

PONTE FINO!

cerveces	Canya Estrella Damm	2,80
	" Damm Lemon	2,80
	" Tivria	3,00
	Ampolla VOLL-DAMM/FREEDAMM/DAURA	3,20
	Ampolla Ipa Complet	4,00
cocktails	APERITIU VOLCANIC	9,90
	GIN VOLCANIC FINO GINGER ALE CÍTRICS MENTA	
	AIRES EMPORDANESOS	
	GIN VERAY NABUS ROSES VIOLETES CÍTRICS	
	PASSION RHUM	
vermuts	RON ENVELLIT FRUITA DE LA PASSIÓ CÍTRICS SUCRES	9,90
	GRAN MASTURBADOR	9,90
	VODKA INFUSIONAT AMB VAINILLA I FRUITA DE LA PASSIÓ	9,90
	Vermut negre del Minolet	6,80
	AL FUM DEL ROMANÍ	4,50
Vermut negre obreboques	4,50	
Vermut Lustau	6,00	
BLANC ROSA ROJO	6,00	
Vermut Lillet	6,00	
BLANC ROJO	6,00	
Vermut Martini	4,50	
BIANCO ROSSO	4,50	

SNACKS & APPETIZERS

Spicy nuts mix	3,80€
Nori seaweed tempura chips	4,80€
Curried macadamia nuts	6,50€
Potatoes Chips with Espinaler Sauce mousse	5,00€
Olives stuffed with El Xillu anchovies	5,50€
Purely Greek Olive mix	4,00€
Our homecooked pickled mussels	5,80€
White anchovy in vinegar, pink pepper, onion, garlic and parsley	6,00€
Anchovy fillets from El Xillu with Extra Virgin Olive Oil	7,20€

GOLD TAPAS

Artisan cheese plat (Four sheep cheese, two goat cheese, two cow cheese)	14,80€
Hand-cut Guijuelo Iberian Ham from (80gr)	18,00€
Hand-cut Joselito Iberian Ham (80gr)	21,50€
Burrata salad in a pot, confited cherries, mango and pesto	16,00€
Tuna tartar in Kimchee, wasabi peanuts and asparagus	16,50€
Diced salmon marinated and flambéed in rosemary (6uts)	14,00€
Mimolet steak tartar with oriental touches	16,80€
Truffled steak tartar with smoked eel	18,50€
Toasted crystal bread with tomato and extra virgin olive oil	5,50€

LA TABARRA

DEL MIMOLET

HOT TAPAS

Grilled red prawns with smoked pepper and garlic oil	18,80€
Andalusian fried squid with a soft ponzu mayonnaise	14,40€
"Tortillitas de camarones Gaditanas" <i>Andalusian Deep fried baby prawns pancake</i>	12,80€
"Cazón en adobo" and roasted garlic sauce <i>Marinated shark family fish and fried</i>	12,50€
	8,80€
Tabarra "Braves" fried potatoes with spicy sauce	14,80€
Caramelized foie gras and blueberry canapés on cereal bread (6uts)	14,00€
Chicken Lollipops with honey and mustard sauce (12uts)	12,50€
Baked Free-range eggs with potatoes and Iberian ham	12,50€
Baked Free-range eggs with confited mushrooms and prawns	

BRIOCHE / BAOS / "MOLLETES"

Heura and vegetables Brioche Roll with teriyaki and beetroot sprouts	14,00€
Crunchy langoustines Brioche Roll with seafood cream and lime	16,50€
Hamburger Brioche with <i>Tou del Til·lers</i> cheese, caramelized onion and arugula	15,80€
Pickled mackerel Bao with Ibarra pepper, capers and green olives	11,80€
Sobrassada and Maó cheese Bao with honey and arugula	12,50€
Pulled pork Bao with guacamole, pickled onion and coriander sprouts	12,80€
Spiced roasted eggplant "Mollete" with honey, burrata and black olives	12,20€
Beef "Mollete" with mushrooms and black garlic all i oli	14,00€
Iberian pork "Mollete" with "manteca colorá"	12,90€

SWEET TAPAS

Gewürztraminer adaptation (Apple, pear, cantaloupe, blueberries, roses and lychees)	8,50€
Momma's Apple Tatin with caramel ice cream and crumble	8,00€
Cheesecake with red fruit coulis	7,00€
Chocolate ice cream, maldon salt, extra virgin olive oil and carasatu bread	7,50€

