

EAT—HOLA

TAPAS BAR

by *Sergi Arola*

PICOTEO

House marinated olives.....	4
Creamy croquetas	23
With Iberian ham P,1,2,4,7,9,13	
Bravas	21
Fried potatoes and aioli, salsa brava dip V,4	

THE SEA

Natural oysters	20
Seasoned with ponzu caviar 2,5,8,13,14	
Royal Crab	32
Royal crab lasagna inspiration, egg foam, vanilla oil 1,2,3,4,5,7	
Salmon	30
Salmon tiradito, ikura, soy sauce infused with ginger 2,3,5,12,13,14	
Scallops	34
Scallops in parmesan, merquén, shallot cream and lime zest 7,8	
Octopus tacos "Al Pastor"	32
Corn tortilla with avocado puree and pico de gallo sauce 1,8,11,14	

THE SOIL

Beef tartare	34
Cut with a knife, sabayon of truffled yolks, Wasabi ice cream 2,4,7,12,13,14	
Portobello	22
Portobello carpaccio, toasted pine nut vinaigrette, fresh pasta and crispy beetroot V,2,4,7,10,14	
Beef Tacos	58
Slow cooked beef in Valaisanne beer A,2,5,7	
Smoked tomato	27
Truffled stracciatella and green apple V,7,9,13,14	
Your Paëlla Your Way	
Vegetarian.....	24
1,2,7,14	
Prawns.....	34
1,3,14	
Chicken.....	30
1,7,14	

SWEETS

Crema Catalana	18
Mandarin ice cream and cookie flan P,2,4,10,13	
Dark Chocolate	18
Chocolate ice cream with crusty bread and olive oil 2,4,7,13	
Tarta Santiago	18
Almond biscuit, icing sugar, praline ice cream 2,4,7,10	
Apple Pie	18
Sergi Arola's favorite dessert 2,7,10	
Fancy a sweet wine with dessert?	5cl
Gewurztraminer "Vi de Glass", Gramona, Catalunya.....	24
MR Mountain Natural Sweet, By Telmo Rodriguez, Malaga.....	19

DRINKS

BEER	33 Cl	
Estrella Galicia draft (blond).....	10	
SANGRIA	33 Cl	
Home Made sangria.....	18	
WHITE WINES	10 Cl	Btl
Verdejo Bellori Joven, Rueda.....	15	85
Albarino, Mar de Frades, Rias Baixas..	16	95
Montsant, Dido Blanc DO.....	18	105
Rioja, La Mateo Blanc, Tempranillo....		125
RED WINES		
Rioja, Ramon Bilbao, Edicion Limitada.	16	95
Ribera del Duero, Cruz de Alba Crianza.	17	100
Montsant, Dido DO Bio.....	17	100
Rioja, Remelluri Reserva.....		150
Ribera del Duero, Una Cepa, Valduero..		150
Pintia - Tempos Vega Sicilia, Toro....		245

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, salmon, chicken: Switzerland / Crab, scallops: Canada
Oyster: France / Octopus: Morocco / Pork: Spain
Prawns: Vietnam

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