



CHISME



Special burger of the month

Nevada

Galician beef burger (180 g) with cheddar cheese, guacamole, pickled pink onion, guanciale, and grated pecorino cheese

14,90 €



Special milanese of the month

Guacamila

Breaded chicken fillet with mozzarella cheese, guanciale, guacamole, confit cherry tomatoes, and grated pecorino cheese

14,50€



Starters



POTATO CHIPS 2,10 € 

STUFFED OLIVES 2,90 € 

FRIED ALMONDS 6,50 €

BRAVAS 7,50 € 

Potato wedges with brava sauce, aioli, and paprika from La Vera

PATATAS CACIO E PEPE 7,90 €

French fries with creamy pecorino cheese and pepper sauce, crispy guanciale, and grated pecorino cheese – an authentic Italian recipe.

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 7,90 €

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

SWEET FRIES 7,50 €

Fried sweet potato sticks

FINGERS DE POLLO 7,90 €

Chicken strips with Ras el hanout mayo

ALITAS DE POLLO 7,90 €

Chicken wings with BBQ brandy sauce (6)

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€

SALAD CHISME 11,90 €

Avocado, cherry tomatoes, seed mix, lamb's lettuce, red pepper and forest fruit balsamic

SALAD CABUCHE 13,50 €

Lamb's lettuce, burrata cheese, cherry tomatoes, pistachios, and basil oil

SALAD TENTACIÓN 13,50 €

Lamb's lettuce with green apple carpaccio, almond crunch, smoked scamorza cheese cubes, pomegranate, and a dressing of extra virgin olive oil with honey, lemon, and a hint of mint oil.

Pizzas

With authentic Roman dough



AMERICANA 14,90 €

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

BRAVÍSIMA 14,90 €

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

SALAD 14,90 €

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

JOSERONI 14,90 €

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

CARNÍVORA 14,90 €

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

128 MILLAS 15,90 €

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

*Only in individual format

SALMÓN 17,90 €

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

*Only in individual format

COYA 14,90 €

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

MARGARITA 12,50 €

Tomato, mozzarella, basil leaves and AOVE

CAPRESE 14,90 €

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

TUTTO FORMAGGIO 14,90 €

Tomato, mozzarella, four cheeses and oregano

TRUFADA 14,90 €

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

BOLOGNA 17,50 €

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

*Only in individual format

FUSION CUISINE RESTAURANT

CONSULT WITH THE STAFF

*Monthly specials and vegan
or vegetarian options*

1/2 metro

Rectangular de
60 cm (approx)

1 or 2 flavors

For 2-3 persons.

27,50 €

Pizzas by the meter,
available only for
groups of 12 or more.

Or for events with
advance reservation

53 €



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 and blood sausage 14,50 €

MEDITERRÁNEA ●

Mozzarella cheese, ham shavings, mushrooms and boletus sauce 14,50 €

PORK SMOKED ●

Mozzarella cheese, ham shavings, mushrooms and boletus sauce 14,50 €

HAPPINESS ●

Mozzarella cheese, sautéed onion, cherry tomatoes, ground pistachios and basil oil 14,50 €

EGG FLAVOR ●

Mozzarella cheese, sautéed mushrooms, fried egg, shavings of Serrano ham and truffle mayo 14,50 €

CHISME ●

Mozzarella cheese, pepperoni, fried egg and bacon mayo 14,50 €

Burgers & Smash's

Ask about our vegan and vegetarian options.



CHIPOTLE ● 13,90 € 🌶️

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

TOMMY'S ● 13,90 €

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

PORK & CHEESE ● 13,90 €

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

CHILI ● 13,90 € 🌶️

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

CHISME ● 14,90 €

180g Galician beef burger, foie mousse, cheddar, caramelized onion, arugula, and Pedro Ximénez balsamic vinegar

TRUFADA ● 13,90 €

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

SPICY CHICKEN ● 13,90 € 🌶️

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

Slides

TOTOPOS WITH CHEESE
FRIED POTATOES
SALAD
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 +2,50€



Desserts

TIRAMISÚ 6,90 €

Layers of sweet sponge cake, mascarpone, and coffee.
A classic Italian dessert – creamy and fluffy on the palate

CHEESECAKE 6,90 €

Smooth cheesecake with hints of fresh cheese and
strawberries on a cookie base

CARROT CAKE 6,90 €

Carrot cake with walnuts and creamy frosting

MUERTE POR CHOCOLATE 6,90 €

Layers of different chocolate textures and intensities – all
united by one thing: chocolate

BABA AL RHUM 7,90 €

Soft sponge cake soaked in rum syrup, served with whipped
cream and dark chocolate shavings

FLAN DE HUEVO CASERO 5,50 €

Classic, smooth, and full of homemade flavor, served with
whipped cream

FLAN DE CHOCOLATE 5,50 €

Creamy, intense, and addictive. A rich chocolate flan topped
with whipped cream

FLAN DE QUESO SEMICURADO 5,50 €

The boldest version of flan – creamy, with a hint of savory
flavor from semi-cured cheese, and served with whipped cream

Coffees and Liqueurs

COFFEE	1,70 €
CORTADO	1,90 €
COFFEE WITH MILK	2,00 €
INFUSIONES	1,80 €
COFFEE WITH LIQUOR	2,60 €
TRIFÁSICO	2,70 €

Ice supplement 0,20 €

SHOTS 3,50 €

Orujo blanco, hierbas, crema, fresa y nata, anís, coñac,
limoncello, meloncello, tequila, pacharán, Ratafia, Marie Brizard,
Baileys, JB, Ballantines

