


Breakfasts and snacks

From 9:00 am to 12:30 pm and from 4:30 pm to 8:30 pm *(Restaurant showcase)*

Mini sandwiches   €3,00

Dolce vita

Croissant    €3,00


Chocolate croissant     €3,20

Ham and cheese croissant    €4,00

Cake of the day €6,10

*Enquire with the waiter

Munchies!

El ibérico  €7,90

Tomato-rubbed baguette with extra virgin olive oil and Iberico ham served with shoestring potatoes

La sobrada   €6,90


Sobrassada, melted cheese and honey toastie

El capitán   €8,50

House-marinated salmon, herb cream and rocket sandwich

El truquini   €6,90

Truffled cheese and ham toastie

El serranito   €9,50

Crunchy bread, Iberico ham, Gorgonzola and Padrón peppers

Al-bocado   €6,90

Avocado toast, cherry tomatoes, herb oil and micro greens

* Gluten-free bread option available

* All our sandwiches may contain traces of sesame, mustard, soya and/or derivatives

 GLUTEN  SESAME  CRUSTACEANS  CELERY  FISH  D. FRUITS  VEGAN
 DAIRY  EGG  PEANUT  SOY  MOLLUSCS  MUSTARD  SULFITES

Tapas time

Monday to Thursday from 1:00 pm to 4:00 pm and from 4:30pm to 8:30 pm,
Friday and Saturday from 1:00 pm to 4:00pm and from 4:30 pm to 11:00 pm

FOOD

Coca bread 🍷🌱	servicing / €2,50	La Espabilada Vegana 🍷🌱	€8,00
Gluten-free bread 🌱	servicing / €6,50	Toast with escalivada	
Tomato-rubbed coca bread drizzled with extra-virgin olive oil 🍷🌱	servicing / €4,50	¡Que te pincho! 🍷🍳	€5,00
Perelló crisps 🌱	€2,10	Homemade Spanish omelette with tomato-rubbed bread	
Perelló olives 🌱	€3,60	Portion of French fries 🌱	€4,00
Mussels in escabeche sauce 🍷	tin / €8,50	Binomi-style patatas bravas 🍳	€6,90
Cockles 🍷	tin / €16,50	Potato wedges with homemade spicy tomato sauce and aioli	
La Divina Trinidad 🍷	€13,90	Oxtail croquette 🍷🌱🍳🍳	unit / €2,50
Mussels in escabeche sauce, olives and a bowl of potatoes		Croquette with calamari in ink 🍳🍷🍷🍳🍳	unit / €2,50
La Santísima Trinidad 🍷	€24,90	Croquette with goat cheese and caramelised onion 🍷🍳🍳	unit / €2,50
Mussels in escabeche sauce, cockles, olives and a bowl of potatoes		Binomi's Russian Salad 🍳🍷🍷🍷🍷	€6,50
Embobao 🍷🍳🍳🍷🍷	unit / €5,90	Potato, carrot, tender bean, peas, mayonnaise, old mustard and breadsticks	
Slow-cooked Iberico pork cheeks, pickled onion and kimchi mayonnaise on a bao bun			
La Espabilada 🍷🍷🍳	€10,50		
Toast with escalivada and L'Escala anchovies			

* All our dishes may contain traces of fish and fish products, soya, celery, sesame, molluscs
and mollusc products, gluten and dairy




















🍷 GLUTEN 🍳 SESAME 🍷 CRUSTACEANS 🍷 CELERY 🍷 FISH 🍳 D. FRUITS 🌱 VEGAN
🍳 DAIRY 🍳 EGG 🍷 PEANUT 🍷 SOY 🍷 MOLLUSCS 🍷 MUSTARD 🍳 SULFITES

CEL

Dishes and small plates

Monday to Thursday from 1:00 pm to 4:00 pm and from 4:30pm to 8:30 pm,
Friday and Saturday from 1:00 pm to 4:00pm and from 4:30 pm to 11:00 pm

FOOD

Juntos y revueltos  	€12,90
Fried eggs broken on chips with sobrassada	
Engaltat d'haver-te conegut 	€10,90
Braised Iberico pork cheek with sweet potato purée	
Tela marinera...  	€14,50
Mussels a la marinera	
El impostor  	€12,90
Assorted tomatoes, fresh mackerel in Binomi-style escabeche, sweet pickled peppers, pickled onion and Kalamata olives	
Non-smoked   	€16,90
Tartare of salmon marinated in citrus and herbs, yuzu emulsion, guacamole and toast rounds	
El Musse Lina  	€19,50
Confit cod with samfaina and aioli au gratin	
Entretires	80g / €9,00 180g / €18,50
Entrecôte strips with Padrón peppers	
La reina del POP 	€18,50
Grilled octopus with seasonal parmentier, La Vera paprika and olive oil	
La vurguesa      	€14,50
Vegan burger from Heura, vegan cheese, peanut-hoisin sauce, rocket, pickled onion and tomato	

