

To share

Assorted olives	4,10	Anchoas in vinaiger (4 unidades)	9,00
Salted almonds	4,20	Cockles in a can with Espinaler sauce	15,50
Boquerones «in vinegar» (6 unidades)	8,50		
Steak tartar “montaditos”	8,00	Iberian ham	23,00
Rabbit ribs with garlic and parsley	14,00	Homemade croquettes (€/unit):	
Sirloin tacos (cubes)	14,50	· Mushrooms and truffle	2,50
with entrecote sauce		· Iberian ham	2,50
		· Prawn	3,00
Chicken strips with honey mustard sauce	10,00	Oyster Fines de Claires nº4 (€/unit)	3,20
Cheese sticks with mango chutney	8,50	Our “patatas bravas” (spicy potatoes)	6,50
Mini Burger of Black Angus beef (€/unit)	4,20	Tuna «ensaladilla»	8,00
Ceviche of salmon, coconut milk, lime and coriander	9,50	Fried eggs with potatoes and chorizo	7,50
Seasonal mushrooms in casserole, grilled	8,50	Fried artichokes with tartar sauce	11,00
Eggplant tempura, <i>goat cheese and honey</i>	10,20	Padrón pepper and “fleur de sel”	6,70
Guacamole con burrata y nachos	16,50	Tortilla with truffle	10,50
Shrimps in tempura with kimchi sauce	17,00	Grilled squid with garlic and parsley (or andalusian)	14,70
Grilled eggplant with miso and yoghurt	10,50		

Sugestions

Garlic prawns	19,00	Onion soup with poached egg and parmesan shavings	11,50
Courgette cream soup with goat cheese	10,00	Eggs b�n�dicte with ham and holandaise sauce (<i>salmon</i> +2,5)	12,00
Mussels with «Poulette» sauce <i>Media raci�n. 9,50</i>	16,00		

Price in ( )

Extra terrace 10%

Our SANDWICHES

Truffled sandwich 10,50

Tuna sandwich 11,00
*tuna, tomato, egg, salad, mayonnaise and
mustard*

Club sandwich with chicken 15,00

Crispy chicken burger 14,00

Café Turo Burger 16,00

«Mollete» of knife-cut beef 16,00

Fish and sea food

Smoked salmon with blinis 15,50

Gilthead carpaccio with almonds 14,50

Raw red tuna with soy 15,00

Salmon tartare with avocado,
soy and lime 17,50

Tuna tartare with avocado,
ginger and soy sauce 18,50

Croaker and leche de tigre ceviche 14,50

Charcoal salmon with vegetables 18,50

Grilled cod with miso sauce
and steamed vegetables 18,50

Grilled octopus 15,50

Bread and butter 2,20

Bread with tomato 3,70

Salads

Tomato salad with burratina 12,00

Tuna belly salad and spring onion 14,00

Veggie 13,00
*Spinach, avocado, feta, pinions,
cherry tomatoes*

Niçoise 12,50
beans, potatoes, cherry tomatoes, tuna

Caesar 12,00
with chicken and parmesan cheese

Goat cheese 13,00
corn salad, cherry tomato, apple and nuts

Meat

Roast beef with tartar sauce 14,20

Beef carpaccio Harry's bar style 11,00

«Knife-cut» beef tartar 20,00

Goat ribs 17,50

Wok of pasta, vegetables and beef
tenderloin 14,50

Alfredo pasta with ham shavings 13,50

Chicken thigh stuffed with serrano ham
and mushrooms with mashed potatoes 17,00

Escalope a la milanesa con patatas fritas
y salsa tártara 14,50

Iberian cured pork with caramelised
pineapple and demi-glaze sauce 20,00

Entrecôte café de Paris 28,00

Sirloin "chateaubriand" and bearnaise 29,50

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Desserts

Flan «que te inclinas»
5,50

Cheesecake Salvador Dalí
9,40

Rum baba
11,00

Expresso Martini
9,00

Chocolate coulant
9,00

Cake of the day
8,00/ *serving*

Chocolate and hazelnuts from «Reus»
9,00

Ice cream. 5,8
*Mango, vainilla, mandarine, lemon
or choco italiano*



Cocktails

precio: 13,00



Classics

NEGRONI
Gin, red vermouth, campari

OLD FASHIONED
Bourbon, angostura, sugar

MANHATTAN
Rye whisky, red vermouth, angostura

BLOODY MARY
Vodka, tomato juice, spices, tabasco

DRY MARTINI FRAPPÉ
Gin, vermouth seco

MOJITO classic or passion fruit
Ron, mint, lemon, sugar

Fruits



CAIPIRINHA ginger and passion fruit
*Lime, cachaça, sugar, ginger and
passion fruit*

COSMOPOLITAN DELUXE
Vodka, triple sec, cranberry and lime juice

TOMMY'S MARGARITA
Patrón Silver, agave syrup, lime juice

MAI TAI
*Bacardi Carta Blanca, Bacardi 8,
triple sec, orgeat, lemon juice*

IPANEMA
Vodka, passion fruit, pineapple and lime

Without alcohol price: 11,20

ROUGE

*Strawberry, apple, lemon juice,
strawberry syrup and basil*

TROPICAL

*Passion fruit, pineapple and
lime*

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Wine list

Cava & Champagne



Penedès, Cava Terra de Marca, Brut Nature	5,40	24,00
Juvé & Camps Reserva Familia, <i>XAREL·LO, MACABEO, PARELLADA</i>		39,00
Torelló Brut Reserva		30,00
Champagne, Forget Brimont, Brut		74,00

White wines



Rias baixas, Lagar de Cachada, <i>ALBARIÑO</i>	5,80	25,00
Rueda, Montespina, <i>VERDEJO</i>	5,00	18,00
Côtes du Rhône, Terres de Panery, <i>CHARDONNAY</i>	5,50	25,00
Penedès, Honeymoon, <i>PARELLADA</i>		22,00
Priorat, Más Doix, Murmuri, <i>GARNACHA BLANCA</i>		25,00
Rueda, El Perro Verde, <i>VERDEJO</i>		42,00
Chablis, Jadot, <i>CHARDONNAY</i>		55,00

Red wines



Montsant, Moments de Montsant, <i>GARNACHA, CARIÑENA, SYRAH, MERLOT</i>	5,50	25,00
Rioja, La Viuda Negra Crianza, <i>TEMPRANILLO</i>	5,50	25,00
Rioja, Muga Crianza, <i>TEMPRANILLO</i>	8,00	40,00
Ribera del Duero, Fuentespina Crianza, <i>TEMPRANILLO</i>	5,50	27,00
Montsant, la universal, Dido, <i>GARNACHA, SYRAH, CARIÑENA</i>		35,00
Priorat, Más Doix, Les Crestes, <i>GARNACHA, CARIÑENA, SYRAH</i>		39,00
Ribera del Duero, Pago de los Capellanes crianza, <i>TINTO FINO</i>		58,00
Rioja, Marqués del Riscal Reserva <i>TEMPRANILLO</i>		45,00

Rosé wines



Côtes du Rhône, Château Panery, La Garuste 2022 <i>GARNACHE, SYRAH</i>	6,00	27,00
Côtes de Provence, M de Minuty		37,00
Côtes de Provence, Studio Miraval, <i>CINSAULT, GRENACHE, SYRAH</i>		35,00

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