

Food

BERMUTEO

Raquel ultra-thin chips	3,50€
Bermū thick-cut chips	3,80€
Stuffed olives	3,50€
Bermū mixed olives	3,90€
Sicilian green olive	3,90€
00 anchovy gilda	3,50€
Boquerón gilda (white anchovy)	3,50€
Freshwater oyster	4,00€
Oyster with ponzu dressing	4,50€
Oyster with green jalapeño	4,50€
Toast with 00 anchovy and smoked butter	6,50€
00 anchovy platter	10,50€
Fried almonds	4,00€
Bermū russian salad	7,90€
Bermū-style bravas	5,90€
Marinated anchovies	7,50€
Country-style bread with tomato	3,90€
Carasatu bread	2,20€

CONSERVES

Mussels 8/12 in escabeche	7,50€
Mussels in green jalapeño escabeche	8,00€
Cockles 40/50	9,00€

COMBOS

Mussels, ultra-thin chips, aperitif sauce	9,50€
Cockles, ultra-thin chips, aperitif sauce	10,50€
Bermū Combo: ultra-thin chips, mussels, olives and aperitif sauce	11,00€



CAT



CAST

CURED MEATS & CHEESES

Camprodon secallona sausage	6,50€
“Lomito” cured pork loin	8,50€
Hand-cut acorn-fed Iberian ham	14,50€
Rubia Gallega cured beef (cecina)	13,50€
Cádiz pork crackling with lemon and coarse salt	11,90€
Smoked pastrami with mustard sauce and caperberries	15,50€
Cheese board with 5 varieties: Payoyo rosemary cheese, comté 12 months, San Simón smoked cheese, Mahón cheese, Buffalo cheese	14,50€

STARTERS

Tomato salad with tuna belly	12,90€
Burrata salad with lomito and pickled shallots	13,50€
Roasted peppers stuffed with cod brandade	10,90€
Aged beef steak tartare	15,50€

MOLLETES

Grilled mollete with salmon and cream cheese	7,90€
Grilled mollete with truffled ham and arugula	7,90€
Grilled mollete with sobrasada and brie cheese	7,90€

DESSERTS

Cheesecake	5,90€
Tiramisú	5,90€
Pa amb xocolata, oli i sal	6,50€

Prices in euros (€), including VAT. We have detailed information on allergens; please consult our staff before placing your order.



TERRACE SUPPLEMENT 10%