
Daily Menu

STARTER + MAIN COURSE OR MAIN COURSE + DESSERT

FROM MONDAY TO FRIDAY AT LUNCHTIME. NOT VALID FOR PUBLIC HOLIDAYS

THE MENU INCLUDES A DRINK AND COFFEE

(WATER / SOFT DRINK / GLASS OF WINE / COFFEE: ESPRESSO, CORTADO, COFFEE WITH MILK / HERBAL TEA)

Starters

Russian salad
Ham croquettes
Boneless chicken wings

Dessert

Cheesecake
Chocolate dessert

Main Courses

Velazqueña Omelette

Classic Spanish potato omelette, creamy inside, made with crushed potatoes, free-range eggs and a touch of caramelized onion.

Peas with Butifarra

Tender peas from Maresme with butifarra del perol sausage cooked in aged wine, served with a low-temperature egg.

House Salad

Tudela lettuce hearts, roasted tomato, tuna in olive oil, Fuentes onion, anchovy, marinated anchovy, boiled egg and olives.

Meatballs in Boletus Sauce

Meatballs in boletus and portobello mushroom sauce served with homemade fries.

Milanese Escalope

Breaded cutlet served with fries, onion rings and dressed lettuce hearts.

Cheeseburger

Double smashburger made with dry-aged beef, double cheddar cheese, pickles, onion, ketchup and mustard on our homemade brioche bun, served with homemade fries or salad.

20,50€

VAD INCLUDED



@garbogentlebar