

Fusion Cuisine



CHISME



Appetizers



POTATO CHIPS 1,95 €

STUFFED OLIVES 2,90 €

FRIED ALMONDS 2,90 €

PADRON PEPPERS 6,20 €

COCKLES 9,90 €
Cockles 55/65

MUSSELS 4,90 €
Mussels 14/16

ALMEJONES 4,90 €

NAVAJAS 12,50 €
Navajas en conserva

NAVAJAS SEÑORITO 13,50 €
Navajas señorito en conserva

TORREZNOS CON PADRÓN
Fried pork rinds with Padrón
pepper 10,50 €

BRAVAS 6,90 €
Potato wedges with brava sauce, aioli,
and paprika from La Vera

SALAD CHISME 10,90 €
Avocado, cherry tomatoes, seed mix,
lamb's lettuce, red pepper and forest
fruit balsamic

PATATAS CALDES 7,90 €

Potatoes with Padrón peppers,
parmesan, egg sauce and bacon

PATATAS CHISME 7,90 €

Spiced natural potatoes, pulled pork,
cheddar cheese, and fried onion

PATATAS TRUFADAS 7,50 €

Natural spiced potatoes, pulled pork,
cheddar cheese and fried onions

FINGERS DE POLLO 7,50 €

Chicken strips with Ras el hanout mayo,
served on a bed of straw potatoes

BUFFALO WINGS 6,90 €

Chicken wings with BBQ brandy sauce,
served on a bed of straw potatoes (6)

TEQUEÑOS 7,90 €

Cheese tequeños served with sweet and
sour chili jam

NACHOS 8,90 € XL 14,90 €

Homemade tortilla chips with cheddar
cheese, chili with meat, jalapeños, sour
cream, guacamole, and pico de gallo
with chives

Add pulled pork for 2€

APERITIVO 1

Potato chips
Stuffed olives
Vermouth, soft drink or beer
6,90 €

APERITIVO 2

Potato chips
Stuffed olives
Mussels 14/16
Vermouth, soft drink or beer (2)
13,90 €

APERITIVO 3

Potato chips
Stuffed olives
Cockles 55/65
Vermouth, soft drink or beer (2)
19,90 €

Pizzas

With authentic Roman dough



AMERICANA

Tomato, mozzarella, cheddar cheese, chicken, bacon, caramelized onion and oregano

128 MILLAS

Tomato, mozzarella, sobrasada, goat cheese, honey, arugula, balsamic vinegar, berries and oregano

BRAVÍSIMA

Tomato, mozzarella, minced meat, barbecue or brava sauce, mushrooms and oregano

SALAD

Tomato, mozzarella, tuna, fresh onion, black olives, serrano ham and oregano

JOSERONI

Tomato, mozzarella, jalapeños, honey, pepperoni, basil oil, fresh basil leaves and oregano

CARNÍVORA

Tomato, mozzarella, pulled pork, grill sauce, bacon, fresh onion and oregano

BURGUESA

Tomato, mozzarella, blood sausage, caramelized onion and oregano

COYA

Tomato, mozzarella, walnuts, goat cheese, caramelized pepper, serrano ham and oregano

DELICIA

Tomato, mozzarella, marinated chicken, pineapple, honey, ras el Hanout mayonnaise and oregano

ELEGANZA

Tomato, mozzarella, caramelized onion, foie mousse, Pedro Ximénez balsamic and oregano

CAPRESE

Tomato, mozzarella, goat cheese, onion, olives, tomato, basil oil and oregano

TUTTO FORMAGGIO

Tomato, mozzarella, four cheeses and oregano

TRUFADA

Tomato, mozzarella, fresh tomato, zucchini, mushrooms, white truffle oil and oregano

CONSULT WITH THE STAFF

The news of the month

Individual

Round of
30 cm approx

14,5 €

1/2 metro

Rectangular de
60 cm (approx)
1 or 2 flavors
For 2-3 persons.

24 €

1 metro

Rectangular de
120 cm (approx)
1 or 2 flavors
For 4-5 persons.

42€

1 metro

Rectangular de
120 cm (approx)
3 or 4 flavors
For 4-5 persons.

