

APPETIZER TIME

- 'La Cala' Homemade Chips · 3
- San Nicasio Chips w. Pepper, Paprika & Truffle · 3,5
- Olives · 3,8
- 'Gilda' · 4,9
- Crispy Pork Crust · 11
- Potato Salad · 9 / 13
- Dried Tuna Portions (IGP Barbate) w. Almonds fried in Evoo · 12
- 'Ar de Arte' Mussels w. Chips · 15
- 'La Cala' Mussels w. Chips · 16
- Anchovies in Vinegar · 12
- Cockles w. 'La Cala' appetizer sauce · 28



RAW OYSTERS

DUE TO MARKET AVAILABILITY, WE DO NOT ALWAYS HAVE ALL TYPES OF OYSTERS.

NORMANDÍA · FRESH & INTENSE

- Ancelin n°1 · 5,5
- Ancelin n°2 · 4,8
- Ancelin n°3 · 4,5

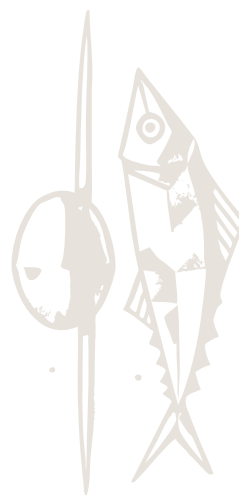
IGP MARENNES D'OLÉRON · SOFT & BALANCED

- Speciale de Claire n°2 · 4

IRELAND · SWEET, INTENSE & FLESHY

- Fleur pour Carina n°2 · 4,9

ALL PRICES INCLUDE VAT. ARTISAN BREAD SERVICE BAKED DAILY 2.8 (BOWL) OR 4 (BASKET). YOU CAN ADD IT WITH GRATED TOMATO, EVOO, AND FLAKED SALT FOR €1 ADDITIONAL P.P. WINES ARE RETAIL PRICE. IF CONSUMED IN THE RESTAURANT, AN €8 CORKAGE FEE WILL BE ADDED.



FRESH MADE VERMOUTHS

- El Bandarra · 4,5
- Carvajal Rojo o Blanco · 5
- Padró Dorado Suave y Amargo o Rojo clásico · 5,5
- Carlo Alberto Blanco · 5
- Fernando de Castilla Rojo o Blanco · 6
- Padró Rojo Amargo, Blanco Reserva o Blanco Reserva Especial · 7
- Carlo Alberto Blanco Reserva · 7
- Álvaro Domecq · 7



ANCHOVIES

SERVED WITH ARTISAN Brioche AND CALAVERUELA SHEEP BUTTER

- Sanfilippo Bocattos · 14 / 22

CAVIAR SELECTION

WITH TOASTS AND CALAVERUELA SHEEP BUTTER
SERVING 30G / 50G

- Baerii Real Caviar · 55 / 91
- Oscietra Real Caviar · 78 / 130
- Amur Beluga Real Caviar · 78 / 130



SPREADS

ACCOMPANIED WITH REGAÑÁS AND TOASTS.
CHOOSE FROM OUR PATÉS AND OUR MOUSSES

Pâté · 10

PARTRIDGE, BLACK PUDDING W. PINE NUTS,
PHEASANT W. TRUFFLES WILD BOAR W. MUSHROOMS,
VENISON IN PX OR IBERIAN PORK

Mousse · 9

PEPPER, FINE HERBS, DUCK IN OPORTO OR PEPPER

LOS CLÁSICOS DE PRIMERÍA

Spicy 'Bravas' Potatoes · 9

Free-range Eggs stuffed with Bluefin

Tuna tartar & Truffle mayo · 6

Medium Rare Tortilla w. Iberian Jowl & Prawns · 25

Extra Trufa · cons.

