

# MENU

This menu is inspired by Andalusian culinary culture and the tapas that Chef **Rafa Zafra** grew up with, now presented in a contemporary approach focused on quality ingredients and excellence

## THE SHOWCASE

Gilda with anchovy, pickled anchovy, and aperitif sauce (each) .....	3.5
Marinated anchovies (each) .....	2.3
Santoña anchovy (each) .....	3.7
Anchovy and marinated anchovy “Matrimonio” (each) .....	4
Cod carpaccio with olive tapenade .....	5
Cal Rovira sobrasada with honey .....	4.5
Semi-cured Payoyo cheese .....	4.5
Cal Rovira fuet .....	3.5
Cal Rovira chorizo .....	3.5
Iberian cured loin .....	9
Bread with tomato .....	3

## TO SHARE

Bravas “Per Plaer” .....	6.5
Russian salad with tuna belly .....	7.5
Fried Padrón peppers .....	6.5
Fried eggplant with cane honey .....	5.5
Mushrooms carbonara-style .....	4.5
Andalusian-style fried calamari .....	12
Caesar salad with crispy chicken .....	12
Confit leek with hazelnut praline and olive tapenade .....	11
Beef tenderloin steak tartare .....	16.5

## TAPAS

Marinera with anchovy (each) .....	4.5
House croquettes (each) .....	2.5
Cup of gratinated onion soup .....	4
Artichoke with romesco sauce and hazelnuts (each) .....	7
Chistorra brioche with house sauce and quail egg (each) .....	5.2
Steak tartare brioche.....	6
Smoked salmon and crème fraîche bikini sandwich .....	7
Mini beef burger with goat cheese and Deluxe sauce (each) .....	6
Duroc pork “pinchito moruno” skewer with yogurt sauce (each) .....	7.5

## EGGS

Freshly made mini potato omelette, Cal Pep style .....	4.5
Fried egg with potatoes and caramelized onion .....	7
Scrambled eggs with prawns, asparagus, and crispy bacon .....	12

## CASSEROLES

Spicy mussels in “diabla” sauce .....	9.5
Stewed peas with cuttlefish .....	9.5
Meatballs in homemade tomato sauce .....	9
Roast cannelloni with truffle béchamel .....	9
Rice with ribs, mushrooms, and aioli .....	18

Ask about our daily stew...

## MARKET PRICE

Grilled squid “a la brutesca” with sobrasada .....	14
Skate with butter and caper sauce .....	14
Catalan-style cod confit with spinach .....	12

## LAND

Iberian “librito” with potato salad and mustard .....	9
Iberian presa with fries and Padrón peppers .....	18.5
Beef tenderloin medallion with green peppercorn sauce and fries .....	26

# PER PLAER