

# EAT—HOLA

TAPAS BAR

by *Sergi Arola*

## PICOTEO

House marinated olives.....	5
Pan con tomate.....	7
<b>Creamy croquetas</b> .....	26
With Iberian ham P,1,2,4,7,9,13,14	
<b>Bravas</b> .....	22
Fried potatoes and aioli, salsa brava V,1,2,4	
<b>Smoked tomato tartar</b> .....	19
Ginger lactonnaise, fried aubergine V,2,4,13	
<b>Roasted aubergine hummus</b> .....	19
Sun-dried tomatoes,yogurt, pita bread V,1,2,7,12,14	

## FROM THE SEA

<b>Fresh Oysters</b> .....	29
Spicy tomato caviar 1,5,8	
<b>Panko-fried shrimps</b> .....	22
coconut curry lactonnaise, pineapple salsa 2,3,4,14	
<b>Crab "Causa"</b> .....	24
Avocado puree, yellow chili pepper cream 3,4	
<b>Sea bass "tiradito"</b> .....	32
Mango, passion fruit, tigermilk 1,5	
<b>Scallops</b> .....	34
Cauliflower puree, chorizo P,1,8	

## FROM THE SOIL

<b>Beef tartare</b> .....	35
Hand-cut beef tartare, truffled egg yolk sabayon, wasabi ice cream 2,4,7,12,13,14	
<b>Veal sweetbreads lasagna</b> .....	34
Bolete foam, goat cheese P,1,7,9	
<b>Beef tacos</b> .....	58
Braised beef in Valais beer A,2,5	
<b>Your paëlla, your way</b>	
Skirt beef steak, crispy guanciale.....	34
P,1,4,7,14	
Yellow chicken.....	32
1,4,7,14	
Mushrooms, grilled portobello.....	22
V,1,4,7,14	

## DULCES

<b>Creamy cheesecake</b> .....	19
Cocoa crumble, coffee ice cream 2,4,7,13	
<b>Crema Catalana</b> .....	19
Mandarin sorbet, cookie mousse P,2,4,7,10,13,14	
<b>Chocolate buñuelos</b> .....	19
Cocoa sauce, caramel ice cream A,2,4,7	
<b>Tres leches</b> .....	19
Mandarin jam, caramel toffee, vanilla chantilly 2,4,7	
<b>Fancy a sweet wine with your dessert?</b>	5cl
Penedès, Gramona, "Vi de Glass".....	19
Sierras de Málaga, Telmo Rodríguez, "MR Mountain Wine".....	19
Rioja, Pedro Ximenes, Old Harvest.....	19

## BEBIDAS

### Beer

Beer of the moment (33cl).....	10
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### Cocktails

Pisco sangria.....	20
Sevilla Negroni.....	20
Mediterranean Fizz.....	20

### Sparkling

	10cl	Btl
Rioja, Quinto Pino, Ontañon.....	13	75

### White wines

Albarín, Pardevalles.....	14	80
Rías Baixas, Mar de Frades.....	16	95
Montsant, René Barbier, "Dido" .....	18	105
Montsant, René Barbier, "Venus" .....		180
Cádiz, Luis Peres, La Escribana.....		125

### Red wines

Rioja, Ramón Bilbao, "Edición Limitada" .....	16	95
Mendoza, Hey! Malbec, Matías Riccitelli .....	19	110
Montsant, René Barbier, "La Universal" .....	19	110
Mencía, Valtuille Vino de Villa, Estévez .....		135
Rioja, Remelluri, "Reserva".....		150
Toro, Vega Sicilia, "Pintia" .....		275

Please let us know of any allergy or special dietary requirement

### Allergens:

1. Celery / 2. Gluten / 3. Shellfish / 4. Egg / 5. Fish  
6. Lupine / 7. Milk / 8. Mollusk / 9. Mustard / 10. Nuts  
11. Peanut / 12. Sesame seed / 13. Soybean / 14. Sulfur dioxide

### Origin of meats and fishes:

Beef, veal, chicken: Switzerland / Crab, scallops: Canada  
Oysters, sea bass: France / Pork: Spain / Shrimp: Vietnam

Nutritional information: V. Vegetarian / P. Pork / A. Alcohol

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