

# EAT—HOLA

TAPAS BAR

*by Sergi Arola*

## PICOTEO

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<b>Homemade marinated olives.</b> .....	4
<b>Homemade bread.</b> .....	6
« Chanco en piedra » 2,7	
<b>Acorn-fed Iberico ham.</b> .....	22
Creamy croquetas with Iberico ham P,1,2,4,7,9,13	

## THE SEA

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<b>Oysters.</b> .....	28
Deep fried oysters, tzatziki, salsa pebre 1,2,7,8,14	
<b>Royal crab.</b> .....	39
Royal crab lasagna inspiration, roe foam, vanilla oil 1,2,3,4,5,7	
<b>Salmon.</b> .....	26
Salmon tiradito, ikura, soy sauce infused with ginger 2,3,5,12,13,14	
<b>Scallops.</b> .....	28
Scallops with parmesan, merken, shallot cream, lime zest 7,8	
<b>Octopus.</b> .....	32
Grilled octopus, potato foam, olive oil, paprika, onions marmalade 5,7,8	

## THE SOIL

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<b>Portobello.</b> .....	24
Portobello carpaccio, grilled pine nut vinaigrette, fresh pasta, crispy beetroot V,2,4,7,10,14	
<b>Truffle.</b> .....	26
Signature « lazy » omelet, dry valaisan beef sausage, winter truffle, potato 4,14	
<b>Wagyu.</b> .....	42
Torched wagyu tataki, truffle cream, Pressed apple, vacherin cheese ball 1,2,7,12,13,14	
<b>« Sea &amp; mountain » rice.</b> .....	38
Avorio rice, red shrimps, pork and chicken pancetta, mushrooms P,1,3,4,5,7,14	

## SWEETS

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<b>Cacao.</b> .....	18
Cacao buñuelo, pear sorbet 2,4,7,13	
<b>Cream.</b> .....	18
Orange flavor catalan cream 2,4,7,10,13	
<b>Pijama.</b> .....	18
Flan, peach and pineapple brunoise, Vanille ice cream, Chantilly 2,4,7,10,12	

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## DRINKS

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<b>BUBBLES</b>	<b>10cl</b>	<b>Btl</b>
Cidre Cuvée La Transparente	14	90
Cava Gran Reserva Atella	16	110
Louis Roederer Brut	25	85

<b>WHITE</b>		
Verdejo Bellori Joven, Rueda	16	100
Albarino, Camino del Peregrino	16	100
Mateo Blanc, La Rioja	18	135
Son de Prades, Chardonnay, Catalonia		130
Dido Blanc DO, Montsant		130
Venus Blanc « Cartoixà » 2018, Montsant		200

<b>RED</b>		
El Camino, Navarra	16	95
Hado, Pujanza, La Rioja	17	110
La Mateo Rouge, La Rioja	18	125
Cruz de Alba Crianza, Ribera del Duero	21	130
Remelluri Reserva, 2014, La Rioja		160
Priorat Ferrer Bobet 2014		145
Martinet Bru 2020, Priorat		150
Una Cepa, Valduero, Ribera del Duero		145
Pintia, Vega Sicilia, 2014, Toro		180
Unico, Vega Sicilia, 2011, Ribera del Duero		740
Dido DO Bio 2020, Montsant		120
Venus La Universal 2017, Montsant		185

<b>BEERS</b>	<b>33cl</b>
Estrella Galicia Draft	10

<b>VERMUTERIA</b>	<b>5cl</b>
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<b>Classiques</b>	
Dolin, Suisse	17
Jsotta, Suisse	17
Jsotta 0%, Suisse	17

<b>Premium</b>	
Carpano Antica Formula, Italie	19

<b>GINETERIA</b>	<b>4cl</b>
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Gin Mare, Espagne	25
Engine, London Dry	27
Botanist, Islay Dry, Ecosse	25
Hendricks, Unusual, Ecosse	21
Weisshorn, Glacier Alpes Suisses	25
Tanqueray Ten, Sevilla & Royale, Londres	21

### **ALLERGENS:**

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

**Please let us know of any allergy or special dietary requirement.**

### **Origin of meat and fish:**

Beef, chicken: Switzerland / Crab, scallops: Canada /  
Oysters: France / Bluefin tuna: Vietnam /  
Octopus: Morocco / Pork: Spain, Italy / Wagyu: USA /  
Red prawns: Italy

### **Nutritional Information:**

(V) Vegetarian / (P) Pork