

# MENÚ

*pre-theatre menu  
served family style for the  
entire table only*

## HOW TO PA AMB TOMÀQUET

cristal bread, tomato, extra virgin olive oil

## ESCALIVADA CATALANA

open fire roasted eggplants, onions,  
red peppers, escalivada vinaigrette

## VASITO DE GAZPACHO ANDALUZ

grandma pepa's classic cold tomato soup,  
pipirrana, bread

## LAS CROQUETAS DE LA DOLORS

my mom's world-famous chicken and bechamel fritters

## ADD JAMÓN IBÉRICO DE BELLOTA

acorn-fed 100% ibérico ham from the dehesas  
(meadows) of jabugo, southwest spain

*1,5 oz for 62*

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## PARRILLADA DE VERDURAS

seasonal vegetables grilled over the embers,  
romesco sauce, all i oli

*choose one*

## PESCADO A LA LLAUNA

grilled daily catch catalan style,  
ember-roasted potatoes, romesco sauce

*or*

## CORTE DE CERDO IBÉRICO

legendary acorn-fed ibérico butcher's cut  
pork, garlic, pa amb tomàquet

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## TARTA DE QUESO

goat cheese basque-style cheesecake  
served with walnut praline

**69 PER GUEST**

**WINE PAIRING 36 PER GUEST**

*made to share and served family style for the entire table to participate*

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