







# Breakfast and afternoon snacks

09:00am to 12:30pm and 4:30pm to 8:30pm (RESTAURANT DISPLAY)














## Sweets

<b>Croissant</b>   	<b>3,00 €</b>
<b>Chocolate croissant</b>    	<b>3,20 €</b>
<b>Ham and cheese croissant</b>   	<b>4,00 €</b>
<b>Cured ham and brie croissant</b>   	<b>4,90 €</b>
<b>Muffin</b>    	<b>3,20 €</b>

## Sandwiches!

<b>So brassy</b>  	<b>6,90 €</b>
Sliced bread, Mallorca sobrassada, melted cheese and honey	
<b>Tru-toastie</b>   	<b>6,90 €</b>
Sliced bread, truffled brie and ham	

## Toast

<b>Classic</b>   Toasted bread with tomato and EVOO	<b>4,50 €</b>
<b>Sweet</b>   Toasted bread with butter and jam	<b>5,10 €</b>
<b>Glutton</b>    Toasted bread with Nutella®	<b>5,10 €</b>
<b>Iberico</b>  Toasted bread with Iberico ham, tomato and EVOO	<b>7,50 €</b>
<b>Capitan</b>    Toasted bread with butter and salmon marinated in house	<b>7,50 €</b>
<b>Avocado</b>   Toasted bread with avocado, confit cherry tomatoes, EVOO, nuts and rocket	<b>7,50 €</b>

\*Gluten-free bread option.

\*All our sandwiches may contain traces of sesame, mustard, soya and/or related products.

 GLUTEN  SESAME  CRUSTACEANS  CELERY  FISH  VEGAN  TREE NUTS  
 DAIRY  EGGS  PEANUTS  SOYA  MOLLUSCS  MUSTARD  SULPHITES

# Tapas

1:00pm to 4:00pm and 4:30pm to 6:30pm

**Coca bread (serving)**   **2,50 €**

**Gluten-free bread (serving)**  **6,50 €**



**Coca bread with tomato and extra virgin olive oil (serving)**   **4,50 €**

**Perelló crisps**  **2,30 €**

**Perelló olives**  **2,90 €**




**Ria cockles**   **13,50 €**

**Ria mussels in escabeche**   **6,90 €**

**Medley**   **6,10 €**  
Crisps, olives, mussels in escabeche and pickled onion

**Escabeche heaven**    **13,50 €**  
Sardines in our housemade escabeche with crackers

**Escalivada delight**     **9,50 €**  
Toasted bread with roasted vegetables, confit cherry tomatoes, Kalamata olives, EVOO and CAVIAROLI® vinegar-flavored spheres

**Binomi patatas bravas**    **6,90 €**  
Potatoes confit and fried, served with housemade bravas sauce and aioli







**Take a bao**        **u / 6,90 €**  
Bao bun with braised Iberico pork cheeks, pickled onion, rocket and kimchi mayonnaise

**Shrimply the Bao**        **u / 6,90 €**  
Bao bun with garlic shrimp and emulsion






**Oxtail croquette**     **u / 3,00 €**

**Iberico ham croquette**    **u / 2,50 €**

**Croquette with goat cheese and caramelised onion**    **u / 2,50 €**

**Russian roulette**       **11,90 €**  
Brioche bun filled with seared Russian salad, crunchy onion and pickled cucumber  
\*Doesn't include brioche bun when part of the menu\*

**The impostor**    **13,90 €**  
Assorted tomatoes, fresh mackerel in Binomi escabeche, pickled peppers, pickled onions and Kalamata olives  
\*Doesn't include mackerel when part of a menu\*

**Don't touch my crudités if you're not in hummus**      **7,90 €**  
Seasonal hummus with crudités and papadum  
\*Ask your server for the flavours.\*  
\*All our dishes may contain traces of fish and fish products, soya, celery, sesame, molluscs and mollusc products, gluten and dairy.\*

\*Gluten-free bread option.

