

# sharing is *living*

- 6€ **Bravas "Johnny"**
- 9,90€ **Ham croquettes** 🍷🍷🍷🍷
- 14€ **Our nachos** 🍷🍷🍷🍷🍷  
Pulled pork, beans, guacamole, ricotta, jalapeños, fried tortilla chips, and pico de gallo
- 10,50€ **Hummus** 🍷🍷🍷🍷🍷  
Chickpeas, cherry tomatoes, almonds, mixed olives and fried tortilla chips
- 18€ **Sea urchins au gratin (4 un.)** 🍷🍷🍷🍷🍷🍷  
Bechamel sauce made with sea urchin yolk, prawns and salmon
- 7,50€ **Padron peppers**
- 8,50€ **Soria-style pork belly**
- 6,90€ **Cow tail bomb and Idiazabal** 🍷🍷🍷🍷🍷🍷  
Potato, oxtail, Idiazabal cheese, spicy tomato, aioli, potato foam
- 9,90€ **Our Russian salad** 🍷🍷🍷🍷🍷🍷  
Potato, pickled gherkin, roasted red pepper, tuna belly, green olive, peas, boiled egg and breadsticks
- 16,90€ **Salmon tartare** 🍷🍷🍷🍷🍷  
Salmon, spring onion, vinaigrette, mustard and soy
- 12€ **Steamed mussels** 🍷🍷🍷  
With our spicy oil, fried garlic, chili pepper, black pepper and sherry vinegar
- 14,50€ **Andalusian-style squid with our mustard and lime mayonnaise** 🍷🍷🍷🍷🍷🍷🍷  
🍷🍷🍷🍷🍷🍷
- 18,90€ **Iberian ham platter** 🍷
- 18€ **Cheese board** 🍷🍷🍷
- 9€ **Potato omelette** 🍷🍷🍷🍷
- 3€ **Bread with tomato** 🍷🍷

## over low *heat*

- 12€ **Roast chicken with potatoes** 🍷🍷🍷🍷
- 22€ **Slow-cooked beef tenderloin with potato foam** 🍷🍷🍷🍷
- 20€ **Pork ribs with potatoes** 🍷🍷🍷🍷
- 15,90€ **La Caseta burger** 🍷🍷🍷🍷🍷  
160g Girona beef, Edam cheese, bacon, arugula and honey and mustard mayonnaise  
*We have vegan meat!*



## from *sea* to table

- 18€ **Grilled squid with vegetables** 🍷🍷🍷🍷
- 19,50€ **Baked monkfish with roasted leeks, asparagus and romesco sauce** 🍷🍷🍷🍷
- 22€ **Octopus with potato, asparagus and cherry tomato** 🍷🍷🍷

## *happy* ending

- 7,50€ **Cheesecake** 🍷🍷🍷🍷
- 6€ **Brownie with walnuts and vanilla ice cream** 🍷🍷🍷🍷
- 7,50€ **French toast with cinnamon ice cream** 🍷🍷🍷
- 5,50€ **Ice cream** 🍷
- 6€ **Apple tatin** 🍷🍷🍷🍷
- 6€ **Catalan cream** 🍷🍷



GLUTEN



CRUSTACEANS



EGGS



FISH



PEANUTS



SOY



DAIRY



FRUITS WITH PEEL



CELERY



MUSTARD



SESAME



SULFUR AND SULFITES



LIPIN



MOLLUSKS



## coffees & infusions

1,5€	<b>Espresso</b>	6€	<b>Irish coffee</b>
1,6€	<b>Cortado</b>	2,8€	<b>Carajillo</b>
1,9€	<b>Coffee with milk</b>	3€	<b>Trifásico</b>
1,6€	<b>American coffee</b>	2,5€	<b>Infusion</b>
3,5€	<b>Capuccino</b>		

## drinks

2,5€	<b>Water</b> (0,50L)
2,5€	<b>Sparkling water</b>
3,2€	<b>Soft drinks</b> (350ml)
3,5€	<b>Red Bull</b>
2,5€	<b>Bitter Kas</b>
2,5€	<b>Tonic</b>
2,5€	<b>Cacaolat</b>
2,5€	<b>Juice</b> (pineapple, orange or peach)

juices made  
with *natural*  
orange

3€	<b>Fresh orange juice</b>
7€	<b>Banana and strawberry</b>
7€	<b>Mango and banana</b>

