

## THE DISHES

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| <b>1</b> | <b>COCA BREAD WITH TOMATO</b><br><i>toasted with km0 tomatoes, extra virgin olive oil and salt.</i>  | 3.50  |
| 🍷        | <b>2 KALAMATA BLACK OLIVES "fleshy"</b><br><i>original Greek designation.</i>  | 3.75  |
| 🌶️🍷      | <b>3 OUR BRAVAS POTATOES</b><br><i>with aioli and km0 tomato sauce to the point of spiciness.</i>  | 7.55  |
| 🍷        | <b>4 CANTABRIAN ANCHOVY FILLETS CALIBRE 00 "4 units"</b><br><i>with extra virgin olive oil and toasted bread.</i>                                      | 13.50 |
| 🌶️🍷      | <b>5 LA BOMBA DE PLATETS "a spicy touch"</b><br><i>made with roast beef, potato and accompanied by our special sauces.</i>                             | 10.50 |
| 🍷        | <b>6 CONFIT ARTICHOKE FLOWER Km0 (depending on season)</b><br><i>baked in the oven with shavings of Iberian ham and blue cheese from the Pyrenees.</i> | 11.80 |
| 🍷        | <b>7 EGGPLANT STICKS IN TEMPURA</b><br><i>soft tempura with beer and mustard and honey sauce.</i>  | 7.90  |
| 🍷        | <b>8 BAKED PROVOLONE WITH CANDIED CHERRY TOMATOES</b><br><i>seasoned with olive oil, olive paste and oregano.</i>                                      | 10.95 |
| 🍷        | <b>9 BLACK SAUSAGE CROQUETTES FROM PEROL "4 units 50gr"</b><br><i>soft inside and crispy outside.</i>  | 9.20  |
| 🍷        | <b>10 ROAST CHICKEN CROQUETTES "4 units 50gr"</b><br><i>soft inside and crispy outside.</i>  | 9.20  |
| 🍷        | <b>11 MALLORCAN EGGS</b><br><i>baked with Iberian sobrasada, Mahón cheese and toast.</i>   | 9.80  |
| 🍷        | <b>12 FRESH BAKED BACON "tender and juicy"</b><br><i>sliced with olive oil and black pepper.</i>   | 10.50 |
| 🍷        | <b>13 BROKEN EGGS WITH IBERIAN HAM</b><br><i>on a base of baked potatoes and Iberian ham 50% from Extremadura.</i>                                     | 12.70 |
| 🍷        | <b>14 CHICKEN FINGERS "CRISPY"</b><br><i>served with our kinchi mayonnaise.</i>  | 9.70  |
| 🍷        | <b>15 ASSORTMENT OF CHEESES</b><br><i>mixture of matured and tender sheep, goat and cow cheeses.</i>   | 14.50 |
| 🍷        | <b>16 IBERIAN HAM AND SMOKED CHEESE BOARD</b><br><i>Iberian ham 50% from Extremadura and smoked sheep cheese.</i>                                      | 14.25 |
| 🍷        | <b>17 SNAILS A LA LLAUNA "a classic"</b><br><i>with rosemary, black pepper, paprika and allioli.</i>   | 12.50 |
| 🍷        | <b>18 ROAST CHICKEN "tender and tasty"</b><br><i>served on a plate with potatoes, spices and our special sauce.</i>                                    | 13.50 |
| 🍷        | <b>19 OX STEAK TARTARE "180gr"</b><br><i>served on a plate with quail egg, capers, piparra chill and toast bread.</i>                                  | 19.85 |
| 🍷        | <b>20 OCTOPUS CARPACCIO "very fresh"</b><br><i>served on a plate with EVOO olive oil, salt, paprika and wasabi mayonnaise.</i>                         | 13.70 |
| 🍷        | <b>21 MI-CUIT FOIE GRAS "caramelized"</b><br><i>served with apple compote and toast.</i>   | 15.75 |
| 🍷        | <b>22 GALICIAN MUSSELS A LA MARINERA</b><br><i>with our homemade km0 tomato sauce.</i>   | 10.50 |
| 🍷        | <b>23 FRESH SQUID FROM THE COAST</b><br><i>floured and accompanied with squid ink mayonnaise.</i>  | 15.50 |
| 🍷        | <b>24 SALMON AND AVOCADO TARTAR "fresh"</b><br><i>marinated with soy and mustard reduction.</i>  | 16.25 |
| 🍷        | <b>25 VEAL CHEEK "at low temperature"</b><br><i>made with Oporto sauce and shallots.</i>   | 18.50 |

## SANDWICHES

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| 🍷 | <b>26 COCA DE MONTAÑA WITH MUSHROOMS</b><br><i>with Perol sausage, fresh tomato sauce and Figueras candied onion.</i> | 14.10 |
| 🍷 | <b>27 COCA WITH MARINATED COAST SARDINES</b><br><i>with our fresh tomato sauce and Figueras candied onion.</i>        | 14.30 |
| 🍷 | <b>28 CALAMARI SANDWICH "different"</b><br><i>served on a bun with our squid ink mayonnaise.</i>                      | 9.90  |
| 🍷 | <b>29 TRUFFLED MOLLETE SANDWICH</b><br><i>with Iberian ham from Extremadura, soft cheese, and truffle butter.</i>     | 11.50 |

## SALADS

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|----|---|-------|
| 🍷  | <b>30 RUSSIAN SALAD WITH TUNA BELLY</b><br><i>with baked potato, roasted pepper, hard-boiled egg, olives, mayonnaise and piparra.</i>             | 10.30 |
| 🌱🍷 | <b>31 FRESH AVOCADO AND BASIL TIMBAL</b><br><i>with a base of km0 tomatoes, sprouts and sunflower seeds.</i>                                      | 9.70  |
| 🍷  | <b>32 TUNA BELLY SALAD "a classic"</b><br><i>with Figueras onion, pink tomato from Barbastro, arbequina olives and a touch of piparra chilli.</i> | 14.25 |
| 🍷  | <b>33 FRESH BURRATA WITH CHERRY TOMATOES km0</b><br><i>served on a plate with rocket, olive oil and basil.</i>                                    | 14.50 |

## DESSERTS

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|---|---|------|
| 🍷 | <b>34 NOUGAT ICE CREAM WITH CREAM "sweet"</b><br><i>nougat ice cream, cream, caramel and peanuts with honey.</i>  | 6.90 |
| 🍷 | <b>35 FRESH CHEESE CAKE "creamy"</b><br><i>with fresh cheese from the Pyrenees and red fruit coulis.</i>          | 6.90 |
| 🍷 | <b>36 GREEK YOGURT WITH FOREST BERRIES</b><br><i>with a base of blueberry jam and forest fruits.</i>              | 5.95 |
| 🍷 | <b>37 TIRAMISU "to lift your spirits"</b><br><i>made with mascarpone, biscuits, coffee and cocoa.</i>             | 6.80 |
| 🍷 | <b>38 PINEAPPLE WITH CARAMELISED CATALAN CREAM</b><br><i>diced pineapple with caramelised Catalan cream.</i>      | 6.70 |
| 🍷 | <b>39 CHOCOLATE CAKE "spectacular"</b><br><i>with cocoa cream, nuts and vanilla ice cream.</i>                    | 6.10 |
| 🍷 | <b>40 APPLE COMPOTE AND VANILLA ICE CREAM</b><br><i>compote timbale with crumble base and scoop of ice cream.</i> | 6.90 |



**BOOKINGS**  
**938200868**

[www.restauranteplatets63.es](http://www.restauranteplatets63.es)

