

Fusion Cuisine



CHISME



Special burger of the month

Le va la fiesta

16,85 €



Fried chicken burger with provolone cheese, grilled fresh pineapple, crispy bacon, and teriyaki sauce. Served on a brioche bun with sesame seeds, pickled spring onion, and crunchy black olive tarallini.

Special milanese of the month

Le cambio la cara

14,90 €

Grana Padano

Sun-dried
tomatoes

Pesto sauce

Walnuts

Breaded
chicken fillet

Mozzarella



Special pizza of the month

Se puso morado

16,90 €

Mozzarella

Anchovies

Basil

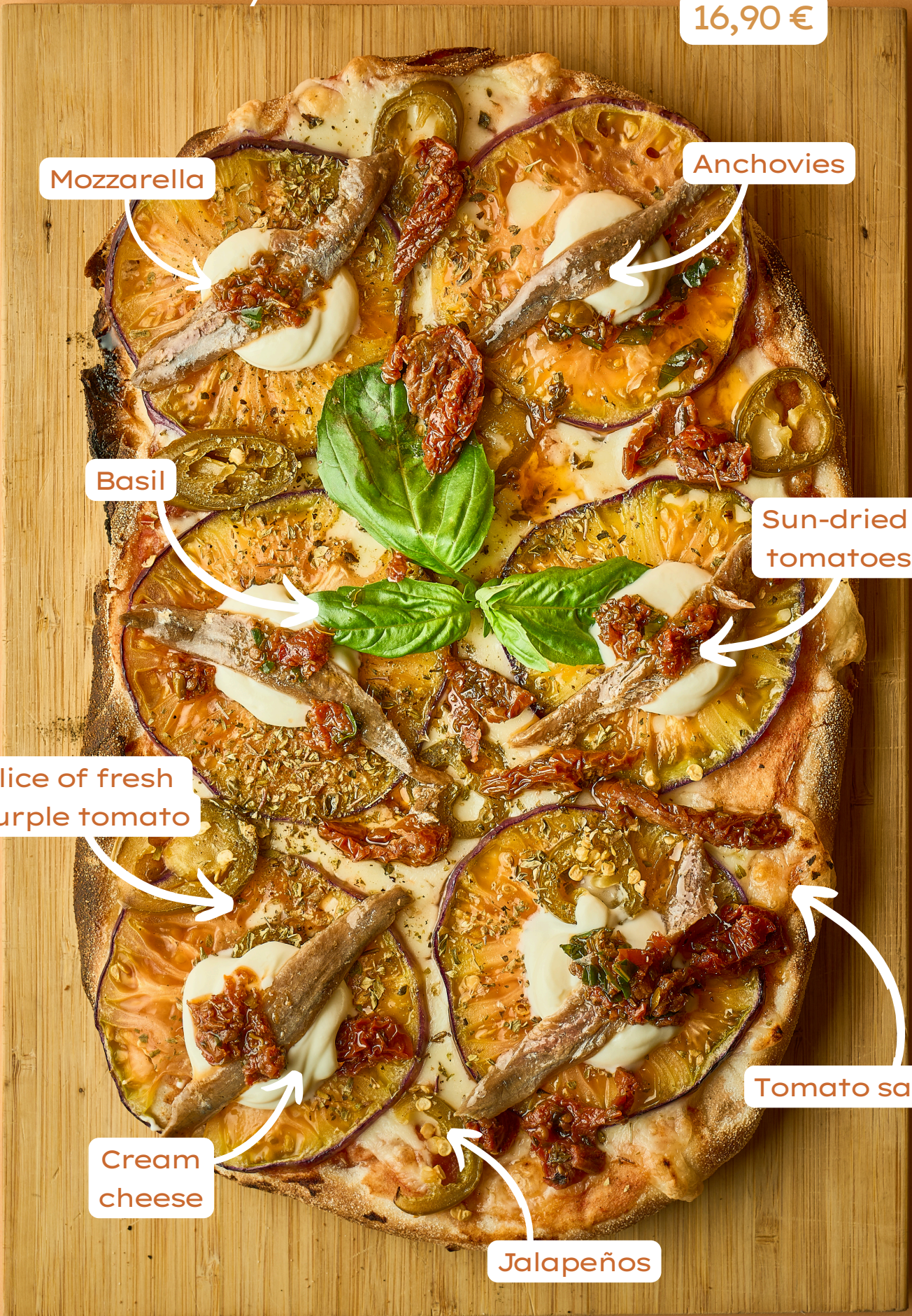
Sun-dried tomatoes

Slice of fresh purple tomato

Cream cheese

Tomato sauce

Jalapeños



Starters



POTATO CHIPS 2,10 €

STUFFED OLIVES 2,90 €

BRAVAS 7,50 €

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

PATATAS CACIO E PEPE 8,20 €

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 piquillo peppers, Parmesan cheese, and egg and bacon sauce.

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

BONIATO FRITO 7,50 €

Fried sweet potato sticks

FINGERS DE POLLO 8,20 €

Chicken strips

ALITAS DE POLLO 7,90 €

Chicken wings with BBQ brandy sauce

NACHOS 9,50 € 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€

Salads

CHISME 13,50 €

Baby spinach, cherry tomatoes, seed mix, marinated chicken, Parmesan shavings, extra virgin olive oil, a touch of basil oil and a forest fruit balsamic glaze

AQUÍ ACABA TODO 12,50 €

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

TENTACIÓN 13,50 €

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

¡¡QUE FUERTE!! 14,90 €

Baby spinach, orange carpaccio, smoked salmon, Grana Padano flakes, sesame seeds, extra virgin olive oil, and yuzu sauce.

Pizzas

With authentic Roman dough



¿ESTÁS SEGURO/A? 14,90 €

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

LA QUE LE ESPERA 14,90 €

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


¡ADELÁNTAME ALGO! 14,90 €

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

¿TE HAS ENTERADO? 14,90 €

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

NO LO QUIERO NI PENSAR 14,90 €

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

