

ECLECTIC AND CONTEMPORARY CUISINE



LUNCH MENU 14,95€
From Monday to Friday, 1 PM to 4 PM

1 Main + 2 sides
Includes drink, bread, and dessert
or coffee.

APPETIZERS

Bonilla potato chips	2,30 €
Yeye olives	4,90 €
Olives stuffed with anchovies	3,95 €
Manchego cheese cubes in EVOO	5,50 €
Anchovy marriage 00 de Santoña (+3,50€ u. extra)	11 €
Mountain stew with coca bread with tomato	4 €
Cockles 35/45	11 €
Acorn-fed Iberian ham table	20,50 €
Cheeseboard (Conde 15, Saint Felicien, Colette Ceniza, Manchego)	16,90 €

TAPAS AND PLATES

Spicy potatoes with soft aioli and ñora oil	5,60 €
Russian salad with tuna belly	6,80 €
Salmon Tartar	15,50 €
Homemade ham croquettes (u.)	1,70 €
Homemade shrimp croquettes (u.)	3 €
Squids at "Andaluza" style	12,40 €
Grilled mussels with pepper	11,60 €
Scrambled peasant eggs with ham	13,50 €
Farm Eggs with Chistorra Sausage	12,50 €
Andalusian-Style Whitebait Depending on availability	13,50 €
Grilled Eggplant with Parmesan, Sobrasada, and Honey	8,75 €
Chicken Strips in Mayolima Sauce	10,40 €
Beef Carpaccio with Parmesan	13 €
Meatballs in Tomato Sauce	9 €
"Callos" Tripe Stew	7,50 €
Garlic Rabbit	13 €
Spicy Menjafocs Snails 🐌	12 €
Veal Fricandeau	16,50 €

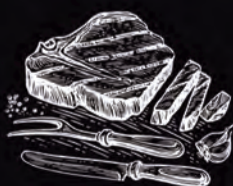
GRILL



Octopus with Potato Parmentier	23,50 €
Pig's Feet	14,90 €
Spring Chicken > Low Temperature and Grilled	13,50 €
Grilled Vegetables Seasonal	14,50 €
Aragonese Suckling Lamb Leg > Low Temperature and Grilled To share	40 €
Brothy Rice with Grilled Lobster (Minimum 2 people and price per person)	27€
Grilled Sardine Skewer	12,50€
Slow-Cooked Cheek	13,50€

The Galician Blonde Cow
is a native breed from Galicia, famous for its tender and succulent meat, ideal for gourmet dishes.

Galician Blonde Beef Rib Steak
61€/kg
Galician Blonde Beef Sirloin Steak
250g 20€ / 400g 42€



BURGERS

Classic Burger Tomato, lettuce, cheese, and ketchup	14,10 €
American Burger Bacon, cheese, lettuce, tomato, caramelized onion, and Menja-focs sauce	16,20 €

Our grilled burgers are made with 230g of Black Angus beef or Heura, served with fries or salad.

SIDE DISHES

Coca Bread with Tomato	3,50 €
Ganxet Beans	7,50 €
Garlic and Oil "All i Oli"	2,50 €

SALADS

Menjafocs Salad Mixed lettuce, cherry tomatoes, onion, diced smoked salmon, avocado, and mixed nuts.	12,60 €
Caprese Salad Seasonal tomato, mozzarella pearls, and homemade pesto.	11,40 €
Goat Cheese Salad Mixed lettuce, goat cheese, walnuts, Comefuegos vinaigrette, and tomato jam.	12,50 €
Burrata Salad With Barbastro tomato, Iberian ham, and truffle oil.	15,20 €
Escalivada with Goat Cheese	12,60 €

DESSERTS

Cheesecake	6,10 €
Cream Roll	6 €
Osmotized Melon with Vanilla Ice Cream	6,90€
Lemon Pie	6,10 €
Tiramisu	6,10 €
Ice Cream (2 scoops)	4,90 €
Grilled Pastry with Vanilla Ice Cream	6,50 €
Cardinale	6,90 €
Sacher Cake	6,10 €
Carrot Cake	6,10 €

Chestnut-fed pork
is a unique and high-quality product, sourced from pigs exclusively fed with chestnuts. This type of diet gives the meat an unparalleled flavor and texture, with sweet nuances and extraordinary succulence.

