT TONIC / PEACH SODA.....		.4€
COCA COLA / COKE ZERO / FANTA LEMON / FANTA ORANGE.....		3.5€
HOMEMADE ICE TEA.....		4.75€
HOMEMADE LEMONADE.....		.3€