WINS

FORTIFIED WINES

DRY

Lustau Fino Jarana	3,20€	19,60€
Lustau Fino del Puerto de Santa María, 3 en rama	5,50€	27,50€
Poley Fino del Lagar, Toro de Albalá	5,50€	28,00€
Lustau Papyrusa Chamomile	3,40€	19,90€
Hidalgo la Gitana Manzanilla Pastrana Pasada Lustau		28,00€
Palo Cortado Almacenista Cayetano del Pino	5,50€	28,80€
Oloroso Poley on Branch, Albalá Bull	5,80€	29,00€
Gonzalez Byass Alfonso Oloroso Seco	3,50€	21,00€
Lustau Los Arcos Amontillado	3,50€	21,00€
Fernando de Castilla Amontillado Classic		28,00€

DOLCOS

Ximenez Spinola Delicado 2019	5,80€	29,00€
Ximenez Spinola Vintage		28,00€
Don PX Vintage 2018 from Toro de Albalá	4,00€	28,00€
Barbadillo la Cilla Pedro Ximenez	5,00€	22,00€

SPARKLING WINES

ANCESTRAL

Minipuça, Vinyes Singulares <i>Penedès</i>	5,80€	28,00€
Contraban Ancestral, RIM Jordi Esteve <i>Masis de l'Albera</i>		33,00€

SPARKLING WINES FROM THE Penedès

Blanc de blancs, Raventós i Blanc <i>Conca del Riu d'Anoia</i>	5,00€	24,80€
Visol GR Brut Nature, Caves Mestres <i>DO Cava</i>		32,00€
Barrel GR Brut Nature, Agustí Torelló Mata <i>DO Cava</i>		38,00€
Mèmoría brut nature, can descregut <i>corpinnat</i>		32,80€
Rosat de Nit, Raventós i Blanc <i>Conca del Riu d'Anoia</i>		28,90€
Clos Lentiscus Malvasia Blanc de blancs <i>DO Clàssic Penedès</i>		28,00€
Colet Navazos Extra Brut <i>DO Clàssic Penedès</i>		38,50€
Kripta GR Brut Nature Agustí Torelló Mata <i>DO Cava</i>		92,00€

CHAMPAGNE

Bollinger Special Cuvée <i>AOC Champagne</i>		85,50€
Moet&Chandon Rosat <i>AOC Champagne</i>		84,20€

WHITE WINES

EMPORDÀ

Ales Blanques, Terra Remota <i>Empordà</i>	4,00€	18,90€
Malvasia, Celler Esclanyà <i>DO Empordà</i>	3,80€	18,50€
Groc d'Àmfora, Finca Olivardots <i>DO Empordà</i>	4,20€	20,50€
Flow Blanc, Sota Els Àngels <i>DO Empordà</i>		21,00€
Quinze Roures, Celler Espelt <i>DO Empordà</i>		22,60€
Les Tortugues, Masis de l'Albera <i>DO Empordà</i>		28,80€
Peel Reeds, Celler Pujol Cargol <i>DO Empordà</i>		26,90€
Caminante, Terra Remota <i>DO Empordà</i>		32,00€
Sota els Àngels Blanc <i>DO Empordà</i>		48,00€

CATALONIA

Festejador Blanc del Mimolet <i>DO Terra Alta</i>	3,80€	18,00€
Antistiana, Mas Comtal <i>DO Penedès</i>		22,00€
Horafosca, Can Descregut <i>DO Penedès</i>		25,50€
Els Presseguers, l'Enclòs de Peralba <i>Penedès</i>		34,00€
MI Macabeu, Castelo Pedregosa <i>DO Penedès</i>		21,90€
Il·lencavònia, Alta Vins <i>DO Terra Alta</i>		19,90€
Agaliu, L'Olivera <i>DO Costers del Segre</i>		24,00€
Terroir sense fronteres Brisat <i>DO Montsant</i>		29,90€
Vi de Vila, Cims, Porrera <i>DOQ Priorat</i>		28,00€

