



**EL  
MER  
CAT.**



# TAPAS

## **Mejillones con chorizo**

(mussels, chorizo, butter beans)

## **Tortilla Española**

(spanish omelet)

## **Gazpacho Shots**

(spanish cold tomato soup)

## **Pimientos del piquillo rellenos de queso idiazabal**

(seared piquillo peppers stuffed  
with idiazabal cheese)

## **Albondigas**

(spanish meatballs)

## **Gambas al ajillo**

(spanish style garlic shrimp)

## **Pulpo a la gallega**

(galician-style octopus)

## **Calamar & Pimiento del Piquillo**

(squid & piquillo peppers)

## **Patatas Bravas garlic aioli**

(potatoes with spicy tomato  
sauce and garlic aioli)

## **Empanada Gallega**

(galician-style bonito tuna turnover)

## **Croqueta del día**

(croquettes of the day)

# SAUSAGES

## **Migas con sobrasada**

(fingerling potatoes, garlic croutons)

## **Chistorra**

(galician spicy pork)

## **Chorizo de bilbao grapes and onion**

## **Morcilla de cebolla**

(spanish black pudding  
with onion)

## **Butifarra al vino blanco**

(white wine, guajillo, oregano)

# CHEESES

3 Milk

**Ibérico**

Cow

**Mahón**

**San Simon**

Sheep

**Idiazabal**

**Manchego**

**Roncal**

Goat

**Drunken Goat**

**Garrotxa**

# CHARCUTERIE

**Serrano**

**Lomo**

**Lomo 5 Jotas**

**Chorizo ibérico**

**Jamon ibérico**

**Salchichón de Vic**

# DESSERT

## **Tarta de Santiago**

(spanish almond cake)

## **Crema Catalana**

(almond galletta)