

VERMOUTH

ASSORTMENT OF MARINATED OLIVES

Spanish olives enriched with flavorful herbs and spices.

MARINATED PICKLES

Vegetables with a unique asian touch.

SPHERICAL OLIVES

A distinctive approach to Spanish olives. Have them in one bite and watch out for the pit!

PA AMB TOMÀQUET

Your first introduction to tapas. Have it with jamon, anchovies or simply on its own!

BREAD

Artisanal bread cooked in wood oven.



TAPAS MENU

COLD



JAMÓN IBÉRICO 100% BELLOTA

This cured Iberico ham is a must-try!

PALETILLA IBÉRICA 100% BELLOTA

If it's not Jamon, it's Paletilla. Leg or Shoulder? It is up to you!

LOMITO IBÉRICO

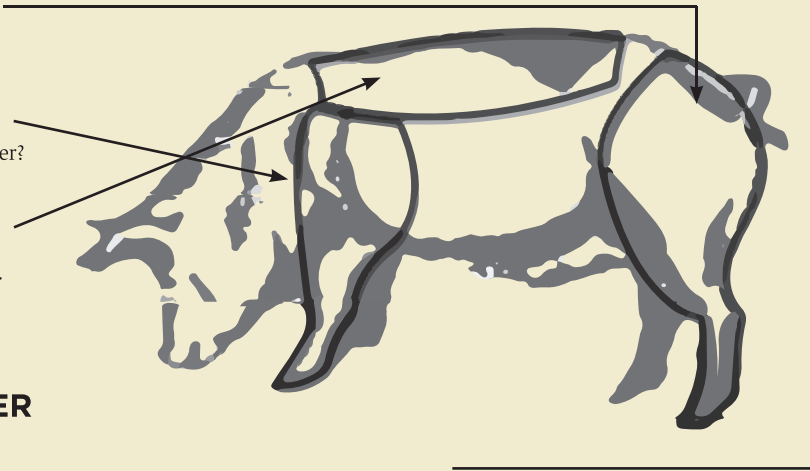
This noble cured pork sirloin has a smoked pepper hint that gives it an exceptional taste.

“CECINA”

30 months cured Wagyu beef ham.

SPANISH CHEESE PLATTER

Selection of the most popular Spanish cheese.



OUR TAPAS

“THE WORD TAPAS MEANS ‘COVER’, THAT COMES FROM THE OLD HABIT OF COVERING DRINKS AND GLASSES OF WINE IN BARS AND RESTAURANTS WITH A PIECE OF BREAD OR A CUT OF HAM TO STOP FLIES AND CHEEKY MOSQUITOS FROM HAVING A SIP.”

THE CLASSICS

CANTABRIAN ANCHOVIES

A tasty tapa of anchovies marinated in olive oil.

COD FISH “ESQUEIXADA”

Every Spanish grandma has this recipe that is named after breaking the cod into smaller pieces.

CATALUNYA TOMATO TARTAR

This tartar has a trick up its sleeve, you would never guess it was not meat.

“ESCALIBADA” WITH FOIE-GRAS AND SMOKED EEL

Grilled vegetables, foie-gras and eel, this combination gives a gentle smokey kick.

TOMATO SALAD WITH CONFIT TUNA BELLY AND BASIL

Selection of the freshest tomatoes paired with a Spanish tuna belly confit.

WHITE ASPARAGUS

For Herbivores, this special asparagus is flown-in, steamed and topped with tarragon mayonnaise.

AVOCADO AND LOBSTER ROLL

A seafood delight, this tantalising roll is filled with lobster, avocado, vegetables and mayonnaise.

HOT

THE ORIGINALS

CLAMS “A LA BASCA”

Clams with the traditional and unctuous green sauce of the Basque country.

ROASTED MEAT “CANELÓN” WITH “IDIAZABAL” CHEESE AND BASIL OIL

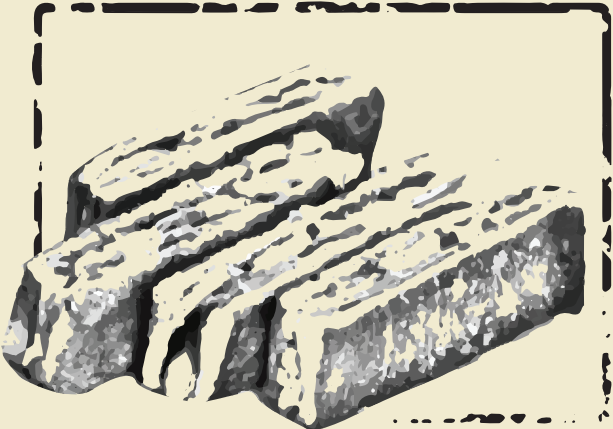
Succulent veal and chicken wrapped in a delicious crepe covered in a sinful cheese sauce.

SUCKLING PIG TAPA

Don't feel like having a whole suckling pig? Have the same pleasure in two bites instead.

GAMBAS AL AJILLO

Prawns with crispy pork belly and “Ajillo.”



THE BIKINI

You're not getting a swimsuit! This Iberian ham, cheese and truffle sandwich will transport you right to Catalunya, Spain.

FRIED UP

BOMBAS DE LA BARCELONETA 3PCS

A Cova Fumada creation, Catalunya presents to Hong Kong this meat and potato concoction with spicy Brava sauce.

JAMÓN IBÉRICO CROQUETTE 4PCS

How to put a Spaniard to the test? Ask for croquetas and decide whose are the best?

CALAMARI “ANDALUSIAN STYLE” WITH LEMON MAYONNAISE

Only the best at Catalunya, try our fresh Spanish squid fried up in Hong Kong.

PATATAS BRAVAS WITH “ALL I OLI”

Brave enough to try these fried potatoes with “all i oli” and spicy Brava sauce.

COD FRITTERS

A tribute to one of the most popular Catalan bites.

DON'T CHICKEN OUT

THE OTHER SPANISH TORTILLA

A modern twist to the most famous Spanish tapa.

TORTILLA DE TRAMPO

Also called the “Sin Tortilla”, this is a perfect example of lust in gastronomy. Yummy....

“ESTRELLADOS”

Scrambled egg on a potato bed. With your choice of:

“CHORIZO”

“MORCILLA”

“PALETILLA”

Sweet Endings

CHEESE FLAN COVERED WITH BERRIES AND CRUMBLE

CHOCOLATE IN DIFFERENT TEXTURES WITH PASSION FRUIT

CATALUNYA FRUIT SALAD

WARM CREAMY ALMOND SPONGE CAKE

“TORRIJA” WITH SMOKED MILK ICE-CREAM

RICE AND MILK