

FOUR CORNERS



SNACKS

MARINATED OLIVES ^{VG-GF}	5€
FOCACCIA + SICILIAN BOMBA ^{VG}	6€
PIZZELLES, PECORINO + GARLIC DIP ^V	7€
FOCACCIA, OLIVE OIL, BLACK SALT ^{VG}	4€
MOZZARELLA STICKS, ARRABIATA ^V	11€

TO SHARE

IBERIAN HAM (80G).....	35€
Served with tomato bread	
PISTACHIO MORTADELLA (180G) ^{GF}	15€
(+ burrata 6.5€)	
SALUMI PLATTER ^{GF}	17€
Iberian ham, mortadella, spicy ventricchina	
WHITE SANTA PAU BEANS DIP ^{GF-VG}	12€
Garlic, piparra, chilli, pickled radish	
BONITO CRUDO ^{GF-L}	14€
Fresh bonito, caper, citrus, celery, crispy onion	
MARY'S MEATBALLS.....	12€
DEEP FRIED CALAMARI ^L	19€
Espelette pepper, lime mayo	
GRILLED SAN CARLOS PRAWNS ^{GF-L}	25€
Salsa verde, lemon, calabrian chilli (½ portion 13€)	

SALADS

CAESAR ^V	13€
Charcoal grilled romain heart lettuce, smokey sauce (+ chicken 4.5€, + crispy anchovies 4.5€)	
PANZANELLA SALAD ^{VG}	13€
Tomato, cucumber, garlic croutons, sherry vinaigrette	
FENNEL SALAD ^{VG-GF}	13€
Watercress, fennel, pistachio, pickled raisin, mint, citrus	
PESTO RICE BOWL ^{V-GF}	15€
Brown rice, pesto, mixed greens, tomato, pine nut (+ chicken 4.5€)	

SMALL PLATES

CURED MEDITERRANEAN SEABASS CRUDO ^{GF-L}	25€
Dill, red jalapeño, caper, raisin, grilled lemon vinaigrette	
SMOKED TOMATO TARTARE ^{GF}	17€
Burrata, pine nut, Kalamata olive relish	
GREEN CLAMS ^{GF-L}	23€
Salsa verde, lemon, Calabrese chilli, toasted bread (½ portion 12€)	
TOMATO SALAD ^{GF-V}	14€
Heirloom tomato, pickled shallot, parmesan, basil	

LARGE PLATES

PASTA AL NERANO ^V	15€
Zucchini, basil, parmesan (+ chicken 4.5€, + shrimp 4.5€)	
ROASTED PUMPKIN ^{GF-VG}	15€
Gremolata, citrus	
GRILLED BRANZINO ^{GF-L}	17€
Cherry tomato, baby artichoke, black olive, lemon	
JOSPER ROASTED CHICKEN ^{GF-L}	19€
Escarole, lemon, roasted garlic jus	
GRILLED CALAMARI ^{GF-L}	24€
Basil, parsley oil, Espelette pepper	
WHOLE WILD TURBOT (400G - 600G) ^{GF-L}	37€
Capers, butter & parsley sauce	
GIRONA AGED BEEF ENTRECOTE (225G) ^{GF-L}	24.5€

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

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MARINARA ^{VG}	12€	18€
Tomato sauce, garlic, oregano, basil		
RED TOP ^V	16€	24€
Cheddar, mozzarella, tomato sauce, oregano, pecorino		
GREEN ^V	19€	27€
Ricotta, spinach, broccolini, lemon zest, pesto		
MUSHROOMS ^V	18€	28€
Lemon cream, basil, mozzarella, mushrooms, lemon zest, parmesan, parsley		
CARBONARA	19€	27€
Cured pancetta, mozzarella, pecorino, egg yolk, black pepper		
FENNEL SAUSAGE	19€	27€
Tomato sauce, mozzarella, cheddar, pickled jalapeños, caramelized onions		
PEPPERONI	18€	28€
Cheddar, mozzarella, tomato sauce, oregano, pecorino, pepperoni		
MORTADELLA AND BURRATA	21€	30€
Pistachio pesto, mozzarella, burrata, pistachio, parmesan		

DIPS

RANCH
GARLIC
CHILLI

DESSERTS

TIRAMISU ^V	8€
ICE CREAM CHOCOLATE, STRAWBERRY Y VANILLA ^V	7€
MARITIZZI ^V	8€
White chocolate, popcorn	
Dark chocolate, caramelized hazelnuts	

FOUR CORNERS

WINE

WHITE

	BTL	GLASS
AND THE WINNER IS...- DO Penedès	26€	5.5€
MENADE - DO Rueda	28€	6€
HEY!- DO Penedès	30€	6€
6È SELECCIÓ- DO Tarragona	34€	7€
APOLLONIO LAICALE CHARDONNAY- DO Puglia.....	42€	

ORANGE

	BTL	GLASS
IMPRESSIONANT- DO Catalunya.....	29€	6€
3ER SELECCIÓ- DO Tarragona	32€	7€
TIRABUIXÓ- DO Penedès.....	36€	

ROSE

	BTL	GLASS
AURORA D'ESPIELLS- DO Penedès	28€	6€

RED

	BTL	GLASS
EL VINYERONS- DO Penedès	28€	6€
QUITE- DO Bierzo	34€	
KARMAN - DO Rioja.....	26€	5€
BRUTAL FLOR- DO Tarragona.....	29€	6€
TAN NATURAL- DO Empordà.....	34€	

SPARKLING

	BTL	GLASS
TINC SET - ANCESTRAL (NATURAL CAVA)	29€	6€
JUVE Y CAMPS- BRUT NATURE	36€	8€
VEUVE CLIQUOT	95€	
PERRIER JOUET.....	110€	

COCKTAILS

BUS STOPS HERE	11.5€
Absolut Elix, Amar Picon, London Essence Ginger Ale	
BERGAMOT BOULEVARD	11.5€
Bulleit bourbon, Campari, Martini Rubino, Italicus	
LA BAMBOLA	11.5€
Malfi Gin, Suze, Martini Ambrato	
TORINO SPRITZ	11.5€
Martini Fiero, Saint Germain, Pampaneo	
IT'S A SIN	9.5€
Martini Floreale, London Essence Indian Tonic	
GODFATHER 2	11.5€
Rémy Martin, VSOP, Amaretto, London Essence Pineapple Soda, Peychauds bitters	

BEER

	HALF	PINT
ESTRELLA DAMM.....	3 €	5.5€
BARBE ROUGE - CRAFT IPA	4.5€	8.5€
TURIA	3.75€	6.5€
DAMM LEMON	3.75€	6.5€

SOFT DRINKS

SANT ANIOL STILL/SPARKLING (330ML/1L)	2 €	6€
EIRA WATER STILL/SPARKLING (400ML/700ML)	3.5€	7.5€
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€	