Chestnut-Fed Pork Rib
Para compartir
24,90 €
Chestnut-Fed Pork Sausage
With Ganxet Beans
12,50 €
Chestnut-Fed Pork Secreto
15,40 €




iva inclòs

Locally sourced km0 ingredients

COFFEE

Just coffee	1,40 €
Coffee with milk	1,70 €
cut coffee	1,60 €
Cappuccino	2,00 €
Infusion / Tea	2,00 €
Natural orange juice	3,20 €
Carajillo	2,40 €
Three-phase	2,50 €

BLACK WINES

Sisquera Negre 2022 (DO Terra Alta)	 3 €	 12,50 €
Merian 2022 (DO Terra Alta)	3,50 €	14 €
22 Pies Crianza 2019 (DO Rioja)	3,50 €	16 €
Abadal Franc 2022 (DO Pla de Bages)	3,50 €	17 €
Malpastor Crianza 2020 (DO Rioja)		16 €
Atrium Merlot 2022 (DO Penedés)		16 €
Condado de Oriza Crianza 2011 (DO Ribera del Duero)		17 €
Pissarres 2022 (DO Priorat)		17 €
El Senat de Montsant 2022 (DO Montsant)		18 €
Rebels de Batea 2022 (DO Terra Alta)		18 €
Pesquera Reserva 2022 (DO Ribera del Duero)		58 €

WHITE WINES

Sisquera Blanc 2022 (DO Terra Alta)	 3 €	 13 €
Verdeo 2022 (DO Rueda)	3 €	14,50 €
Agustí Torelló Mata Xic 2022 (DO Penedés)	3,5 €	12 €
Camiño dos Faros 2023 (DO Ribeiro)		15 €
Merian Blanc 2023 (DO Terra Alta)		15 €
Pazo das Bruxas 2022 (DO Rías Baixas)		18 €
Jean Leon 3055 Chardonnay 2022 (DO Penedés)		21 €

ROSÉ WINES

Sisquera Rosat 2022 (DO Terra Alta)	 3 €	 14 €
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WATERS AND SOFT DRINKS

Water	2,50 €
Sparkling water	2,50 €
Refreshments Coca Cola, Coca Cola Zero, Fanta Orange, Fanta Lemon, Nestea, Tonic	2,60 €

BEERS

			
Estrella Galicia	1,80€	2,60 €	3,10 €
Estrella Galicia 0,0			2,70 €
Estrella Galicia 0,0 Tostada			2,80 €
1906 Red Vintage			2,80 €
1906 Galician Irish Pale Ale			2,80 €
1906 Black Coupage			2,80 €
Alhambra			2,80 €
Desperados			2,80 €
Cerveza sense gluten (Gluten free)			2,90 €

CAVAS

		
Castell de Ribes Brut Nature Oriol Rossell 2022 Cuvee	3,00 €	13 €
		22 €

MIXED DRINKS

		
Sangría Menjafocs Vi - Cava / Wine - Cava	3,50 €	22 €
Vermut Menjafocs Vermell - Blanc / Red - White		3,50 €
Gin tonic		7 €
Seagram - Puerto de Indias - Tanqueray / 00		
Gin tonic Premium		12 €
Bulldog - Hendrick's - G Vine - Martin Miller's - Mare		
Mixed Drink		7 €
JB - Bacardi - Ballantine - Caciue - Negrita		
Mixed Drink Premium		8 €
Habana - Red Label - Black Label - Barcelo		
Jack Daniel's - Macallan		
Cup		5 €
Boyd's - JB - Ballantine - Magno - Torres 5 - Jameson		
Premium Cup		7,50 €
Black Label - Red Label - Jack Daniel's - Macallan - Brugal		
Zacapa - Chivas		

Enjoy your meal! **BOM APETITE!**
맛있게 드세요

Bon appétit! SMACZNEGO!

Guten Appetit! On Hyvä ruokahalua
BUEN PROVECHO! egin! BONAN APETITON!

Dobar tek! BUON APPETITO Dobrou chut!
GERO APETITO! God appetit!

Bon Profit

DESAYUNOS
DE "FORQUILLA"
DE 8H A 12H

