

DISHES & SMALL BITES

GILDAS: 3,80 €/ (u)

- ANCHOVY
- WHITE ANCHOVY
- SMOKED SARDINE, SUN-DRIED TOMATO, AND CHEESE
- MUSSEL, GORDAL OLIVE, AND SPRING ONION
- OCTOPUS AND GREEN PEPPER
- PICKLE, TUNA BELLY, AND RED PEPPER

OUR BRAVAS WITH AIOLI FOAM 9,00 €

OLIVIER SALAD WITH FRIED EGG AND FISH 14,50 €

SLICED CRISPY PORK BELLY SERVED WITH
PAPRIKA MASHED POTATOES SEASONED WITH LIME
AND MALDON SALT 14,00 €

SMASHED FREE-RANGE EGGS FRIED WITH IBERIAN
HAM 15,00 €

HOMEMADE CROQUETTES MADE WITH PULSO:
IBERIAN HAM, OXTAIL AND COD (7 UNITS)
+2€ per extra croquette 15,50 €

GRILLED AVOCADO WITH PICO DE GALLO AND RED
PESTO 16,00 €

PULSO GREEN SALAD WITH PINE NUT VINAIGRETTE
AND CURRANT PESTO 16,00 €

GRANDMA BASILIA’S RATATOUILLE WITH
FREE-RANGE EGG 13,00 €

OXTAIL BIKINI IN BUTTER BREAD, TRUFFLED
PARMENTIER AND MELTED CHEDDAR 18,00 €

SQUID SANDWICH IN BRIOCHE BREAD, YELLOW
CHILI MAYONNAISE AND LIME 15,00 €

FREE-RANGE CHICKEN PEPITORIA TACOS WITH
SAFFRON AROMA (2 UNITS) 14,50 €

SWEET POTATO GNOCCHI WITH MORELS AND
SLICED TRUFFLE IN PARSNIP SAUCE 17,00 €

CHEESE PLATTER WITH FIG JAM AND PECAN NUTS (4 VARIETIES)	15,00 €
IBERIAN ACORN-FED HAM WITH CRYSTAL BREAD AND TOMATO	32,00 €
SALMON TATAKI	22,00 €
WILD SEA BASS WITH GARLIC AND CHILI EMULSION.....	28,50 €
SENYORET PAELLA	24,00 €
IBERIAN PORK CHEEKS BRAISED IN VERMUT ZARRO, SERVED WITH CREAMY SWEET POTATO PURÉE	22,00 €
16 HOUR SLOW-COOKED LAMB SHANK.....	25,00 €
30 DAY AGED RIBEYE STEAK	
500G	36,00 €
1KG	65,00 €
DOS PRIMAVERA’S BEEF TENDERLOIN 250G	34,00 €

CHOICE OF SIDES5,50 €

- HOMEMADE FRIES
- CARAMELIZED TOLOSA PEPPERS
- LETTUCE AND SPRING ONION SALAD

HOMEMADE DESSERTS

SPANISH TORRIJA WITH CITRUS - INFUSED CREAM AND WHITE CHOCOLATE CRUMBLE	8,00 €
MANGO AND COCONUT PULSO CHEESECAKE	9,00 €
CHOCOLATE FLUID AND VANILLA ICE CREAM	8,00 €
SEASONAL FRUIT SALAD WITH VIOLET ICE CREAM	7,00 €