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

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# Dishes

1:00pm to 4:00pm and 4:30pm to 6:30pm

## Coquin-coquette...

Seasonal mollusc with garlic, parsley and white wine

15,90 €

## OBSESSION

Tuna tataki with pickled baby vegetables, Wakame salad and yoghurt sauce

20,90 €

## Non-smoked

Citrus-marinated salmon tartare with beetroot and aromatic herbs, yuzu emulsion, guacamole, and crispy toasts.

16,90 €

## Musse Lina

Confit cod with samfaina and aioli au gratin

19,50 €

## Octopassion

Chargrilled octopus with potato, Vera paprika, salt flakes and EVOO

18,50 €

## Green, how I love you green ★

Hake steaks in salsa verde with roasted potatoes

13,90 €

## All mixed up ★

Fried eggs broken on chips with cured Iberico pancetta

13,50 €

## Tremendous

200g Angus burger, foie shavings, brie, green onion and rocket

15,90 €

## Beefy

Beef shank in sauce with steamed vegetables

16,90 €

## Cheeky ★

Slow-cooked Iberico pork cheek with sweet potato purée and veggie chips  
\*Chips are not included in the menu

14,90 €

## Let's shred ★

Shredded botifarra sausage with sautéed seasonal mushrooms

13,90 €

## The Vurger ★

Heura veggie burger, vegan cheese, creamy mushroom sauce, spinach and caramelised onion

14,90 €

## Side of chips

4,00 €

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# Kids' Combo

1:00pm to 4:00pm \*Until 16 years old

**Pasta with Bolognese sauce and chicken strips with chips**    

\*Includes KmO still or sparkling water

14,90 €

# Group Menu

\*Ask your server for the Group Menu of the season.

35,00 € p.p.

Must be booked ahead \* only available inside the restaurant.

For 20 diners or more

\*Includes bread, white wine, red wine (1 bottle for 4 diners) and water

# End of the Game

1:00pm to 4:00pm and 4:30pm to 6:30pm

**Artisan truffles (3 per serving)**  

\*Ask your server for the flavours

3 u / 4,00 €

**Plain yoghurt with crumble and coulis**  

4,50 €

**Housemade cheesecake with crumble and red fruit**   

6,50 €

**Seasonal fruit salad** 

4,50 €

**Espresso ice cream, Baileys, chocolate cream and candied nuts**  

7,50 €

**Assorted ice cream**

\*Ask your server

1 scoop / 3,50 €

2 scoops / 5,50 €

**Chef's dessert**

\*Ask your server

6,50 €

\*Gluten-free bread option.

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

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# No coffee no roasters with Café de FINCA

<b>Expreso</b>	<b>2,10 €</b>
<b>Double espresso</b>	<b>2,40 €</b>
<b>Cortado</b>	<b>2,20 €</b>
<b>Cortado with plant-based milk (soya or oat)</b>	<b>2,50 €</b>
<b>Iced espresso</b>	<b>2,20 €</b>
<b>Latte</b>	<b>2,60 €</b>
<b>Latte with plant-based milk (soya or oat)</b>	<b>2,80 €</b>
<b>Iced latte</b>	<b>3,20 €</b>
<b>Iced latte with plant-based milk (soya or oat)</b>	<b>3,50 €</b>
<b>Capuchino</b>	<b>3,10 €</b>
<b>Cappuccino with plant-based milk (soya or oat)</b>	<b>3,40 €</b>
<b>Americano</b>	<b>2,10 €</b>
<b>Spiked espresso</b>	<b>3,20 €</b>
<b>Spiked cortado</b>	<b>3,30 €</b>
<b>Irish coffee</b>	<b>7,90 €</b>
<b>Espresso with condensed milk</b>	<b>3,10 €</b>
<b>Affogato</b>	<b>5,50 €</b>

## Steeping

<b>Assorted tea from Dammann</b>	<b>3,30 €</b>
<b>Chai</b>	<b>4,00 €</b>
<b>Matcha</b>	<b>4,00 €</b>

