

OFF-MENU DISHES

100% WAGYU BEEF SKEWER WITH VEGETABLES AND CAFÉ DE PARIS SAUCE. €9.50/UNIT

CONTRAST SALAD WITH NUTS, CHERRY TOMATOES, MANCHEGO CHEESE, CROUTONS, BACON, STRAWBERRIES, AND YOGURT DRESSING. €10.50

TWO-MELON CARPACCIO WITH CURED "STEAK" BEEF, PISTACHIOS, AND BASIL. €10.80

THAI-STYLE VEGETABLE LASAGNA WITH MUSHROOMS AND COUNTRY SAUSAGE WITH AURORA SAUCE. €11.80

POTATO AND TRUFFLED ONION OMELETTE MADE TO ORDER WITH SLICES OF IBERIAN HAM. €12.75

TRIBE CASSEROLE, MIQUEL'S RECIPE. €13.85 – FINALIST OF THE TRIBE NATIONAL CHAMPIONSHIP 2024

SALMON TATAKI WITH BEURRE BLANC SAUCE ON CATALAN-STYLE SAUTÉED BABY SPINACH. €14.25

LOW-TEMPERATURE PORCHETTA WITH KIMCHI AND SOY SAUCE ON TRUFFLED PARMENTIER. €14.50

CRISPY LAMB CONFIT MEATBALLS WITH CURRY SAUCE AND FRIED YUCA. €14.70

GRILLED OCTOPUS ON AVOCADO PARMENTIER AND SPICY PIMENTÓN DE LA VERA OIL. €24.75