* Gluten-free bread option available

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CEL

Children's combo

FOOD

Pasta with Bolognese sauce and chicken strips with chips    

* Includes local sparkling or still water

€14,90

Grand finale

Artisan truffles with whipped cream 

5 units / €7,50

Plain yoghurt with crumble and coulis  

€4,50

Seasonal fruit salad 

€4,50

Cake of the day

€6,10

Ice cream of your choice

ask our staff

1 scoop / €3,50

2 scoops / €5,50

Chef's dessert

€6,50

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CEL

No coffee no roasters by Tornado

If you bring your reusable cup, we'll deduct €0.10

Espresso	€2,10
Double espresso	€2,40
Cortado	€2,20
Espresso with ice	€2,10
Latte	€2,50
Iced Latte	€3,20
Cappuccino	€3,10
Americano	€2,10
Coffee with liquor	€3,20

Soaked

If you bring your reusable cup, we'll deduct €0.10

Assorted infusions	€3,00
Chai tea infusion	€4,00
Matcha tea infusion	€4,00

Cool off!

Fresh orange juice	€4,00
Peach and grape juice	€3,10
Apple juice	€3,10
Pineapple juice	€3,10
Water (plastic bottle) 0.33 l	€1,10
Still water 0.5 l	€2,00
Sparkling water 0.5 l	€2,10
Coca-Cola	€3,50
Coca-Cola Zero	€3,50
Orange Fanta	€3,50
Lemon Fanta	€3,50
Nestea	€4,00
Fever-Tree Premium Indian Tonic Water	€3,50
Fever-Tree Ginger Beer	€3,50
Cacaolat	€2,60

Beer and vermouth

Estrella Damm draught	€3,00
Estrella Damm 0.33 l	€3,20
Free Damm 0.33 l	€3,20
Free Damm Tostada 0.33 l	€3,20
Free Damm Lemon 0.33 l	€3,20
Damm Lemon 0.33 l	€3,20
Complot IPA	€4,50
Daura (gluten-free)	€3,00
Casa Mariol red vermouth	€5,10
Casa Mariol white vermouth	€5,10
Aperol Spritz	€6,00
Mimosa	€5,10
<small>Cava with orange juice</small>	

Wines and sparkling wines

White wines

Casa Mariol Garnatxa Blanca

*D. O. Terra Alta

GLASS

€4,00

BOTTLE

€20,00

Gramona Gessamí

*D. O. Penedès

€26,00

Mar de Frades

*D. O. Rías Baixas, albariño

€35,00

Rosé wines

Casa Mariol Garnatxa Negra

*D. O. Terra Alta

€4,00

€20,00

Red wines

Merlot Casa Mariol

*D. O. Terra Alta

€4,00

€20,00

Ramón Bilbao Crianza 2020

*D. O. Rioja

€26,00

Pétalos del Bierzo

*D. O. Bierzo

€36,00

Sparkling wines

Bocchoris de Sais Brut Nature

*D. O. Cava

€4,00

€20,00

Bufadors Les Voranes Brut Nature

*D. O. Corpinnat

€42,00

Juvé & Camps Milesimé Chardonnay

*D. O. Cava

€55,00

Stronger stuff

Gin

Seagram's Gin

Nordés Gin

Monkey Gin

Vodka

Absolut Vodka

Run

Havana 3

Havana 7

Whisky

Ballantine's

Jack Daniel's

The Glenrothes

Liquor

Amaretto Disaronno

Baileys

Campari

White brandy

Herbal brandy

COPA

€9,00

€10,00

€15,00

€10,00

€9,00

€10,00

€10,00

€10,00

€15,00

SHOT

€3,00

€3,00

€2,00

€2,00

GLASS

€6,00

€6,00

€6,00

€5,50

€5,50

Cocktails

God Father

Ballantine's, Disaronno, Angostura Bitters, orange peel and ice

€15,00

Negroni

Campari, Seagram's, red vermouth, orange peel and ice

€15,00

Moscow Mule

Vodka, ginger, lime, ginger beer, mint and crushed ice

€15,00

San Francisco 0,0

Orange juice, lemon, pineapple, and peach with grenadine syrup

€15,00