

At S^{ta} Clara we are committed to seasonal products (mainly fruit, vegetables, and fish) which, naturally and due to their biological cycle, are at their optimum point of consumption at some time of the year.

To Share

Fine de Claire Oyster (size 2) <i>served with ponzu pearls</i>	6€
Cantabrian anchovies 00 (4pcs) <i>on crystal bread with smoked butter and pink peppercorns</i>	16€
“Andaluza” style fried squid rings <i>with garlic mayo served on the side</i>	17€
Spanish regional cheese board <i>with toasts</i>	22€
Acorn-fed Iberian Ham (100 gr) <i>served with tomato spread coca bread</i>	30€
Roasted chicken croquette	3€/ud
Oxtail round croquette <i>with “chimichurri” mayo</i>	3,50€/ud
Crispy Chicken Club Sandwich <i>with bacon, cheese, rocket salad, and citrus mayonnaise</i>	18€
Coca bread <i>with tomato spread and olive oil</i>	4,50€
“Patatas Bravas” <i>with roasted garlic mayo and homemade “brava” sauce</i>	8,50€

Starters

Caesar Salad <i>with grilled baby gem lettuce, parmesan nest and carasatu bread</i>	16€
Burrata from Puglia on beetroot carpaccio <i>with tomato vinaigrette, Kalamata olives and balsamic-marinated cherry tomatoes</i>	16€
Tomato and tuna belly salad <i>with Dijon mustard vinaigrette</i>	18€
Sta Clara’s steak tartare <i>with vegetable chips</i>	21€
Roasted artichoke <i>with fried egg, blue cheese sauce and Iberian ham powder</i>	18€
Salmon ceviche <i>with “piquillo” pepper tiger’s milk, cassava sticks and banana chips</i>	22€
Entrecôte carpaccio <i>with rocket salad, parmesan, mustard cream, fried capers and pickled red onion</i>	20€
Grilled baby squid <i>with onion “sofrito”, Italian green peppers and squid ink sauce with garlic and parsley</i>	20€
Provolone with truffle <i>with toasts</i>	16€
Grilled vegetables <i>with herb gremolata</i>	16€
Panko-fried aubergine <i>with kale pesto, Neapolitan sauce and rocket salad</i>	16€

Bread & water service 2,50€/person

VAT included | if you have any allergy, please check with our staff (regulation 1164/2011)

In compliance with Law 1/2025 on the prevention of food loss and waste, and in accordance with the regulations applicable since April 2026, this restaurant makes available to its customers, at no additional cost, food-safe containers so they may take away any uneaten food.

From the Sea

Grilled octopus leg <i>served with "trinxat" of kimchi-fermented baby gen lettuce and citrus shiso mayonnaise</i>	28€
Grilled turbot <i>with sautéed peas, mushrooms and cava sauce</i>	32€
Low-temperature cod <i>with tomato caponata, kale pesto and black olive powder</i>	25€
Grilled corvina <i>with "escalivada", Mediterranean vinaigrette and cassava chips</i>	28€

Grilled charcoal

Iberian pork "secreto" filet <i>with Rosemary potato mille-feuille and gravy sauce</i>	22€
Slow-cooked lamb leg <i>with demi-glace and served with fries and "Padrón" peppers or salad</i>	32€
Beef sirloin steak <i>with mustard and sage butter, bacon-wrapped asparagus and pickled mustard seeds</i>	30€
Angus Hereford Entrecôte <i>(aged for 45 days) served with fries and "Padrón" peppers or salad</i>	40€
Simmental rib steak (1kg) <i>served with fries and "Padrón" peppers or salad</i>	90€
Angus Burger <i>with bacon jam, cheddar cheese, fried egg, truffle mayonnaise served with fries</i>	22€

Our Rice and Pasta

Creamy red prawn rice	26€
Black rice with baby octopus	26€
Dry Iberian pork rice <i>with "chimichurri"</i>	28€
Asparagus and lemon risotto	22€

Sweets

Cheesecake <i>with amarena cherries</i>	8€
Chocolate and praliné coulant <i>with vanilla ice cream</i>	8€
Yuzu tartlet <i>with matcha ice cream</i>	8€
Tiramisú	8€
Sta Clara Rose <i>vanilla bavaroise, raspberry gelée, pistachio and white chocolate crunch served with pistachio ice cream</i>	8€
Chocolate mousse <i>with olive oil and sea salt</i>	7€
Chocolate rock duo	2,50€
Ice cream (2 scoops) <i>chocolate, vegan chocolate, matcha, pistachio, caramel, vanilla, strawberry sorbet, lemon sorbet or orange sorbet</i>	7€