

EAT—HOLA

TAPAS BAR

by **SERGI AROLA**

SNACKS

Catalane medley:

«Patatas Bravas»
(2 pces) (V, 2, 4)

«Tortillas de Patata»
(2 pces) (V, 2, 4, 7)

« Bomba de la Barceloneta »
(2 pces) (2, 4) **Chf 18**

Homemade croquettes (8 pieces)

Mushrooms (V, 1, 2, 4,7)
or spanish ham (P, 1, 2, 4, 7)
or mixed **Chf 17**

COLD TAPAS

Eggplant carpaccio 🌱

Pistachios, quince, Arbequina olives, Pedro Ximenez reduction, whipped goat cheese and mint
(V, 7, 10) **Chf 18**

Smoked salmon "à la minute"

Marinated cucumber, pickles and sour cream
(5, 7, 9, 12,13) **Chf 20**

Langoustine carpaccio

With passion fruit, lime and avocado
(1, 3) **Chf 28**

Tartar of Swiss beef fillet

Handcut (80 gr), soy sauce and ginger vinaigrette and crunchy onions
(2, 4, 9, 12, 13) **Chf 28**

Wanna leek 🌱

Hazelnuts and olive oil caviar
(V, 1, 2, 10, 13, 14) **Chf 18**

SHARING BOARDS

Cheeses platters:

Manchego, Idiazabal and Tetilla
(2, 7, 10) **100 gr / Chf 18**

Platter of selected Spanish cold cuts charcuterie & cheeses: Chorizo, Cecina, Pata Negra 100% bellota and Lomo ibérico
(P, 2, 7) **100 gr / Chf 26**

HOT TAPAS

Grilled spanish octopus

Avocado and chocolate chips, raspberry and hoisin sauce
(2, 8, 10, 11, 12, 13,14) **Chf 22**

Lamb shoulder

Baby onions in balsamic vinegar and celeriac purée
(1, 7, 14) **Chf 24**

Crispy fried chicken pops

Kimchi sauce glaze, sesame seeds and spring onions
(2, 4, 12, 13) **Chf 20**

Piquillo peppers

Stuffed with braised oxtail with red wine, caramelized onion purée and seasonal mushroom
(1, 2, 4, 7,14) **Chf 24**

"Secreto" of Iberian pig

Roasted pineapple and chimichurri sauce
(P, 1, 2, 4, 7,14) **Chf 28**

TACOS

"Nopales" cactus 🌱

Guacamole, "salsa pico de gallo" and radish
(V, 1,2) **Chf 16**

Fried fish

Sole limande, sour cream, pickled cucumber and avocado cream
(1, 2, 5, 7) **Chf 18**

Cochinita pibil

Braised and pulled pork, grilled pineapple and cilantro
(P, 1, 2) **Chf 18**

Desserts

Crema Catalana

Mousse of Maria biscuits and mandarin sorbet
(2, 4, 7, 10, 14) **Chf 18**

Grilled tropical pineapple

Coconut sorbet, peas powder, and sautéed strawberries
Chf 16

Gomà Yuzu

Sesame biscuit and yuzu gel kaffir chantilly
(2, 4, 10,12) **Chf 17**

"Buñuelos"

Chocolate and spices ganache tempura and morello cherry sorbet
(2, 4, 7, 10) **Chf 18**

TODAY'S TAPA

Ask for Chef's suggestion!

Please inform us of any allergy or special dietary requirements, including any food allergens or intolerance.

ORIGINS OF OUR MEATS: Beef, veal and chicken: Switzerland / Ham and pork: Spain

ORIGINS OF OUR FISHS: Salmon: Norway, octopus: Marocco, langoustine: South Africa, sole: Netherland

🌱 Healthy option / (V): Vegetarian (P): Pork

ALLERGENS: 1. Celery / 2. Gluten / 3. Crustacean / 4. Egg / 5. Fish / 6. Lupin / 7. Milk / 8. Mollusc / 9. Mustard / 10. Nut / 11. Peanut / 12. Sesame seed / 13. Soya / 14. Sulphur dioxide