## beers

2,8€	<b>Caña</b>	3,2€	<b>Daura</b> (gluten free)
2,8€	<b>Lemon Beer</b>	3,2€	<b>Voll-Damm</b>
4,5€	<b>Pint</b>	3,5€	<b>Corona</b>
4,5€	<b>Pinta Lemon Beer</b>	3€	<b>Free Damm</b>
3€	<b>Estrella Damm</b>	3€	<b>Free Damm Tostada</b>
3€	<b>Rosa Blanca</b>		

## liquors

4,5€	<b>Magno</b>	4,5€	<b>Limoncello</b>
4,5€	<b>Anís del Mono</b>	4,5€	<b>Jägermeister</b>
4,5€	<b>Ratafia</b>	4,5€	<b>Baileys</b>
4,5€	<b>Herbal pomace</b>		<b>Shot 3€</b>

## ron

8,5€	<b>Legendario</b> Elixir de Cuba
8€	<b>Havana 7</b>
8,5€	<b>Barceló</b>
8€	<b>Bacardí</b>

## whisky

8,5€	<b>Jack Daniel's</b>
7,5€	<b>Cutty Sark</b>
7,5€	<b>JB</b>
7,5€	<b>Ballantines</b>

## vodka

8,5€	<b>Absolut</b>
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with soft  
drinks

## cocktails

+0,50€  
with fruit

8€	<b>Mojito</b>
8€	<b>Capirinha</b>
8€	<b>Caipiroska</b>
8€	<b>Daikiri</b>
7€	<b>San Francisco</b>
6€	<b>San Francisco</b> (alcohol free)
9€	<b>Margarita Frozen</b>
9€	<b>Piña colada</b>
9€	<b>Fresa colada</b>
8,5€	<b>Julepe</b> (Jack Daniel's) With Mint
8,5€	<b>Sex on the beach</b> Vodka, orange juice and grenadine
8,5€	<b>Tequila sunrise</b> Tequila, orange juice and grenadine
9€	<b>Moscow Mule</b> Fever Tree Ginger beer, vodka and lime juice

## snacks

3,8€	<b>Vermut</b>	7,5€	<b>Campari tonic</b>
7,5€	<b>Negroni</b>	7€	<b>Aperol Spritz</b>

## gintonic

7,5€	<b>Seagram's</b>	9€	<b>Martin Miller's</b>
9€	<b>Hendrick's</b>	9€	<b>G'vine</b>
9€	<b>Puerto de Indias</b>	9€	<b>Bulldog</b>



## red wine

### Caganu Negre Jove

*House wine - Garnatxa*

Fresh, fruity and very pleasant.

3,50€ / 16€

### Las alcalde joven - D.O. Ribera del Duero

*Tinta fina*

Very fruity, tasty and powerful.

4€ / 18€

### Rioja Vega Crianza - D.O.C. Rioja

*Tempranillo & Garnatxa*

Velvety, pleasant and with a great fruity expression.

4€ / 18€

### Ritme Barrica - D.O.Q. Priorat

*Garnatxa & Carinyena*

Flavorful, fruity, and with ripe tannins.

23€

## rosé wine

### Aire de Protos - D.O. Ribera del Duero

*Tinta del País*

Very pleasant to drink. Fruity character.

4€ / 18€

## white wine

### Caganu Blanc - D.O. Penedès

*Vino de la casa*

Fresh, fruity and very pleasant.

3,50€ / 16€

### Thayra - D.O. Rueda

*Verdejo*

Appetizing, smooth and silky. Between dry and fruity.

4€ / 18€

### Xic Blanc - D.O. Penedès

*Xarel·lo*

Marked acidity. Queen variety of the Penedès. Dry.

4€ / 18€

## cava

### Caganu Reserva - D.O. Cava

*Brut Nature Eco*

Warm, full-bodied and very well-balanced. Cool finish.

3€ / 16€

## sangria

### Wine sangria

6€ / 14€

### Cava sangria

7€ / 16€

### Tinto de verano

6€ / 12€