IBERIAN

PICK BETWEEN HALF OR FULL PLATE

Assorted Iberian Plate · 25

MALDONADO (EXTREMADURA)

Iberian Acorn-Fed Loin · 9 / 15

Iberian Acorn-Fed Salchichón · 7 / 10

Iberian Acorn-Fed Chorizo · 7 / 10

Iberian Morrillo · 9 / 15

Iberian Acorn-Fed Sobrasada · 7

DEHESA DE LOS MONTEROS (RONDA, MÁLAGA)

Iberian Acorn-Fed 'Paleta' · 21

Iberian Acorn-Fed Ham · 28

Iberian Acorn-Fed Pork Loin · 10 / 18

Iberian Acorn-Fed Salchichón · 7 / 10

Iberian Acorn-Fed Chorizo · 7 / 10

Iberian Acorn-Fed Loin · 9 / 15

NIETO (ASTORGA, LEÓN)

Dried Meat Premium IGP León

"El Abuelo Maragato Nieto" w. Foie · 22

CANNED DELIS FROM THE SEA

LA CALA · ALBERT ADRIÀ

Small Sardines in Extra Virgin Olive Oil or Spicy Dressing

w. Toast & Calaveruela Sheep Butter · 13

Ventresca in Spicy Dressing · 14

Pickled Octopus · 25

Monkfish Liver w. Yuzu Ponzu · 22

AR DE ARTE

Scallops in Scallop Sauce · 15

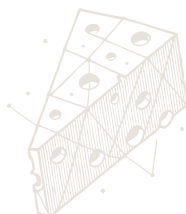
Scallops with Garlic and Chili · 15

Natural Razor Clams · 17

Razor Clams with Garlic and Chili · 17

Sardines in Extra Virgin Olive Oil

w. Toast & Calaveruela Sheep Butter · 22



CHARCUISSINE FROM MALLORCA

Assorted Mallorca Sausages Plate · 14

FIGATELLA, NORA, BUTIFARRA, FUET, SOBRASADA

Assorted 'Sobrasada' Plate · 15

CLASSIC, W. CHEESE, CURRY, SA BLAVA

Butifarra w. Mahón Cheese · 9

CHEESES

Tapa · 3

Selection Cheese Tapa · 5

3-Cheese Selection · 16

5-Cheese Selection · 24

8-Cheese Selection · 28



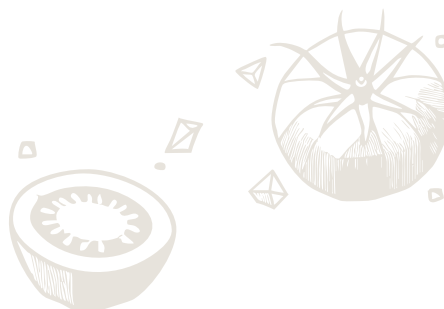
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DALL'ITALIA

Vitello Tonnato w. Anchovies Sauce,
Capers & grated Lime · 11

Burrata, Pistachio Pesto
& Confit Tomatoes · 14



VEGETABLE GARDEN

Artichokes w. Shallot & Piparra Vinegar · 11

Asparagus w. Truffle Mayonnaise & Grated Walnuts · 15

Sautéed Baby Broad Beans w. Fried Free-Range Eggs · 14

BiTE BY BiTE

Iberian Burger · 8

Salmon Brioche w. Seaweed Mayonnaise · 5

Smoked Sardine & Candied Tomato Toast · 5,5

Iberian Pork Jowl, Cucumber, Spring Onion,
& Hoisin Sauce Muffin · 5,5

Truffled Mini Bikini w. Porchetta,
Melted Cheese, Pesto & Truffle · 5,5

Our Can Company Mallorcan Black Pork
Bratwurst Dog, Sundried Tomato, Onion
& our Mustard Mayo in a Soft Brioche Bun · 5,5

HOMEMADE DESSERTS

Lemon Cream
w. Lime Zest · 5,5

Custard w. Caramelized
Cinnamon Cookie · 5,5

Milk Chocolate Custard · 5,5

Rice Pudding · 5,5

White or Dark
Chocolate Flan · 5,5

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