GLASS WITH ICE 4,90 €

Orujo blanco, hierbas, crema, fresa y nata, anís, coñac,
limoncello, meloncello, pacharán, Ratafia, Marie Brizard,
Baileys, JB, Ballantines

SHOTS WHISKY 4,50 €

Cardhú, Chivas, Knockando, Jack Daniel's, Johnnie
Walker Black Label, Johnnie Walker Red Label, Licor 43

GLASS WITH ICE 7,90 €

Cardhú, Chivas, Knockando, Jack Daniel's, Johnnie
Walker Black Label, Johnnie Walker Red Label, Licor 43

Drinks

Soft drinks

Refrescos	2,85 €
Fuze Tea	2,85 €
Vichy	2,75 €
Cabreiroá Water 50cl	2,00 €
Juices	1,90 €

Vermouths

Homemade black vermouth	4,00 €
Baix Empordà	
Homemade white vermouth	4,00 €
Baix Empordà	
Bitter Rosso	2,90 €
Aperol Spritz	8,90 €
Tinto verano	3,40 €
Wine Sangria	13,90 €
Sangria de cava	16,90 €
Lambrusco	13,50 €
Diamante Rosato	
Botella de cava	21,00 €
Cava Brut Nature Perelada	

Beers

Estrella Galicia glass 5,5% vol.	2,90 €
Estrella Galicia mug 5,5% vol.	3,90 €
Estrella Galicia bottle 5,5% vol. ☒	2,95 €
1906 6,5% vol.	3,30 €
Estrella Galicia amber 0,0% vol.	2,95 €
Free Lemon 0,0% vol.	3,30 €
B - Lemon 2,2% vol.	3,30 €
Mug clara 2,2% vol.	4,30 €
Coronita 4,5% vol.	3,50 €
Brewdog Punk IPA 5,6% vol.	3,40 €
Alhambra 6,4% vol.	3,20 €
Mahou Reserva 6,3% vol.	2,50 €
Reposada 6% vol.	3,30 €
Voll-Damm 7,2% vol.	3,30 €



Wines

Reds

LASURREAL NEGRE 3,50€ ☒ 14,00€
D.O. Catalunya · Garnacha Tinta
LUÍS CAÑAS CRIANZA 24,90€
D.O. Rioja · Tempranillo
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
VORA LA MAR 4,50€ ☒ 19,00€
D.O. Alella · Pansa Blanca
GILDA RUEDA VERDEJO 3,90€ ☒ 13,90€
D.O. Rueda - Verdejo

Cocktails & Gintonics

Beefeater London	8,90 €
Hendrick's	11,80 €
Tanqueray	9,60 €
Seagram's Dry Gin	8,90 €
Bombay Shappire	9,70 €
Puerto de Indias	9,60 €
Puerto de Indias Lemonberry	9,60 €
Bulldog	11,40 €
Absolut	9,90 €
Eristoff	9,60 €
G-Vine	11,90 €
Gin Mare	11,90 €
Larios 12 años	8,90 €
Martín Millers	10,60 €
Gin Free Tanqueray 0,0	8,90 €
Puerto de Indias 0,0	8,90 €

Johnnie Walker Black Label	9,60 €
Jack Daniel's	9,60 €
Ballantines	8,70 €
JB	7,90 €
Knockando	9,80 €
Chivas	9,70 €
Cardhú	9,80 €
Jägermeister	8,60 €
Cacique	8,90 €
Bacardí	8,90 €
Barceló	8,90 €
Brugal	8,90 €
Habana Club Especial	9,60 €
Habana 7	9,40 €

FUSION CUISINE RESTAURANT

CHOOSE THE DRINK

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

Tonic Fever-Tree

Refresco



@queremoschisme

Cocktails

MOJITO CLASSIC 9,90€

Ron blanco y dorado, zumo de limón, azúcar de caña, hierbabuena, soda, Angostura.

White rum, golden rum, lemon juice, cane sugar, peppermint, soda, angostura.



Also available mojitos in:

Coconut
Strawberry
Mango
Red Berries
Passion Fruit



MARGARITA 9,90€

Tequila blanco, Marie Brizard, Triple Sec, zumo de lima y sirope de azúcar de caña.

White tequila, Marie Brizard, Triple Sec, lime juice and cane sugar syrup.

SEX ON THE BEACH 11,40€

Vodka, zumo de naranja y de arándanos, licor de melocotón, sirope de caña.

Vodka, orange and cranberry juice, peach schnapps, cane syrup.



PIÑA COLADA 11,40€

Ron, piña natural, leche y pulpa de coco, sirope de coco.

Rum, fresh pineapple, coconut milk and pulp, coconut syrup.

GINGER & PASSION CAIPIRINHA 11,40€

Cachaça, lima, jengibre, maracuyá, azúcar de caña.

Cachaça, lime, ginger, passion fruit, cane sugar.



MOSCOW MULE 11,40€

Vodka, zumo de lima, azúcar de caña, ginger beer.

Vodka, lime juice, cane sugar, ginger beer.

EL ÚLTIMO CHISME 9,90€

Puerto de Indias, lima exprimida, zumo de arándanos, granadina, y frambuesa.

Puerto de Indias, squeezed lime, cranberry juice, grenadine and raspberry.



Fusion Cuisine



CHISME