MenjaFocs

CAFÉ | BAR | BRASERIA

ENG

Nuestra Carta

APERITIFS

Patatas Xip Bonilla	3,5 €
Yeyé olives	6 €
Stuffed olives	4,5 €
Anchovy skewers *(2 u)*	9 €
Manchego cheese cubes *(D.O. Manchego Oil)*	8 €
Mountain fuet with bread and tomato	24 €
Acorn-fed Iberian ham platter	18 €
Cheese platter	3,5 €
Bread with tomato	

SALADS

Salmon salad *Fresh lettuce, marinated salmon, avocado, onion, cherry tomatoes, walnuts and mustard vinaigrette*	18 €
Goat cheese salad *Fresh lettuce, caramelised goat cheese, cherry tomatoes, vinaigrette and tomato jam*	16 €
Caprese salad *Seasonal tomatoes, mozzarella and homemade pesto*	21 €

GRILL

Menja Focs slow-cooked chicken *Slow cooked at low temperature*	18 €
Iberian pork secret (chestnut-fed)	22 €
Slow-cooked pork cheeks	20 €
Menja Focs burger *Lettuce, tomato, caramelised onion and Mac sauce*	18 €
Seared bluefin tuna loin *with vegetables and romesco sauce*	18 €
Chestnut-fed pork butifarra *With beans*	16 €
Barbecue pork ribs *For sharing*	47 €
Galician blonde aged beef tenderloin	35 €
Galician blonde aged beef ribeye:	
· 250g	25 €
· 400g	45 €
· 800g	90 €
Slow-cooked Galician blonde aged beef ribs *with parmentier and demi-glace*	28 €
Grilled octopus leg with parmentier	26 €
Pork trotters	18 €
Galician blonde aged beef steak	90 €/kg

STARTERS Y TAPEO

Patatas bravas	7 €
Padrón peppers	8 €
Russian salad with tuna belly	15 €
Homemade croquettes	
· Chicken (u.)	2,5 €
· Iberian ham (u.)	3 €
· Red prawn (u.)	3,5 €
Fresh Andalusian-style fried calamari *With lime mayonnaise*	17 €
Grilled rock mussels *With black pepper*	16 €
Free-range fried eggs	
· With Iberian ham	17 €
· With chistorra sausage	15 €
Garlic rabbit	16 €
Traditional tripe stew	15 €
Fresh Andalusian-style fried anchovies	17 €
Grilled aubergine *With sugar cane honey and Iberian sobrasada*	16 €
Homemade chicken strips *With sweet chili sauce*	16 €
Aubergine chips *With sugar cane honey*	14 €
Beef tenderloin carpaccio *With Parmesan and rocket*	19 €
Beef tenderloin carpaccio with foie gras *rocket and PX*	19 €
Salmon tartare *With avocado and toast*	19 €
Steak tartare with toast	24 €
Soria-style pork cracklings	15 €
Homemade meatballs with potatoes	17 €
Canarian wrinkled potatoes *with mojo sauce*	14 €
Bomba de Sabadell *Traditional Catalan potato croquette filled with spiced meat*	15 €
Fried cuttlefish (Andalusian style)	15 €
Grilled vegetables *with romesco sauce*	18 €
Breaded lamb casserole from León	24 €

DESSERTS

Cheesecake	7,5 €
Pinya a la brasa *con helado de coco y ron*	10 €
Lemon pie	7,5 €
Grilled chucho *With vanilla ice cream and chocolate sauce*	10 €
Coca de Nutella *con crocante de almendra*	12 €
Carrot cake	7,5 €
Cardinale	8 €
Ice cream (2 scoops): *Strawberry, lemon, vanilla, chocolate or caramel*	7 €

PRODUCTOS KMO

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WATERS & SOFT DRINKS

- Still wate 2,80 €
- Vichy Catalan *sparkling water* 2,80 €
- Soft drinks: 2,90 €
  Pepsi Cola, Pepsi Max, Kas Orange, Kas Lemon, Lipton Ice Tea, Kas Blue Tonic

COFFEE & TEA

- Espresso 1,50€
- Coffee with milk 1,90€
- Macchiato 1,60€
- Cappuccino 2€
- Infusion/Tea 2€
- Carajillo *(coffee with liquor)* 2,40€
- Trifásico *(coffee with liquor and milk)* 2,50€

WHITE WINES

Bufar i Fer Ampolles *Empordà*	3,50€ | 16€
L'Adoravinyes *Terra Alta.*	4€ | 19€
La Camioneta *Rueda*	4€ | 20€
Aloloko *Sin D.O.*	3,50€ | 16€
Arnegui Blanco *Rioja*	3,50€ | 17€
Avgvstvs Xarel·lo Vermell *Penedès*	23€
Avgvstvs Chardonnay *Penedès*	41€
Pulpo Albariño *Rías Baixas*	26€
Pulpo Godello *Monterrei*	25€

SPARKLING WINES

Il·lusió Brut Nature *Cava*	3,50€ | 16€
Casa Ravella Brut Nature Reserva *Cava*	25€
Recaredo Terrers Brut Nature Gran Reserva *Corpinnat*	58€

BEERS

· Estrella	2,10€ |	2,90€ |	4,00€
· Clara	2,10€ |	2,90€ |	4,00€
· Voll Damm			4€
· Gluten-Free			3,50€
· Alcohol-Free			3,50€
· Black Coupage	4 €	· Red Vintage	4 €
· La Peliroja	4 €	· Alhambra	4 €

RED WINES

Bufar i Fer Ampolles *Empordà*	3,50€ | 16€
Arnegui Tempranillo *Rioja*	3,50€ | 17€
Arnegui Crianza *Rioja*	4€ | 18€
L'Adoravinyes *Montsant*	4€ | 18€
L'Isard *Penedès*	21€
Al Cap del Carrer *Montsant*	25€
Ànima del Priorat *Priorat*	32€
Cantamañanas *Ribera del Duero*	20€
Condado de Oriza Crianza *Ribera del Duero*	26€
Pago de Fuentecejo *Ribera del Duero*	44€
Valtravieso Reserva *Ribera del Duero*	65€
El Amo del Calabozo *Monterrei*	28€

ROSÉ WINES

El Primer Rosat *Penedès*	4€ | 17€

SANGRIA

Sangría (red, white)	6€ | 20€
Sangría (cava)	7€ | 24€
Tinto de verano	6€

A classic Spanish refreshment made with red wine and emon soda or tonic water, served over ice. It's a light and refreshing alternative to sangria, perfect for hot days.

MIXED DRINKS

Gin Tonics 8€
Seagram, Puerto de Indias, Tanqueray/00

Gin Tonics Premium 10€
Bulldog, Hendrick's, G'Vine, Martin Miller, Mare

Combinado 8€
JB, Bacardí, Ballantine's, Cacique, Negrita

Combinado Premium 10€
Habana, Red Label, Black Label, Barceló, Jack Daniels, Macallan

Copa 7€
JB, Ballantine's, Magno, Torres 5, Jameson

Copa Premium 10€
Black Label, Red Label, Jack Daniels, Macallan, Brugal, Chivas

Café León

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