VETE BIEN LEJOS 15,90 €

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

*Only in individual format

VETE BIEN LEJOS 17,90 €

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

*Only in individual format

¡Y UN PIMIENTO! 14,90 €

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

YA SE LIO 17,50 €

Tomato, mozzarella, lemon-marinated chicken, fresh red onion, burrata cheese, yuzu sauce, and oregano.

*Only in individual format

VEN PRONTO Y TE CUENTO 14,90 €

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

SI LO VEO, NO LO CREO 14,90 €

Tomato, mozzarella, four cheeses and oregano  

NO HAGAS CASO 14,90 €

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

SECRETO A VOCES 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 €



VEGETARIAN



GLUTEN FREE

Milanesas

14,90 €

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

YO NO OLVIDO 🟡

Mozzarella cheese, caramelized onion and blood sausage

CUANDO SE ENTERE 🟢

Mozzarella cheese, ham shavings, mushrooms and boletus sauce

CUANDO EL RÍO SUENA 🟠

Mozzarella cheese, pulled pork, crispy onions, and grilled sauce

SE DICE EL PECADO 🟠

Mozzarella cheese, guanciale, guacamole, confit cherry tomatoes, and grated pecorino cheese

¡TIENE HUEVO! 🟢

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

CHISME 🟢

Mozzarella cheese, pepperoni, fried egg and bacon mayo

Burgers & Smash's



TE AVISÉ 14,90 €

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

CABEZA BIEN ALTA 14,90 €

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

YO NO FUI 14,90 €

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

Y DECÍA QUE NO 14,90 €

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

CHISME 14,90 €

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

YO BOCA CERRADA 14,90 €

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

Stiles

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

SOUFFLÉ AU CHOCOLAT 7,90 €

Dessert reconnu pour sa texture légère, aérienne et moelleuse, accompagné d'un mochi crémeux

BICO - CHISME 6,90 €

Glaces artisanales élaborées avec du lait 100% naturel, sans colorants ni arômes artificiels

