

# Tapas

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| <b>Pumps Can Peret:</b> <i>Olives stuffed with meat and breadcrumbs</i>                                | 4,5€     |
| <b>Our Gilda:</b> <i>Olive, anchovy, piparra, dried tomato and cheese</i>                              | 3€/unit  |
| <b>Truffled omelette:</b> <i>With organic eggs from Clara's garden</i>                                 | 10,90€   |
| <b>Small Mediterranean pizza:</b> <i>Ricotta, radishes, rocket, honey and mustard powder</i>           | 7,9€     |
| <b>Brutal eggs with pita bread:</b> <i>Poached eggs, Greek yoghurt, red pepper, garlic and parsley</i> | 12,50€   |
| <b>Prawn taco:</b> <i>With avocado emulsion and pickled onions</i>                                     | 8€/2unit |
| <b>Lobster brioche:</b> <i>With avocado and curry mayonnaise</i>                                       | 17,50€   |
| <b>Coca bread with ham</b>   | 18€      |
| <b>Coca bread with anchovies</b>   | 18€      |
| <b>Roast croquettes (6u)</b>   | 11,50€   |
| <b>Prawn croquettes (6u)</b>   | 14€      |
| <b>Sautéed clams with garlic and parsley</b>   | 14€      |
| <b>Grilled mussels</b>   | 14€      |
| <b>Burrata:</b> <i>With seasonal salad and mint oil</i>  | 16,75€   |
| <b>Patatas Bravas:</b> <i>With smoked chipotle brava sauce</i>   | 5,90€    |
| <b>Starry eggs with glass prawns</b>   | 12,50€   |
| <b>Beef burger (with foie 3€):</b> <i>Caramelised apple and ruca</i>                                   | 11€      |
| <b>Beef tartare with crispy pintatu bread</b>  | 19,50€   |
| <b>Grilled T-bone steak (to share for 2 people):</b> <i>With fried potatoes and "padrón" peppers.</i>  | 47€      |

Can Peret  
RESTAURANT

# Beer & Vermouth

|  |       |
|--|-------|
| <b>Estrella Damm little</b>  | 2,40€ |
| <b>Estrella Damm medium</b>  | 2,60€ |
| <b>Voll Damm</b>   | 2,85€ |
| <b>Damm lemon</b>  | 2,60€ |
| <b>Free Damm</b>   | 2,50€ |
| <b>Buddhan Pie:</b> <i>Imperial fruit sour beer</i>                      | 8,90€ |
| <b>Trigger:</b> <i>Hefeweizen beer</i>                                   | 7€    |
| <b>In Ca Fruits 6:</b> <i>Sour ale or pastry sour beer</i>               | 10€   |
| <b>Coulis:</b> <i>Sour wild ale beer</i>                                 | 12€   |
| <b>Bdebeer:</b> <i>Gluten free and vegan beer eco weissbier</i>          | 3,98€ |
| <b>L'Atrebida:</b> <i>Vegan beer eco hazy ipa</i>                        | 3,98€ |
| <b>Pic de l'infern:</b> <i>Special cider</i>                             | 10€   |
| <b>Apis Obrera:</b> <i>Hidromel de l'Empordà</i>                         | 5€    |
| <b>White/Black Martini Vermouth:</b> <i>With slice of lemon/orange</i>   | 5€    |
| <b>White/Black Izaguirre Vermouth:</b> <i>With slice of lemon/orange</i> | 5€    |
| <b>White Dos Déus Vermouth:</b> <i>With lemon/green apple</i>            | 5,50€ |
| <b>Red "Fot-li" Vermouth:</b> <i>With orange and green olive peel</i>    | 6,50€ |
| <b>Red St Petroni Vermouth:</b> <i>With orange slice</i>                 | 5,50€ |

# Cocktails & Gintonic

## PRE COCKTAILS

|  |       |
|--|-------|
| <b>Carmina Elixir:</b> <i>Ratafia, Dry Martini, strawberry, orange, lime and tabasco</i> | 9€    |
| <b>Dry Martini:</b> <i>Dry Martini, gin, lemonade and olives</i>                         | 7,50€ |
| <b>Manhattan:</b> <i>Whisky, red Martini, cherry and lime</i>                            | 8€    |
| <b>Margarita:</b> <i>Tequila, triple sec, lime, salt and sugar</i>                       | 8€    |

## POST COCKTAILS:

|   |     |
|---|-----|
| <b>Caipirinha:</b> <i>Cachaça and lime juice</i>                    | 10€ |
| <b>Mojito:</b> <i>Aged rum, lime, mint and Sprite</i>               | 10€ |
| <b>Seagrams Gintonic:</b> <i>With lemon/lime peel</i>               | 8€  |
| <b>Tanqueray Gintonic:</b> <i>With a slice of lemon</i>             | 9€  |
| <b>Strawberry Puerto de Indias Gintonic:</b> <i>With strawberry</i> | 8€  |
| <b>Brockmans Gintonic:</b> <i>With orange/blueberry peel</i>        | 11€ |
| <b>Apple Green Nut Gintonic:</b> <i>With Girona apples</i>          | 11€ |
| <b>Ginmare Gintonic:</b> <i>with lime/cucumber</i>                  | 12€ |
| <b>Martin Millers Gintonic:</b> <i>With lime and "ginebró"</i>      | 12€ |

# Sweet ending...

|  |        |
|--|--------|
| <b>Cheescake</b>                                   | 7€     |
| <b>White chocolate panacotta with red berries</b>  | 6€     |
| <b>Chocolate coulant with salted caramel heart</b> | 10,50€ |