TAPAS to share

Clàssiques
TRADITIONAL TAPAS

7 **Olives**
House marinated Spanish olives

8 **Pica pica**
Bread, tomato, olives, almonds

16 **Selecció de formatges**
Spanish cheese selection, apple and candied walnuts

16 **Selecció d'embutits**
Spanish cold cuts selection

20 **Ració de pernil ibèric**
'Ibérico' ham, 'picos'

32 **La Gran Taula**
Grand Spanish cold cuts and cheeses selection , olives, almonds, 'picos'

11 **Truita de patates**
Made to order Spanish omelet with potatoes and onion

10 **Xistorres**
Mildy spicy chorizo sausages, sunchoke purée

11 **Torrada 'matrimoni'**
Sardines, white anchovie, red peppers on olive oil bread

11 **Croquetes del dia**
Daily special (5 pieces)

9 **Braves El Born**
Potatoes, brava sauce, allioli

11 **Dàtils amb bacó fumat**
Bacon wrapped dates, Valdeón cheese

De l'hort
TAPAS FROM THE GARDEN

12 **Bolet maitake rostit**
Roasted maitake mushroom, smoked almonds

12 **Coliflor gratinada**
Baked cauliflower, béchamel sauce, Manchego cheese

12 **Albergínia al forn**
Roasted eggplant, tomato-sobrasada spread, hazelnuts

12 **Amanida de kale**
Baby kale, fennel, grapefruit, Manchego, nuts, mustard vinaigrette

12 **Espinacs 'a la catalana'**
Spinach, pumpkin, cranberries, pine nuts, walnuts, fino dressing

12 **Paté de llenties**
Beluga lentils spread, espelette pepper, fennel

12 **Cols amb pernil**
Crispy Brussels sprouts, Spanish jamón, raisins, honey

11 **Pebrots shishito**
Shishito peppers, bonito flakes

De carn
TAPAS WITH MEAT

14 **Costelles de porc ibèric**
Iberian pork ribs, Idiàzabal cheese

18 **Galtes de vedella**
Veal cheeks, vermouth, beets and parsnip, pistaccios

16 **Canelón de cua de bou**
Braised oxtail 'canelón'(pasta), basil bechamel sauce

15 **'Montadito' de bou**
Filet mignon carpaccio, artichoke, Manchego cheese, capers (5 pieces)

Del mar
TAPAS FROM THE SEA

15 **Tempura de bacallà**
Cod fish tempura, sunchoke

19 **Fideuà**
Seafood short noodle 'paella'

18 **Pop a la pedra**
Grilled octopus, potatoes, fresh herbs, charcoal salt

17 **Gambes al 'ajillo'**
Garlic shrimp cooked in olive oil and 'guindilla'

Postres
SOMETHING SWEET

11 **Crema El Born**
Crème brulée foam

12 **Pastís de formatge**
El Born's cheesecake

12 **Coulant de xocolata**
Dark chocolate lava cake

Sopar
DINNER

PAELLA

Minimum of 2 orders. Please allow 20 minutes to be served.
Price is per order / person

23 pp **De carn**
Mushrooms 'sofrito', meat selection

25 pp **De peix**
Tomato, 'nyora' pepper, saffron, squid ink 'sofrito', calamari, seafood selection

19 pp **De verdures**
Tomato, 'ñora' pepper, saffron 'sofrito', seasonal vegetables

Cap de cuina Alberto Astudillo

CHEF'S MENU

Get a PRIX FIXE menu for the table

$47 PER PERSON

Option of Tapas or Tapas and Paella

Ask your server!

Please let us know of any allergies or food restrictions

All these prices have an already applied 3.99% discount when you pay in cash. If you pay with a credit card there will be a 3.99% add on

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk offoodborne illness