

# OFF-MENU DISHES

GOAT CHEESE FRITTERS WITH PIQUILLO PEPPER JAM AND HAM SHAVINGS. €3.00/UNIT

GRILLED FOIE MINI COCA WITH SMOKED EEL, CARAMELIZED ONION JAM, AND TERIYAKI SAUCE. €7.50/UNIT

PORTOBELLO CARPACCIO WITH TOASTED HAZELNUTS AND TRUFFLED GRANA PADANO. €12.50

FRIED ARTICHOKE WITH ROMESCO SAUCE. €13.50

ROAST CHICKEN "BIKINI" SANDWICH WITH GOUDA CHEESE, OLD-STYLE MUSTARD, AND SMOKED BUTTER. €13.55

MADE-TO-ORDER TRUFFLED POTATO AND ONION OMELETTE, TOPPED WITH IBERIAN HAM SHAVINGS. €12.75

RICE NOODLES WITH KIMCHI MAYONNAISE AND BLUEFIN TUNA TARTARE. €13.90

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

SLOW-COOKED CONFIT PORCHETTA WITH TERIYAKI ON TRUFFLED PARMENTIER. €14.75

GRILLED OCTOPUS ON AVOCADO PARMENTIER AND SPICY *PIMENTÓN DE LA VERA* OIL. €19.75