

# EAT—HOLA

TAPAS BAR

by **SERGI AROLA**

## SNACKS

### Catalane medley:

**Patatas Bravas**  
(2 pces) (V, 2, 4)

**Tortillas de Patata**  
(2 pces) (V, 2, 4, 7)

**Bomba de la Barceloneta**  
(2 pces) (2, 4, 7) **Chf 18**

**Homemade croquettes (8 pieces)**  
Mushrooms & leeks (V, 1, 2, 4, 7)  
or spanish ham (P, 1, 2, 4, 7)  
or mixed **Chf 17**

## COLD TAPAS

**Eggplant carpaccio** 🌱  
Pistachios, quince, Arbequina olives,  
Pedro Ximenez reduction, whipped  
goat cheese and mint  
(V, 7, 10, 14) **Chf 18**

**Smoked salmon "à la minute"**  
Tangy cucumber, pickles and sour  
cream  
(5, 7, 9, 12) **Chf 24**

**Langoustine carpaccio** 🌱  
With green apple cream, seaweed gel  
and smoked aioli  
(3, 4, 5, 7) **Chf 28**

**Tartar of handcut Swiss beef fillet**  
80 gr, soy sauce and ginger  
vinaigrette, crunchy onions and  
sabayon foam  
(2, 4, 9, 12, 13) **Chf 28**

## SHARING BOARDS

**Cheese platters**  
**Manchego, Idiazabal and tetilla**  
(2, 7, 10) **100 gr / Chf 20**

**Platter of selected Spanish cold cuts**  
**charcuterie: Chorizo, Cecina, Paleta**  
**ibérica bellota and Lomo ibérico**  
(P, 2, 7) **100 gr / Chf 26**

## HOT TAPAS

**Grilled spanish octopus** 🌱  
Avocado and chocolate nibs, raspberry and  
hoishin sauce  
(2, 5, 8, 10, 11, 12, 13, 14) **Chf 24**

**Seabass a la plancha** 🌱  
Almond cream, marinated treviso and citrus  
touch  
(5, 10, 14) **Chf 28**

**Crispy fried chicken pops**  
With Kimchi glaze, sesame seeds and spring  
onions  
(2, 4, 5, 12, 13) **Chf 20**

**Pig 66°**  
Mole sauce, marinated cucumber, mustard  
grains and baby onions  
(P, 1, 2, 9, 10, 11, 12, 13, 14) **Chf 24**

**Compres lamb shoulder**  
Baby onions in balsamic vinegar, celeriac  
purée and potato chips  
(1, 14) **Chf 28**

**Ricotta gnudi**  
Sauteed mushrooms, saffran cream, "café de  
Paris" butter and salicorne leaves  
(V, 1, 2, 4, 7) **Chf 28**

## TACOS

Corn tortilla, coriander,  
marinated onions, avocado  
cream and "salsa pico de gallo",  
served with:

**Cactus "nopales"** 🌱  
(V, 1, 2, 7) **Chf 16**

**Tinga taco**  
Braised chichen leg  
(1, 2, 7) **Chf 18**

**Beef "secret cut"**  
(1, 2, 7) **Chf 19**

## Desserts

**Crema Catalana**  
Mousse of Maria biscuits and  
mandarin sorbet  
(2, 4, 7, 10, 14) **Chf 18**

**Xocolata**  
Chocolate cremeux, chocolate  
biscuit, orange gel and blood orange  
sorbet  
(2, 4, 7, 10) **Chf 16**

**Dulce empanadas**  
Banana and chocolate, chocolate  
sauce and coconut sorbet  
(Vegan, 2, 4, 10) **Chf 17**

**Pera remolacha**  
Poached pear, confit beetroot,  
vanilla cream and gin tonic sorbe  
(4, 7, 14) **Chf 18**

**TODAY'S TAPA**  
*Ask for Chef's suggestion!*

Please inform us of any allergy or special dietary requirements, including any food allergens or intolerance.  
ORIGINS OF OUR MEATS: Lamb, beef, pork, veal and chicken: Switzerland / Ham: Spain.  
ORIGINS OF OUR FISHES: Salmon: Scotland/ Octopus: Marroco/ Langoustine: Sud Africa/ Seabass: Greece.

🌱 Healthy option / (V): Vegetarian (P): Pork

ALLERGENS: 1. Celery / 2. Gluten / 3. Crustacean / 4. Egg / 5. Fish / 6. Lupin / 7. Milk / 8. Mollusc / 9. Mustard / 10. Nut / 11. Peanut / 12. Sesame seed / 13. Soya / 14. Sulphur dioxide