44 €



Pizzas Gourmets

Unique in round format of approx. 30 cm

TOTUS TUUS 14,90 €

Mozzarella, assorted mushrooms, grana padano cheese, fresh whipped cheese, truffle mayo and oregano

ZUCCA 14,90 €

Pumpkin cream, mozzarella, cherry tomatoes, goat cheese, basil leaves and oregano

RÚSTICA 14,90 €

Tomato, mozzarella, mushrooms, ham, sweet paprika from the Vera and oregano

BOLOGNA 15,50 €

Tomato, mozzarella, pistachio mortadella, burrata cheese, basil leaves, chopped pistachios and oregano

SALMÓN 15,50 €

Tomato, mozzarella, caramelized onion, salmon, fresh dill leaves and oregano

CONSULT WITH THE STAFF THE
OPTIONS
VEGAN AND LACTOSE FREE

Milanesas

Breaded chicken fillet covered with delicious ingredients and baked in the oven, with a side dish of your choice



IBÉRICA

Mozzarella cheese, caramelized onion, goat cheese and blood

13,90 €

MEDITERRÁNEA

Mozzarella cheese, ham shavings, mushrooms and boletus sauce

13,90 €

FRUITS & FOIE

Mozzarella cheese, onion and bacon jam, foie mousse and Pedro Ximénez balsamic vinegar

14,90 €

SWEET GOAT

Mozzarella cheese, Ras el hanout mayo, goat cheese and honey

13,90 €

PORK SMOKED

Mozzarella cheese, pulled pork, sautéed onion and grilled sauce

14,90 €

CHISME

Mozzarella cheese, pepperoni, fried egg and bacon mayo

13,90 €

SAFE SHOT

Mozzarella cheese, honey, sobrasada, dried tomato, grana padano flakes and balsamic vinegar with wild berries

13,90 €

HAPPINESS

Mozzarella cheese, sautéed onion, cherry tomatoes, ground pistachios and basil oil

13,90 €

EGG FLAVOR

Mozzarella cheese, sautéed mushrooms, fried egg, shavings of Serrano ham and truffle mayo

14,90 €

Burgers & Smash's

CHIPOTLE 13,90 €

180g Galician beef burger, cheddar cheese, pickles, chipotle sauce and onion-bacon jam

PORK & CHEESE 13,90 €

Galician beef burger 180gr, pulled pork, bacon, cheddar cheese, arugula and bacon mayo

CHISME 14,90 €

Galician beef burger 180gr, foie mousse, cheddar, caramelized onion, arugula and balsamic vinegar

SPICY CHICKEN 13,90 €

Fried chicken burger with cheddar cheese, bacon, fresh onion, our bacon mayo and spicy oil

TRUFADA 13,90 €

Fried chicken burger with cheddar cheese, mushrooms, tomato and our truffle mayo

SWEET DAY 13,90 €

Fried chicken burger with cheddar cheese, sundried tomatoes, arugula, honey, pepperoni and Ras el Hanout mayo

TOMMY'S 13,90 €

Galician beef burger 180gr, cheddar cheese, goat cheese, blood sausage and caramelized onion

CHILI 13,90 €

Galician beef burger 180gr, cheddar cheese, sautéed onion, chili con carne, bacon and BBQ mayo with brandy

CHIMICHURRI 13,90 €

Galician beef burger 180gr, cheddar cheese, pickles, bacon, fresh onion and our chimichurri mayo

STRAP 14,90 €

Galician beef burger 180gr, cheddar cheese, natural tomato, sautéed onion, pepperoni and basil oil

CARRIE 14,90 €

Iberian pork cheek, cheddar cheese, pickles, León cured beef shavings and BBQ Brandy mayo



Stides

TOTOPOS WITH CHEESE

FRIED POTATOES

SALAD

(Arugula, tomato, onion, and vinaigrette)

SWEET FRIES +2€

Chismes Extras

Doble smash 90g. +4,90€

Burger 180g +4€

Guacamole +2€

Pulled Pork +2€

Fried egg +1€

Chilli with meat +1€

Gluten free bread +1€

Gluten-free pizza dough +2€



Desserts

TIRAMISÚ

Layers of sweet sponge cake, mascarpone and coffee. Classic Italian dessert, very creamy and spongy when palate

CHEESECAKE

Creamy cheesecake with a cookie base

CARROT CAKE

Carrot cake with walnuts and creamy frosting

MUERTE POR CHOCOLATE

Layers of different textures and intensities of what unites them, chocolate

5,90 €

Cofees and Liqueurs

COFFEE	1,50 €
CORTADO	1,70 €
COFFEE WHITH MILK	1,90 €
CARAJILLO	2,40 €
TRIFÁSICO	2,50 €
COFFEE WITH LIQUOR	2,75 €
<small>Orujo blanco, hierbas, crema, anís, coñac, fresa y nata</small>	
CHUPITO WHISKY	3,50 €
<small>Jb, Ballantines, Cardhú</small>	
<small>Ice supplement +0,10 €</small>	

