RESTAURANT MENU GARUM

TAPAS TO SHARE

Toasted ciabatta bread with tomato and EVOO	6,00€	
Sliced Iberian ham (60g)	13,90€	
Andalusian-style calamari with kimchee mayonnaise	14,00€	0000000
Garlic prawns with fresh chili and lime	14,00€	②
"Cochinita pibil" tacos with pickled onion and "jalapeño" mayonnaise	13,50€	0 6 6 0
Iberian ham and Galician cheese croquettes (4 u.)	11,50€	© © 0

STARTERS

Red berry "gazpacho" with fresh cheese and basil	12,90€	•
Summer fruit salad with greens, feta cheese and fresh mint	13,50€	© O
Prawn salad with burrata, wasabi guacamole and pistachios	14,00€	0000000
Smoked salmon with avocado, arugula, naam bread and tzatziki sauce	14,00€	
Vegetable gyozas with wakame, sesame, ginger and passion fruit teriyaki sauce (6 u.)	12,80€	

PASTA AND RICE

Cuttierish and prawn paella (minimum 2 people)	p.p. 18,5O€	
Fresh ricotta and spinach stuffed pasta with creamy iberian ham sauce	16,00€	
Rigatoni with creamy roasted tomato pesto	15,00€	
Truffled mushroom risotto with green asparagus and gorgonzola	16,00€	() (a) (b)

RESTAURANT MENU

MEAT

Beef tenderloin with smoked eggplant purée and wholegrain mustard sauce	27,50€	000000
Grilled beef entrecôte with potatoes, Padrón peppers and smoked chipotle chimichurri sauce	24,50€	0 2 8
Iberian pork wok with vegetables, baby squid and prawns	19,50€	
Grilled lamb chops with garlic mayonnaise, potatoes and piquillo peppers	19,00€	(1) (1) (2)
BBQ pork ribs with truffled mashed potatoes and banana chips	19,50€	◎ ⊘ ⊘ ⊗

FISH

Confit cod with potato cream, tomato jam and Kalamata olives	21,50€	0 0 0
Roasted salmon fillet with glazed carrot purée, turmeric, mango and yellow chili sauce	21,50€	○○
Wheat taco with panko-battered meagre, green curry, prawns, cilantro and lime	19,80€	@@@@� ���
Medium red prawns grilled with EVOO, garlic and lemon (10–12un.)	24,50€	

DESSERTS

White chocolate, lemon and limoncello tiramisu	8,00€	
Cheesecake with berry sauce and chocolate ice cream	8,00€	660
Roasted fresh pineapple with thai cream and coconut ice cream	8,00€	
Chocolate fondant with Lotus cookie crumble and macadamia ice cream	8,00€	
Traditional Catalan custard cream	7,50€	© (
Natural fruit	7,50€	
Citrus sorbet	7,50€	&





















Chef: Juan Antón VAT included











People with allergies or intolerances please ask our staff.