



EAT—HOLA

TAPAS BAR

by **SERGI AROLA**

VEGETARIANS

-  **ROASTED EGGPLANT** Chf 20
Yoghurt sauce with shizo leaves, satay sauce, sugar snaps (V, 2, 7, 11, 13)
-  **MOZZARELLA BROCCOLINI** Chf 21
Boiled and grilled broccolini, mozzarella foam, eggs spheres and almond vinaigrette (V, 4, 7, 10, 14)
- MARINATED TOFU** Chf 19
Deep fried marinated tofu, coriander pesto, Spanish cream and fresh herbs (V, 2, 4, 7, 10, 13)
- PATATAS BRAVAS** Chf 19
Aioli sauce, spicy tomato sauce (V, 2, 4)

CARNIVOROUS

- GLAZED PORK BELLY** CHF 24
Teriyaki sauce, pistachio crumble and chipotle mayonnaise (P, 1, 2, 4, 5, 10, 13)
- IBERICO HAM CROQUETAS (4 PCS)** CHF 20
Paprika mayo (2, 4, 7, 14)
- BEEF CARPACCIO** CHF 34
Chimichurri and brava sauces, pine nuts, green apple and jalapeno emulsion (1, 2, 7, 10, 13, 14)
- KIMCHI CHICKEN POPS** CHF 26
Kimchi sauce and sesame seeds (1, 2, 3, 5, 9, 10, 11, 13, 14)
- HAND CUT BEEF TARTAR 75GR** CHF 32
Soja and ginger sauce, sabayon eggs, mustard seeds (2, 4, 9, 13, 14)
- BRAISED LAMB LEG** CHF 31
Sweet potato in different textures, ponzu sauce and fresh herbs (1, 2, 7, 13, 14)
- SPANISH COLD CUTS** CHF 32
Chorizo Iberico, Jamon Iberico, Cana de Lomo Iberico de Bellota, Salchichon Iberico, served with bread and grated tomato (P, 2, 7)

PESCATARIANS

- *****
- COD CROQUETAS** Chf 18
Miso mayo (4, 5, 7, 13)
- SAUTEED BABY SQUIDS** Chf 26
Ginger and lime lentils stew and lightly torch burnt aioli (1, 4, 5, 7, 8, 14)
- OCTOPUS "A LA PLANCHA"** Chf 29
Eggplant glazed with ketchup and avocado cream (1, 2, 5, 8)
- PINEAPPLE GAMBAS PIBIL** Chf 22
Spicy red pepper jam, roasted pineapple, curry foam (1, 3)

TODAY'S TAPA

.....

Ask for Chef's suggestion!

SWEETS

- MATÉ PANNA COTTA** Chf 17
Maté and coco panna cotta, dulce de leche sauce (7)
- CATALANE CREAM** Chf 15
Marie biscuit mousse, orange sorbet, Catalan emulsion (2, 4, 7, 13)
- BASQUE CHEESECAKE** Chf 14
Cacao streusel, chocolate ice cream (2, 3, 7, 10, 13)
- SWEET GARDEN** Chf 16
Caramelized eggplant caviar with olives, lemon cream, olives spheres and lemon sorbet (4, 7, 10)

EAT—HOLA

TAPAS BAR

BEVERAGES MENU

SIGNATURE DRINK

Home Made Sangria

18 cl

50 cl

18

45

WHITE WINES

Verdejo – Bodegas Shaya, Rueda, Spain



15



90

Albarino, Camino del Pelegrino – Pazo Senorans,
Rias Baixas, Spain

16

95

Dominio Del Soto Blanco DO – M. Chapoutier,
Ribera del Duero, Spain

17

105

La Mateo Tempranillo Blanco DOC –
Bodegas Dos Mateos, Rioja, Spain

19

120

RED WINES

El Camino – Bodegas Nekeas, Navarra, Spain

14

85

Hado – Bodegas Pujanza, Rioja, Spain

16

95

La Mateo Vendimia DOC – Bodegas Dos
Mateos, Rioja, Spain

23

115

Una Cepa – Bodegas Valduero,
Ribera del Duero, Spain

21

125

ROSÉ

By.Ott – Doamines Ott, Provence, France

12

75

SAPRKLING

Cava Gran Reserva Bio – Alta Alella Mirgin, Spain

17

105

Louis Roederer Brut, Champagne, France

22

140

Louis Roederer Brut Rosé, Champagne, France

24

160