

ATMOSFERAS

MORDISCO

STARTERS & GREENS

Potato, egg and seasonal mushroom foam 18.10

Russian salad with tuna belly 12.60

Burrata with anchovy, arugula and smoked cream 18.10

Green bean salad with smoked salmon, broccoli and egg yolk 15.85

Pumpkin chaimae salad, sugared seeds, spinach and yogurt 14.10

Candied artichoke with cured yolk, parmesan and fresh truffle 15.25

APPETIZERS

Olives, national variety 4.00

Ham croquettes 9.60

Cod cheese fritters 10.80

Nachos with vegan enchilada and guacamole 14.90

Churros bravos Mordisco 9.60

Crispy chicken with herbs and barbecue sauce 13.90

Chestnut hummus and pomegranate molasses 11.80

Thai mussels 15.10

Toasted bread with tomato 4.90

Iberian ham (80gr.) 23.80

Andalusian crystal shrimp 14.10

RICE & PASTAS

Penne Bolognese 16.90

Truffled Rigatoni with Parmesan 18.50

Escudella Catalana 13.80

Fresh Tagliatelle all'arrabiata (spicy) 18.20

Tail and foie cannelloni with truffle bechamel 21.10

Creamy mollusk and monkfish rice (min 2 people) (price per person)* 28.10

Paella of Dry rice with beef loin and confit mushrooms (min. 2 pers.) (price per person)* 29.10

(All rice 25 min approx)

MEAT & FISH

Tuna tataki with jalapeno miso vinaigrette 19.50

Donostiarra-style charcoal monkfish with vegetables and romesco 29.50

Mordisco burger with mushroom sauce and french fries (no bread) 18.20

Chicken pallard with soy, green beans and dried tomato 17.50

Mellow beef with parsnip and apple puree 18.50

Charcoal Iberian ribs with baby potato 18.50

Charcoal entrecote with confit piquillo pepper (400 gr.) 29.20

Steak tartare Mordisco 18.95

Grilled squid with foie and chive sauce 27.80

Chicken curry with basmati rice 18.50

DESSERTS

Banana split flamed with rum and chantilly 9.20

Cream and vanilla flan 7.50

Pumpkin creme brûlée 7.50

Cheesecake 9.60

Frozen chocolates 13.60

Terrace supplement, 10% per item

10% VAT included

* Available information for allergic customers or with intolerances

#siempremordisco