FUSION CUISINE RESTAURANT

Alergens chart



Drinks


Soft drinks

Refrescos	2,65 €
Fuze Tea	2,65 €
Vichy	2,55 €
Cabreiroá Water 50cl	2,00 €
Juices	1,90 €

Wines

Tinto verano	3,00 €
Wine Sangria	13,90 €
Sangria de cava	15,00 €
Lambrusco Diamante Rosato	13,50 €

Beers

Estrella Galicia copa	2,90 €
Estrella Galicia jarra	3,90 €
Estrella Galicia botella 33cl	2,95 €
Estrella Galicia botella 33cl 	2,95 €
1906	2,95 €
Estrella Galicia tostada 0,0	2,95 €
Free Lemon 0,0	2,95 €
Grolsch radler	3,00 €
Copa clara	3,00 €
Jarra clara	4,10 €
Coronita	3,50 €
Peroni	3,20 €
Brewdog Punk IPA	3,60 €
Alhambra	3,00 €

Vermouths

Homemade black vermouth Baix Empordà	4,00 €
Homemade white vermouth Baix Empordà	4,00 €
Bitter Rosso	2,90 €
Aperol Spritz	6,90 €
Negroni	6,90 €



Cocktails & Gintonics

Beefeater London	7,90 €
Hendrick's	8,90 €
Tanqueray	8,50 €
Seagram's Dry Gin	8,50 €
Bombay Shappire	7,90 €
Puerto de Indias	8,90 €
Bulldog	8,50 €
Absolut	7,50 €
Mojito	8,50 €

CHOOSE THE TONIC

Royal Bliss Aromatic Berry

With notes of Forest Fruits and Jasmine

Royal Bliss Signature

With notes of Yuzu and Cardamom

Royal Bliss Ginger Ale

With a touch of rosemary

Wines

Recommended

LASURREAL BLANC 3,50€  14,00€
D.O. Catalunya · Garnacha Blanca, Macabeo

LASURREAL NEGRE 3,50€  14,00€
D.O. Catalunya · Garnacha Tinta

HOYA DE LOS LOBOS BLNC 4,00€  17,00€
D.O. Navarra · Chardonnay

VORA LA MAR 4,50€  19,00€
D.O. Alella · Pansa Blanca

VIÑA SALCEDA CRIANZA 4,50€  20,00€
D.O.Ca. Rioja · Garnacha Tinta, Tempranillo

Sparkling Wines

PERELADA FESTIVAL BRUT 17,50€
D.O. Cava · Parellada, Macabeo, Xarel·lo

PRIVAT BRUT NATURE RESERVA 23,00€
D.O. Cava · Chardonnay, Macabeo, Parellada,
Xarel·lo

SANGRÍA DEL PESCADOR 3,50€  12,00€
Catalunya · Tempranillo Rosados

Pink

CHIVITE LAS FINCAS ROSADO 21,00€
I.G.P. 3 Riberas · Tempranillo, Garnacha Tinta



Reds

LASURREAL NEGRE 3,50€  14,00€
D.O. Catalunya · Garnacha Tinta

GR-174 PRIORAT 24,00€
D.O.Q. Priorat · Tempranillo, Garnacha Tinta, Syrah,
Cabernet

REBELDES TINTO 19,50€
D.O. Montsant · Syrah, Garnatxa Negra

VIÑA SALCEDA CRIANZA 4,50€  20,00€
D.O.Ca. Rioja · Garnacha Tinta, Tempranillo

CUANDO EL RÍO SUENA 19,00€
D.O. Ribera Del Duero · Tinta Fina

Whites

LASURREAL BLANC 3,50€  14,00€
D.O. Catalunya · Garnacha Blanca, Macabeo

HOYA DE LOS LOBOS BLNC 4,00€  17,00€
D.O. Navarra · Chardonnay

LURTON SAUVIGNON BLANC 19,50€
D.O. Rueda · Sauvignon Blanc

PERPLEJO 18,50€
D.O. Rueda · Verdejo

VORA LA MAR 4,50€  19,00€
D.O. Alella · Pansa Blanca

PEDRALONGA TERRA DE GODOS 22,50€
D.O. Rias Baixas · Albariño

GILDA RUEDA VERDEJO 3,50€  12,00€
D.O. Rueda · Verdejo

Wine tasting



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