



Olives. Mixed spicy or spanish olives stuffed.....2,50€

Boquerones(anchovies marinated in vinegar).....4,90€

Anchovies..... 4,90€

“Banderillas”.

Gilda: piparra, anchovies, olives.....1,50€

Cantina: Artichoke,boqueron, and olive..... 2,40€

Potatoes crispy.

Potato crispy Normals or with lemon & pepper.....2,00€

Potato crisps with olives and spicy sauce..... 3,50€

Preserved fish

Cockles.....6,90€

Marinated mussels.....4,50€

Marinated sardines..... 5,20€

Braised artichokes.....4,00€

Cantina patatas bravas.....4,90€

Potato,green beans, carrot, fresh mayo sauce.....4,95€

Croquettes of the day.....1,50€/ut



Charcuterie

Catalan dried pork sausage km0..... 5,50€

Cured pork loin km0..... 6,50€

Hard cheese with herbal oil.....7,50€

Iberic ham with bread.....12,80€

Bread.....2,50€



VERMOUTH

House vermouth, white or black.....2,50€

Martini Ambrato vermouth.....3,50€

Padró reserva especial.....3,50€

Padró dorat3,00€

APPETIZERS

Campari.....4,00€

Aperol Spritz, Aperol, cava, soda.....5,00€

VERMOUTH COCKTAIL

Negroni. Ginebra, campari, vermouth.....6,00€

Manhattan.Vermouth,whisky,angostura6,00€

Dry Martini. Gin, vermouth, olives.....6,00€

Mimosa. Orange juice, cava.....3,90€

Sangría (wine) glass 3,50€ 1 litre... 12,00€

Sangría (champagne) 1 litre.....15,00€

VERMOUTH ALL DAY

T a p e s

-Macerated tomato salad , scallion, tuna and rocket.....	5,75€
-Fresh Burrata cheese , cherries tomatoes, rocket and pesto.....	9,50€
- Iberico ham on a flat bread tomato bruschetta.....(½)..	12,80€.....18,90€
-Foie flakes , maldon salt and Ciurana virgin olive oil.....	8,50€
-Potato , green beans and carrot salad with fresh mayo sauce.....	4,95€
-Cantina patatas bravas.....	4,90€
-Artichoke chips	5,80€
-Hummus with vegetables	4,75€
-Croquettes of the day	1,50€
-Olot potatoes . Typical dish from Olot. 2 potato slices filled with pork and veal patty, or goat cheese and onion.....	2,50€/ut
-Free range “Mestre Esteve” chicken kebabs.....	7,90€
-Warm crispy flatbread bruschetta with corn-fed pork iberico ham.....	8,50€
-Cod fritters with romesco sauce.....	6,50€
-Deep fried calamari	6,90€
-Kataifi prawns with soya and honey sauce	8,90€
-Deep fried baby squid “xipirons”	8,80€
-Spanish Tortilla served with tomato bruschetta.....	5,50€
-Huevos estrellados . Potatoes and foie topped with fried eggs.....	7,70€
-Sirloin steak bites (km-0) with padron peppers sauté.....	9,50€
-Breaded chicken slices with teriyaki sauce topping	6,90€
-Veal (km-0) steak tartare with potatoes	9,50€
-Cantina’s hamburger . 200 gr. beef patty, fried egg, salad, tomato, sweet onion in a brioche. With Potatoes chip.....	11,00€

Charcuterie

Catalan dried pork sausage km0.....	5,50€
Cured pork loin km0.....	6,50€
Hard cheese with herbal oil.....	7,50€
Iberic ham wit bread.....	12,80€
Bread.....	2,20€

DESSERTS

Made in house patisserie desserts

Crema catalana. “Crème brûlée” with crunchy almond biscuit.....	4,90€
Five-texture chocolate.....	5,90€
Rose water crème Chantilly macaron served with red berries.....	5,90€
Mascarpone and mango crepe with custard sauce coulis.....	6,30€
La Cantina tiramisú	5,50€
Pineapple, strawberry and kiwi tartare on an orange juice base....	5,60€
Cake of the day slice. Ask us	3,75€/4,00€(red velvet)
2 ice cream scoops to choose.....	4,00€

TAPES AND DESSERTS