

# Wine bar Menu



## Tapas

No. 2 oyster with tangerine ponzu sauce, seaweed salad wakame, and trout eggs (unit)	7.00€
Fried No. 2 oyster with seaweed chimichurri (unit)	6.50€
Acevitxada oyster from nº2 (unit)	6.50€
Tuna guild with pickled pepper and Kalamata olive (unit)	3.50€
Braised potatoes with chipotle chili sauce	6.10€
Smoked Idiazabal donuts with semi-cured Iberian prey (4 units)	10.00€
Shrimp with almond milk sauce and herbs.	18.00€
Ral pulled pork muffin with jalapenyos and pickled onion (2 units)	7.00€
Prat grilled chicken croquette with curry mayonnaise (unit)	2.95€
Squid croquette (unit)	2.95€
Ration of coca bread with tomato	3.50€
Pork morrito gozoes with sobrasada from Cal Rovira (6 units)	12.50€
Taco glazed chicken wings, mango, lemon air and herbs (2 units)	7.50€
Grilled calçots pizza, black garlic romesco, Iberian bacon, Cabana d'Ancosa cheese and truffle	10.00€
Cheese table from Caseus Afinadors with jam and nuts	18.50€
Puigfitó sausage table	15.50€
Galician beef tartare steak	25.00€
Balfegó red tuna tartare	24.50€

## Preserves:

Cockles	9.00€
Mussels	6.00€
Potato chips	3.00€
Olives in Oller vermouth	4.50€
Vermouth combo (cockles, olives and potato chips)	16.00€
L'Escala anchovies with Oller oil (6 units)	12.50€

\* Ask the chef for suggestions

## Wines

Petit Bernat Negre / Benplantat Negre	3.50€/14€
Petit Bernat Blanc / Benplantat Blanc	3.50€/14€
Bernat Negre	5.00€/21€
Bernat Blanc	4.50€/17€
Bernat Rosat	4.50€/17€
Arnau Oller	9.00€/40€
Especial Picapoll	11.00€/55€

## Beers and soft drinks

Canya Vitis Picapoll Grape Ale	3.00€
Copa Vitis Picapoll Grape Ale	3.90€
Canya Estrella Damm	2.00€
Copa Estrella Damm	2.80€
Canya Turia	2.00€
Copa Turia	2.80€
Estrella Damm (ampolla 1/3)	3.00€
Voll-Damm (ampolla 1/3)	3.00€
Estrella Damm sense alcohol (ampolla 1/3)	3.00€
Refrescos	2.80€

## Coffees and teas

Cafè	1.90€
Tallat	2.10€
Cafè amb let (llet de vaca, soja o civada)	2.50€
Cafè especial/cigaló	2.90€
Infusions	2.50€
Aigua Oller del Mas	1.90€

