



“A LA HORA DEL VERMUT...”

Chips with “Bravas” sauce	5
Spanish omelette (portion)	6
Assortment pickled olives	5
“La Gilda” olive, anchovy and pickled chili pepper	4
“El matrimoni” anchovy and marinated anchovy	5
“The turist”. Artichoke and anchovy	5
Anchovy with extra virgin olive oil (each)	3,5
Marinated anchovy and pickled chili	4
Payoyo cheese from Cádiz	7
Can of mussels with pickle	14
Can of white tuna belly	23
Can of sardines in oil	15
Can of Galician cockles	18

OUR HOMEMADE TAPAS

Fresh oyster “Guillardeu” n°2 (each)	6
Iberian ham D.O. Maldonado	18 29
Cured cutled “Rubia gallega” 60 days aged	15 22
“Rusa” salad with tuna and crispy bread	9
Bikini of iberian ham, mozzarella and truffle	12,50
Cantabric anchovies “OO” with smoked butter (each)	5
Roasted chicken croquette (each)	4
Spanish omelette with catalan sausage	13
Rustic bread with tomato, extra virgin olive oil and salt	3,5
Bread from <i>Folgueroles</i> with tomato, extra virgin olive oil and salt	3,8



OUR SPECIAL TASTE....

Tomato tartare with capers and toast	14
Beet salad, with tomato, <i>mató</i> and pistachios	13
“ <i>Ensaladilla</i> ” with prawns “ <i>ajillo</i> ” style	22
Typical catalan soup “ <i>escudella</i> ”	17
Codfish “ <i>esqueixada</i> ” with tomato, onion and baked beans	18
Charcoal artichokes from El Prat with iberian ham and pine nuts vinaigrette	16
Grilled aubergine with mozzarella, <i>sobrasada</i> , honey and seeds	16
Stewed lentils with vegetables and mushrooms	22
Omelette with prawns and artichokes and mushrooms	23
Omelette Betanzos style, with mushrooms and Catalan sausage	23
Broken eggs with fries and catalan sausage from <i>Cal Rovira</i>	17
Grilled squid from Barceloneta beach “La Barra” style	21
Hake Romana style with lime mayonnaise, and frites	24
Fresh Macaroni Cardenal style gratin, with mushrooms sauce	18
Caneloni with bechamel sauce and <i>Reixagó</i> cheese	18
“Fricandó” with mushrooms	19
“Cap i pota” Catalan stew with chickpeas	21
Our special hamburguer	16

Ask for our fish and seafood of Barceloneta’s market...



BAR 24 DESSERTS....

“ <i>Flan</i> ” Crème caramel with Coffee’s Shake	7
Chocolate, bread, olive oil, and salt	7
“El corte” typical ice cream with hot chocolate	7
Our Cheesecake “La Viña” style	8
Strawberries with cream	10
Natural orange juice	7
“Affogato” Coffee	8
Espresso Martini	13