

# ATMOSFERAS

## MORDISCO

### TO SHARE

Mixed olives 5,15  
Chicken croquettes with caramelized onion and roasted garlic 14,90  
Truffled gorgonzola croquettes 14,90  
Fried eggs with Iberian Ham 17,60  
Vegan nachos with truffled cheddar and soy enchilada 15,20  
Churros Bravas Mordisco 11,80  
Iberian Ham acorn fed 80 g 24,90  
Toasted bread with tomato 5,10  
Andalusian style fried calamari 18,90  
Roasted carrot hummus with zaatar 14,10  
Mini pizza with tomato mozzarella and basil 16,00  
Cheese and cured ham platter 20,00

10 percent terrace supplement on all items

### STARTERS AND GREENS

Pumpkin and coconut milk cream 8,90  
Flame grilled aubergine with yoghurt miso honey and feta cheese 14,90  
Vegetable and lamb couscous 20,50  
Confit artichokes with roasted red pepper cream almonds and foie 16,10  
Burrata with tomato tartare and rocket 18,90  
Spinach salad with sweet potato caramelized pumpkin seeds and labneh cheese 12,10  
Green bean and broccoli salad with Carpier salmon and egg yolk 16,50

### SIDE DISHES

Basmati rice 3,90  
Baby potatoes 3,90  
French fries 3,90  
Sautéed vegetables 5,10

### PASTA AND RICE

Penne bolognese 17,80  
Truffled tagliolini with parmesan sauce 18,80  
Rigatoni with red pesto and smoked burrata 17,60  
Seafood paella with squid and prawns 27,90  
Chicken paella with butifarra sausage and mushrooms 24,10  
Four cheese risotto 23,10  
Roasted rib cannelloni with fig béchamel and foie 18,80

### MEAT AND FISH

Glazed pork ribs with baby potatoes 24,50  
Mordisco burger with mushroom sauce (no bread) 18,90  
Beef entrecote with piquillo peppers (400 g) 29,80  
Chicken curry with basmati rice 19,50  
Mordisco style steak tartare brioche 19,80  
Grilled salmon with sautéed vegetables and lemon cream 23,10  
Sautéed calamari with mixed vegetables 18,90