

Contempo Gastrobar

Our vermouth Contempo 8€

Vermú Lustau	
Pickled mussels	
Thick potatoes	
"Gildas" (unit)	
Gordal Olives	

The essentials

Our homemade "Patatas Bravas"	2 €
Crystal bread with grilled tomato	2,5 €
	6 €
	8 €

Tapa teca

Iberian ham Acorn Fed D.O. Guijuelo 75% (100gr)	22 €
Iberian ham (lomito bellota) 100 gr	8,5 €
Our choice of cold meat	15 €
6 cheeses board	12 €
3 cheeses board	7 €

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 €
Gordal Olives	2,5 €

Singular preserves

Pickled mussels from Cambados	6 €
Cockles	12 €
Ventresca tuna with piparras	8 €
Asparagus from Navarra (6 units)	10 €
Natural razor clams (6 units)	9 €

Cheeses

Iberian ham Acorn Fed D.O. Guijuelo 75% (50gr).	11,5 €
"Fuet" dried during the winter (50 gr.)	4 €
Girol creamy sheep cheese with ash from Vall de Meranges	5 €
Rodonet goat cheese (50 gr)	3 €
Tartera cow cheese (50 gr)	4 €
Local goat from La Garrotxa (50 gr)	
Blau de Jutglar (cow) (50 gr)	4 €
	4 €
	5 €
	4 €
	4 €
	5 €

The classics

"Bomba de la Barceloneta" (With suckling pig and chipotle chili sauce)	7 €
"Ensaladilla Rusa" (100% homemade with tuna belly)	7 €
	5 €
	9 €
Mussels (Charcoal oven with hint spice (500gr.))	7 €
	2,7 €

Any time

El Prat artichokes with truffle, low temperature organic egg and Iberian meltiny	
Catalonia pizza	15 €
4 cheeses pizza	14 €
Margarita pizza	13 €
Vegan pizza	13 €
Potato omelette with truffle, organic eggs and goat cheese from La Garrotxa	
Spaghetti carbonara	13 €
Neapolitan Penne	13 €
Lasagna with meat and mushrooms	13 €
Cannelloni	13 €
Club Sandwich	13 €
Beef burger	13 €
Vegan burger	13 €

Chef's dishes

	15 €
Squid (Fresh squid in Roman style with citrus mayonnaise)	17 €
	13 €
Homemade baked aubergine hummus in wood food and crispy spelt with sunflower	10 €
	9 €
	14 €
Grilled bone marrow with tuna tataki and fried egg	15 €

Desserts

Classic apple tart tatin with semi-whipped cream	
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	
Chocolate Ingot: Sablé, creamy Yuzu ganache, spiral dark chocolate mousse, covered with Alpaco chocolate bath and Cantonese sesame	