

# SHARE

to

# ENBAT

13 years, a crisis and a pandemic. Yes, we reopen at night with a selection of dishes to share, based on quality products, depending on the season and km0. So, share, have a good time and fill your belly well. Enjoy!

## /TO START

Anchovies from Santoña.  
Angelachu  
€ 12.00 (4 un.)

Iberian Ham "Juan Manuel"  
€ 12.00

'Payoyo' cheese (sheep, semi-cured)  
€ 8.00

Dry cured beef from León with a touch of lemon  
€ 10.00

Coca de 'Folgueroles' bread with tomato  
€ 3.50

Chicken croquette  
€ 2.50 (per piece)

Fried aubergine with honey mayo and lime  
€ 7.50

Our *patatas bravas*  
€ 5.00

## /VEGGIES

Burrata with roasted pumpkin and *cecina* (dry-cured beef)  
€ 7.50

Confit leeks with prawns and light smoked mayo sauce  
€ 9.00

Maitake (mushroom) with white wine sauce and cured pork belly  
€ 12.00

Parmesan tart with blue cheese and walnuts  
€ 8.00

'Grilled' artichokes with vinaigrette  
€ 9.50

## /EGGS

Truffled Galician potato omelette  
€ 12.50

Rösti with sausage and poached egg  
€ 10.00

'Grilled' artichokes with fried egg and iberian ham  
€ 12.00

## /OUR CLASSICS

Shortcrust pastry with smoked sardine, avocado, tomato and button mushrooms  
€ 10.00

Russian salad with tuna  
€ 7.50

Sweet onion tatin with cheese sauce  
€ 9.00

Duck cannelloni XL  
€ 9.50

Chicken meatballs with wild mushrooms  
€ 14.50

## /FROM THE SEA

Octopus with creamy smoked potato and semi-dried cherry tomato vinaigrette  
€ 15.00

Catalan rice with prawns  
€ 17.00

Prawn carpaccio with mushrooms, wasabi and dill oil  
€ 13.00

*Balfegó* tuna belly carpaccio with ponzu and sesame  
€ 25.00

Deep-fried scallops with tartare sauce  
€ 14.50

## /FROM THE EARTH

Steak tartar "Luisimi"(Basque beef)  
€ 14.00

Roastbeef with sherry sauce and roasted potato  
€ 14.00

Pressed suckling pig with locally made kimchi and roasted sweet potato  
€ 14.50

Duck breast 5 *Aglans* with soy-ginger sauce and daikon  
€ 17.00