## Refreshing!

<b>Freshly squeezed orange juice</b>	<b>4,00 €</b>
<b>Peach and grape juice</b>	<b>3,10 €</b>
<b>Apple juice</b>	<b>3,10 €</b>
<b>Pineapple juice</b>	<b>3,10 €</b>
<b>Cacaolat (chocolate milk)</b>	<b>2,60 €</b>
<b>Water PET 0.33L</b>	<b>1,10 €</b>
<b>Still water 0.5L</b>	<b>2,00 €</b>
<b>Vichy Catalan sparkling water 0.33 L</b>	<b>2,50 €</b>
<b>Vichy Catalan by CUPRA (ginger-lime sparkling water) 0.33 L</b>	<b>3,50 €</b>
<b>Coca-Cola</b>	<b>3,50 €</b>
<b>Coca-Cola Zero</b>	<b>3,50 €</b>
<b>Orange Fanta</b>	<b>3,50 €</b>
<b>Lemon Fanta</b>	<b>3,50 €</b>
<b>Nestea</b>	<b>4,00 €</b>
<b>Fever-Tree Premium Indian Tonic Water</b>	<b>3,50 €</b>

## Beermuth

<b>Estrella Damm draught</b>	<b>3,00 €</b>
<b>Estrella Damm 0.33L bottle</b>	<b>3,20 €</b>
<b>Free Damm (0% alcohol) 0.33L bottle</b>	<b>3,20 €</b>
<b>Toasted Free Damm (0% alcohol) 0.33L bottle</b>	<b>3,40 €</b>
<b>Free Damm shandy (0% alcohol) 0.33L bottle</b>	<b>3,20 €</b>
<b>Damm Lemon shandy 0.33L bottle</b>	<b>3,20 €</b>
<b>Complot IPA</b>	<b>4,50 €</b>
<b>Turia 0.33L bottle</b>	<b>3,20 €</b>
<b>Daura (gluten-free)</b>	<b>3,30 €</b>
<b>Bucket 5 Estrella Damm 0.20L bottles</b>	<b>9,90 €</b>
<b>Cinzano Rosso red vermouth</b>	<b>4,50 €</b>
<b>Cinzano Bianco white vermouth</b>	<b>4,50 €</b>
<b>Puigmartí vermouth</b>	<b>4,90 €</b>
<b>Aperol Spritz</b>	<b>7,00 €</b>
<b>Campari Spritz</b>	<b>7,00 €</b>
<b>Crodino</b>	<b>4,50 €</b>
<b>Mimosa</b>	<b>5,90 €</b>
Sparkling wine with orange juice	
<b>RumBeer</b>	<b>5,10 €</b>
Lemon juice, sugar, rum and beer	
<b>Negroni</b>	<b>7,90 €</b>
Campari, Seagram's, red vermouth, lemon peel and ice	
<b>Moscow Mule</b>	<b>9,80 €</b>
Vodka, ginger, lime Vichy by CUPRA, mint and crushed ice	

# Something harder °

## Ginebra

SHOT

GLASS

MIXED DRINK

Seagram's Gin

9,00 €

Nordés Gin

10,00 €

Bulldog Gin

11,00 €

Monkey Gin

15,00 €

## Vodka

Absolut Vodka

3,00 €

7,00 €

10,00 €

Ciroc

4,00 €

9,00 €

12,50 €

## Rum

Havana 3

2,50 €

5,50 €

9,00 €

Havana 7

3,00 €

6,50 €

10,00 €

## Whisky

Ballantine's

3,00 €

6,50 €

10,00 €

Jack Daniel's

4,00 €

9,00 €

12,50 €

The Glenrothes

5,50 €

12,50 €

15,00 €

## Liqueur

Amaretto Disaronno

3,00 €

6,00 €

Baileys

3,00 €

6,00 €

Herb liqueur

3,00 €

5,50 €

Jägermeister

3,00 €

6,50 €

10,00 €