

House-marinated olives	4 €
Mixed olives marinated with herbs, citrus and spices	
Sourdough & aioli	6 €
Freshly baked, served with our house-made aioli	
Pan con tomate	5 €
Toasted bread rubbed with fresh tomato and extra virgin olive oil	

STARTERS & SHARING PLATES

White anchovies	9 €
Fresh anchovies in vinegar with garlic and parsley	
House-made croquettes (4 pieces)	8 €
Braised meat in béchamel, hand-shaped and fried to a golden crust	
Crispy calamari	18 €
Fresh squid in a light crispy batter, with tartare sauce	
Galician cecina	19 €
Air-cured Galician beef	
Caesar salad	18 €
Crispy romaine, shaved parmesan, Caesar dressing and braised chicken	
Payesa salad	16 €
Tuna belly, tomato, potato, pepper, black olive and crouton	
Seasonal salad	16 €
Mixed greens, feta, roasted sweet potato, semi-dried tomato, avocado, white beans	
Add chicken + 6 € · Add tuna + 6 €	
Steak tartare	22 €
Hand-cut tenderloin, capers, shallot, Dijon mustard and Worcestershire	
Vitello tonnato	16 €
Thinly sliced veal with tuna sauce, rocket, capers and pickled red onion	

SPECIALS OF THE MONTH

Cala Inacu — Grillo / Catarratto	46 €
IGT Terre Siciliane · Salino, intenso / Saline, intense	
Mediterranean Fruits Cava Sangria	36 €
Cava, seasonal Mediterranean fruits	

DELICATESSE

“La Gilda Casa Club”	8 €
Raw tuna, anchovy, white anchovy, piparra pepper and olive on a skewer	
Cantabrian anchovies 000	16€ / 4 un.
Premium quality, from the Cantabrian Sea	
“Pouget” Oysters #4 with Mignonette	6€ / un.
Pouget beds, southern France	

RICE & FIDEUÀ — FOR 2

Red prawn rice	28 € p.p.
Slow-cooked with prawns	
Black rice	29 € p.p.
In squid ink, with roasted octopus and sobrasada	
Fideuà	26 € p.p.
Thin toasted noodles in seafood broth with baby squid and pork crackling	

FROM THE GRILL

Sea bass with "Agua de Lourdes"	45 € p.p.
Whole grilled sea bass with oil & garlic — 2 people	
(Half portion available on request)	
Sole with butter & capers	38 €
In clarified butter, finished with capers and a squeeze of lemon	
Rib-eye, roasted red pepper & chimichurri	38 €
300g rib-eye on the charcoal grill	
Beef tenderloin "café de Paris"	34 €
The most tender cut of beef	
Free-range chicken	22 €
Marinated in butter and sage	

CLASSICS

Burger & fries	22 €
Grilled with smoked scamorza, bacon and lettuce	
Classic Milanese	22 €
Breaded pork chop, with tartare sauce & parsley salad	
Pork ribs, BBQ sauce & fries	24 €
Slow-cooked, glazed with our BBQ sauce	



SIDES

Crisps 6 €	Fries 6 €	Grilled sweet potato 8€	Green salad 6 €	Broccolini with lemon 9€
Thin and crispy, house-made	Classic and golden	With chimichurri butter	Mixed leaves with light vinaigrette	Tender stem broccoli