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- Charcoal bread with smoked butter 4.55**
- Steamed black truffle brioche (4 pcs) 16.55**
- Creamy Iberian ham croquettes (6 pcs) 12.65**
- Eggplant, sundried tomato, and mint croquettes (6 pcs) 12.65**
- Anchovy with smoked butter (4 pcs) 14.45**
- Our Bravas-style potato churros 11.55**
- Roast beef trikini with stracciatella, mortadella, arugula, and sundried tomato 14.10**
- Crispy avocado with mango and yellow chili sauce 13.55**
- Iberian rib dumplings with vegetables, coriander, peanut, and hoisin (5 pcs) 15.65**
- Tomato tatin with provolone and chimichurri 15.10**
- Iberian ham 18.55**
- Coca d'oli with tomato 4.85**
- Open omelet with zucchini, spinach, and gorgonzola 14.55**
- Veal carpaccio with foie 12.00**

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- Cheesecake 8.25**
- Recuit de drap 7.35**
- Lemon pie 7.55**
- Torrija with ice cream 9.00**
- Matcha tea coulant 8.55**
- Melon mojito 6.55**

Ask for our Daily Dishes and our Cocktails

**MORDISCO is
always a
temptation... as Eva was**



STARTERS AND GREENS

- Shrimp carpaccio with pesto and sundried tomato 20.20
- Green bean salad with Carpier salmon 15.55
- Spinach salad with mushrooms, apple, and bacon 13.55
- Artichokes with fried egg, truffle, and Idiazabal cheese 16.75
- Pugliese burrata with eggplant, truffle, and pistachio 19.55
- Flame-grilled leek with romesco, black garlic, smoked sardine, hazelnuts, and vanilla 13.10
- Scallop ceviche with mango, passion fruit, and avocado cream 14.10

FISH

- Grilled sea bass with celeriac and pear mille-feuille 20.10
- Stuffed squid 16.95
- Tuna tartare with avocado, mango, red onion, tomato, and coriander 18.55

RICE AND PASTA

- Llauna-style Carnaroli rice with cuttlefish and prawn 20.25
- Truffled tagliolini 17.10
- Rigatoni with smoked burrata, red pesto, and hazelnuts 16.55

SPOON DISHES

- Chickpea stew with red prawn and cuttlefish 14.85
- Noodle casserole with Iberian rib and compango 14.85

MEAT

- Rosita veal tenderloin (120g) lechal 19.45
- Classic steak tartare 20.55
- Warm veal carpaccio with herbs 18.00
- Chicken pallarda with green beans, sundried tomato, and soybean sprouts 16.80
- Mordisco burger on a plate with mushroom sauce or four-cheese sauce 16.55
- Crispy Peking-style duck with cucumber, spring onion, and hoisin sauce 21.55
- Veal Milanese with arugula and sundried tomato 18.10
- Suckling pig lingot with apple and roasted garlic 22.55