SPAIN

Nosso Verdejo, Menade <i>DO Rueda</i>	4,80€	24,00€
Pazo San Mauro Albariño <i>DO Rias Baixas</i>		25,50€
Finca a Pedreira, Fulcro <i>DO Rias Baixas</i>		24,80€
Dominio de Tares Godello <i>DO Bierzo</i>		26,90€
Ultreia Godello, Raul Pérez <i>DO Bierzo</i>		28,00€
Miut Sta Magdalena, Toro de Albalà <i>DO Montilla Moriles</i>		48,00€
Miut El Jabonero, Toro de Albalà <i>DO Montilla Moriles</i>		58,00€

FRANCE AND GERMANY

Lafage Taronja de Gris <i>PGI Vin Pays Côtes Catalanes</i>	5,50€	26,00€
Riesling Trocken, Groebe <i>Rheinhessen</i>		26,80€

ROSE WINES

EMPORDÀ

Ales Roses de Terra Remota <i>Empordà</i>	4,00€	18,90€
Visionari de Masis de l'Albera <i>DO Empordà</i>		22,00€
Contraban, RIM Jordi Esteve <i>Masis de l'Albera</i>		28,00€

CATALONIA

Atrebit de Can Descregut <i>DO Cava</i>		18,00€
Dido La Solució Rosa de "La Universal" <i>DO Montsant</i>		34,00€

RED WINES

EMPORDÀ

Ales Negres, Terra Remota <i>Empordà</i>	4,00€	18,90€
El Missatger, Celler Pujol Cargol <i>DO Empordà</i>	4,50€	20,50€
IO, Celler Masia Serra <i>DO Empordà</i>		22,00€
Cartesius, Celler Arché Pagès <i>DO Empordà</i>		24,50€
Pur, Celler Mas Oller <i>DO Empordà</i>		21,90€
Syrah de Mas Patiràs <i>DO Empordà</i>		26,00€
Negre dels Aspres, Vinya dels Aspres <i>DO Empordà</i>		28,80€
Camins de l'Albera, Masis de l'Albera <i>DO Empordà</i>		38,00€
Sarau, RIM Jordi Esteve <i>Masis de l'Albera</i>		24,00€
Camino de Terra Remota <i>DO Empordà</i>		28,90€
Crushing Lumps, Celler Pujol Cargol <i>DO Empordà</i>		28,00€

CATALONIA

Festejador Negre del Mimolet <i>DO Terra Alta</i>	3,80€	18,00€
Tempus, Alta Vins <i>DO Terra Alta</i>	4,80€	22,00€
Vi fi de Masia, L'Enclòs de Peralba <i>Penedès</i>		28,80€
1000 Races, Vinyes Singulares <i>Penedès</i>		28,50€
Dido negre, "La Uniersal" <i>DO Montsant</i>		28,00€
Historic, Terroir al Limit Soc. Lda. <i>DOQ Priorat</i>		34,00€
Martinet Bru, Mas Martinet <i>DOQ Priorat</i>		38,00€
Vinyes Velles, Ferrer Bobet <i>DOQ Priorat</i>		54,80€

SPAIN

Ramón Bilbao Criança Edición Especial <i>DOQ Rioja</i>	4,80€	22,80€
Remelluri Reserva <i>DOQ Rioja</i>		34,90€
Tondonia Reserva 2005, López de Heredia <i>DOQ Rioja</i>		96,00€
Roble del Convento San Francisco <i>DO Ribera del Duero</i>	4,00€	19,90€
Figuero Viñas Viejas Reserva <i>DO Ribera de Duero</i>		38,00€
Pago de Carraovejas <i>DO Ribera del Duero</i>		68,90€
Mauro Vendimia Sel·leccionada <i>VT de Castilla y León</i>		96,00€
Especial Crianza, Campestral <i>IGP Cádiz</i>		21,00€
ARX, Tesalia <i>IGP Cádiz</i>		32,00€
Taberner, La Huerta de Albalà <i>IGP Cádiz</i>		38,80€

FRANCE

Domaine de La Rectorie Collioure <i>AOC Languedoc-Rousillon</i>		26,80€
Vin sauvage a poil, Collin Bourrisset <i>AOP Régnié</i>	4,20€	21,00€
Miskin, Domaine de Guiot <i>AOC Languedoc-Rousillon</i>		26,00€
Côte de Beaune, Louis Latour <i>AC Côte de Beaune-Villages</i>		49,90€

WINS