



“A LA HORA DEL VERMUT...”

Our Chips	4
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
Our “bravas” potatoes	7
“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	12,5
Beet salad, with tomato, <i>mató</i> and pistachios	13
<i>“Ensaladilla”</i> with prawns <i>“ajillo”</i> style	19,5
Pumpkin cream, with cheese and toast bread	14,5
Codfish <i>“esqueixada”</i> with tomato, onion and baked beans	16,5
Charcoal artichokes from El Prat with iberian ham, and pine nuts	unit. 7,5
Grilled aubergine with mozzarella, <i>sobrasada</i> , honey and seeds	15
Stewed lentils with vegetables and mushrooms	13
Omelette with prawns and artichokes and streaky bacon	19,5
Omelette Betanzos style, with mushrooms and Catalan sausage	17
Broken eggs with fries and catalan sausage from <i>Cal Rovira</i>	16
Grilled squid from Barceloneta beach <i>“La Barra”</i> style	18
Hake Romana style with lime mayonnaise, and frites	23
Fresh Macaroni Cardenal style gratin, with Gruyère cheese	17
Caneloni with bechamel sauce and cheese	17
<i>“Fricandó”</i> with mushrooms and Xixona nougat	17
Our special hamburger from Girona	14,5

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



BAR 24 DESSERTS....

<i>“Flan”</i> Crème caramel with ice cream	7
Chocolate, bread, olive oil, and salt	7
“El corte” typical ice cream with hot chocolate	7
Our Cheesecake “La Viña” style	8
Peaches in syrup with cream	7
Natural orange juice	5
“Affogato” Coffee	8
Espresso Martini	13