

## OUR MENU

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### TO SHARE

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Iberic “bellota” ham with cristal bread	26,00€
Tomato, tuna belly, and pepper salad	12,50€
Marinated salmon steak smoked at the minute	25,00€
Vertical matured veal tartar	18,50€
Anchovies from the Cantabrian Sea 00	14,00€
Balfegó tuna tiradito with truffle mayonnaise and pickled red onion	14,00€
Red prawn carpaccio	18,50€
Sirloin carpaccio smoked al Jospers®	16,00€
Tuna belly potato salad with “blown” bread	13,50€
Fried jig-caught squid	12,00€
Mussels al Jospers®	9,80€

### OUR RICES

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Seafood paella	16,50€
Fideuá with alioli	15,50€
Creamy lobster rice	24,50€
Country chicken paella	14,00€
“Señoret” paella with peeled seafood	18,00€

### RICE AL JOSPER®

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Iberian porc, vegetables and mushrooms	14,00€
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WE HAVE BREAD AND PASTA FOR CELIACS.

ALLERGEN INGREDIENTS - For more information on allergens, see our staff.

# FLAMMA

BEACH FOODHOUSE

## DIVINE FIRE

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### MEATS

Aged sirloin 350g	22,00€
Veal tenderloin 180g	22,00€
Iberian porc with ancienne mustard alioli and figs	19,00€
21 days aged galician beef T-bone steak 500g	35,00€

### FISH

A different octopus	24,00€
Megrim al Jospet <sup>®</sup>	25,00€
Cod confit with rosemary oil	16,00€
Braised hake with piquillo peppers, txacoli wine and spring onions	19,00€
Sole with leek, mushrooms and its bone	22,00€

WE HAVE WILD FISH. Ask the waiter for suggestions of the day.

## DESSERT

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Cheesecake	5,50€
Love chocolate	7,00€
Warm almond cake with meringue milk ice-cream	7,00€
Our fruit salad	6,50€
Artisan ice-cream	6,00€

## CHILDREN'S MENU

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Rigatone bolognese, pan-fried chicken, drink and ice-cream	14,00€
Rigatone bolognese, roman style hake, drink and ice-cream	14,00€

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**CELLAR**

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**CAVA**

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Parxet Brut Reserva, DO Cava	21,00€
Ars Collecta Blanc De Blancs, DO Cava	27,00€
Titiana Pinot Noir, DO Cava	26,00€

**WHITE WINE**

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La Charla Verdejo, DO Rueda	17,00€
Brunus, DO Montsant	21,00€
Lencís, DO Empordà	18,00€
Pazo Leiras Albariño, DO Rías Baixas	20,00€
Pazo De Rubianes Albariño, DO Rías Baixas	21,50€
Prohom Conceptia, DO Terra Alta	17,00€
De Muller Chardonay, DO Tarragona	17,00€
Bancal Del Bosc, DO Montsant	16,00€

**ROSÉ WINE**

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Abadia De Poblet, DO Conca De Barberà	24,00€
Born Rose, DO Barcelona	16,00€

**RED WINE**

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El Pispá, DO Montsant	18,00€
Intramurs, DO Conca De Barberà	17,00€
Paramos De Ribera, DO Ribera Del Duero	16,00€
Austum ECO, DO Ribera Del Duero	20,00€
La Vicalandia Reserva Viñas Viejas, DO Rioja	27,00€
Scala Dei Prior, DO Priorat	30,00€
Clos De L'Obac Usatges, DO Priorat	28,00€
Francisco Barona, DO Ribera	31,00€
Pago De Los Capellanes Crianza, DO Ribera	32,00€
Roda Reserva, DO Rioja	39,00€
Viña Tondonia Reserva, DO Rioja	35,00€

**ON THE CUP**

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Wine per cups	4,00€
Cava Ars Collecta	4,50€

## LUNCH MENU

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### TO SHARE

Tomato, tuna belly, and pepper salad

Fried jig-caught squid

Mussels al Jospet<sup>®</sup>

### MAIN COURSES to choose from

Charcoal grilled aged sirloin tataki

Sole with leek, mushrooms and its bone

Iberian porc, vegetables and mushrooms al Jospet<sup>®</sup> (2 pax minimum)

### DESSERT to choose from

Fruit carpaccio with mango ice cream

Brownie with hazelnut ice cream

### CELLAR

Bancal de Bosc red/white DO Montsant

Water and sodas, water

Coffe and infusions

Cava Ars Collecta

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45,00€ (VAT included)