

Contempo Gastrobar

Of the bar

"Gildas" (unit)	2,5 €
Anchovy 00 on toasted bread with tomatoe (unit)	3,5 €
Banderilla Sant Matrimoni	2,5 €
Guindilla from Ibarra	2,5 €
Gordal Olives	4 €
	2,7 €
	5 €

Singular preserves

Crystal bread with grilled tomato	2,5 €
	1,5 €

Chef's dishes

"Ensaladilla Rusa" (100% homemade with tuna belly)	7 €
"Bomba de la Barceloneta" (With suckling pig and chipotle chili sauce)	7 €
	2,9 €
Girol creamy sheep cheese with ash from Vall de Meranges	6 €
Rodonet goat cheese (50 gr)	10 €
Mussels (Charcoal oven with hint spice (500gr.))	7 €
"Bull negre" (50gr.)	6 €
"Pa de fetge" (50gr.)	11 €
	19 €
	36 €

Tapa teca

Pickled mussels from Cambados	6 €
Cockles	12 €
Ventresca tuna with piparras	8 €
Natural razor clams (6 units)	9 €

The classics

Iberian ham Acorn Fed D.O. Guijuelo 75% (100gr)	23 €
Iberian ham Acorn Fed D.O. Guijuelo 75% (50gr).	13 €
6 cheeses board	14 €
3 cheeses board	9 €

Any time

El Prat artichokes with truffle, low temperature organic egg and Iberian meltiny	16 €
Iberian ham (lomito bellota) 100 gr	17 €
	15 €
	16 €
Potato omelette with truffle, organic eggs and goat cheese from La Garrotxa	14 €
Our choice of cold meat	20 €
	14 €

Catalonia pizza	16 €
4 cheeses pizza	15 €
Margarita pizza	14 €
Vegan pizza	14 €
Spaghetti carbonara	14 €
Neapolitan Penne	
Lasagna with meat and mushrooms	16 €
Club Sandwich	16 €
Beef burger	16 €
Vegan burger	16 €

Banoffe club: Sablé dough, chantilly, banana, creamy chocolate, licorice and toffee

Lemon mango pie: Breeze dough, creamy lemon meringue, grated lime and pieces of natural mango