

OFF-MENU DISHES

BRUSCHETTA WITH MONTEROSA TOMATO TARTARE,
PIPARRAS AND SMOKED SARDINE. €3.75 EACH

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

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

SALTED COD SASHIMI ON A BED OF CORDOBAN *SALMOREJO* AND
CHOPPED EGG. €12.80

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

CARPACCIO OF AGED RIBEYE STEAK ON A BED OF GNOCCHI WITH
CAMELIZED PEAR AND BLUE CHEESE. €14.50

FRIED EGGS ON A SURF AND TURF OF CUTTLEFISH AND COUNTRY
SAUSAGE WITH POTATOES. €14.80

DICED PORK FEET COOKED IN RATAFIA LIQUOR WITH
MUSHROOMS, SERVED OVER TRUFFLED PARMENTIER. €15.25

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

VAT included
10% terrace surcharge