Strawberry 

Hazelnut

Chocolate

Rice with milk

FUSION CUISINE RESTAURANT

Coffees and Liqueurs

COFFEE	1,70 €
CORTADO	1,90 €
COFFEE WHITH 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, Cacique, Brugal. Barceló, Habana Club, Habana 7, Licor 43

GLASS WHITH ICE 4,90 €

Orujo blanco, hierbas, crema, fresa y nata, anís, coñac, limoncello, meloncello, tequila, pacharán, Ratafia, Marie Brizard, Baileys, JB, Ballantines, Cacique, Brugal. Barceló, Habana Club, Habana 7, Licor 43

SHOTS WHISKY 4,50 €

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

GLASS WITH ICE 7,90 €

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



LACTOSE-FREE



GLUTEN-FREE

Drinks

Soft drinks

Refrescos	2,95 €
Fuze Tea	2,95 €
Vichy	2,85 €
Cabreiroá Water 50cl	2,00 €
Juices	1,90 €

Vermouths

Homemade black vermouth	4,00 €
<i>Baix Empordà</i>	
Homemade white vermouth	4,00 €
<i>Baix Empordà</i>	
Bitter Rosso	2,90 €
Aperol Spritz	8,90 €
Tinto verano	3,95 €
Wine Sangria	13,90 €
Sangria de cava	16,90 €
Lambrusco	13,50 €
<i>Diamante Rosato</i>	
Botella de cava	21,00 €
<i>Cava Brut Nature Perelada</i>	

Beers

Estrella Galicia glass 5,5% vol.	2,90 €
Estrella Galicia mug 5,5% vol.	4,10 €
Estrella Galicia bottle 5,5% vol. ☒	3,30 €
1906 6,5% vol.	3,30 €
Estrella Galicia amber 0,0% vol.	2,95 €
Estrella Galicia 0,0% vol.	2,95 €
Free Lemon 0,0% vol.	3,30 €
B - Lemon 2,2% vol.	3,30 €
Mug clara 2,2% vol.	4,50 €
Coronita 4,5% vol.	3,50 €
Brewdog Punk IPA 5,6% vol.	3,40 €
Alhambra 6,4% vol.	3,20 €
Reposada 6% vol.	3,30 €
Voll-Damm 7,2% vol.	3,50 €



Wines

Reds

LASURREAL NEGRE 3,50€ ☒ 14,00€
D.O. Catalunya · Garnacha Tinta
COTO DE IMAZA 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€ ☒ 14,90€
D.O. Rueda - Verdejo

Cocktails & Gintonics

Beefeater London	8,90 €	Johnnie Walker Black Label	9,60 €
Hendrick's	11,80 €	Jack Daniel's	9,60 €
Tanqueray	9,60 €	Ballantines	8,70 €
Seagram's Dry Gin	8,90 €	JB	7,90 €
Bombay Shappire	9,70 €	Knockando	9,80 €
Puerto de Indias	9,60 €	Chivas	9,70 €
Puerto de Indias Lemonberry	9,60 €	Cardhú	9,80 €
Bulldog	11,40 €	Jägermeister	8,60 €
Absolut	9,90 €	Cacique	8,90 €
Eristoff	9,60 €	Bacardí	8,90 €
G-Vine	11,90 €	Barceló	8,90 €
Gin Mare	11,90 €	Brugal	8,90 €
Larios 12 años	8,90 €	Habana Club Especial	9,60 €
Martín Millers	10,60 €	Habana 7	9,40 €
Gin Free Tanqueray 0,0	8,90 €		
Puerto de Indias 0,0	8,90 €		

FUSION CUISINE RESTAURANT

CHOOSE THE DRINK

Royal Bliss Aromatic Berry

With notes of Forest Fruits and Jasmine

Tonic Fever-Tree

Refresco

Red Bull



@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 11,40€

CAIPIRINHA

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 o vodka, lima exprimida, zumo de arándanos, granadina, y frambuesa.

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



EL SUERO DE LA VERDAD 11,40€

Vodka, ginebra, lima, fruta de la pasión, blue curaçao y 7up.

Vodka, gin, lime, passion fruit, blue curaçao and 7up.

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