

Assortment of cheeses | 18 €

Iberian ham | 27,95 € hand cut

Bravas potatoes El Pintor | 12,90 € three suaces

- Sod fritters | 16,50 € with a touch of romesco

Cantabrian anchovies | 17,50 € with arbequina oil and black pepper

Shrimp with garlic and parsley | 19,50 €

Padrón peppers | 11,50 €

Chef's suggestions



Seafood Paella | 24,50 € minimum 2 people, price per person

Chicken and snails paella | 23,60 € minimum 2 people, price per person

Black rice | 24,50 € minimum 2 people, price per person

"Fideuà del senyoret" | 21,50 €
noodle paella



Tomatoes with tuna belly | 17,90 € Diced tomatoes and pickled onions

El Pintor snails | 17,60 € "a la llauna" (roasted in the pan)

Steamed mussels | 15,90 € with the aroma of thyme

Potato omelette | 13,50 € with cured egg yolk

Small clawns in white wine | 21,90 € with herb butter

- Coca with smoked sardine | 14,50 € a touch of oil with sautéed
- Three-meat cannelloni | 17,80 €
- **O** Steak tartar | 29,50 €

Glass bread with tomato | 3,20€

We have gluten-free bread

VAT INCLUDED









Fish

Black cod | 25,50 € with creamy potatoes and cuttlefish ink

⊙ Gratin cod | 25,50 € with smoked paprika aioli

Grilled squid | **19,50** € with garlic and parsley

Grilled salmon | 22,50 € accompanied by sautéed vegetables

Grilled octopus | 26€

Jesserts

- **O O** Tiramisú | 7€

Artisan ice cream | 6,50 € check flavors

② ② ② ② Desert cart | 8 €

Meats

Beef tenderloin | 32,50 € with foie and demi-glacé

Stone-grilled beef tenderloin | 32,50€

Mellow beef | 24,50 € with creamy cauliflower and parmesan

Lamb shoulder | 26 € oven-roasted and baked potatoes

Grilled chicken | 17,50 € boneless thig

Veal entrecôte | 32 € matured beef accompanied by roasted potatoes, garlic butter, and rosemary

Stone-grilled beef entrecôte | 32€







Instagram

VAT INCLUDED

With nuts

with gluten

with lactose

with eggs