Fusion Cuisine

CHISME

Some things are worth telling.

And others, worth savouring.

At Chisme, we see cooking as a way to enjoy, share and surprise.

A menu without labels, where flavours from near and far come together with familiar recipes and unexpected combinations.
Quality ingredients, creativity and that touch of boldness that defines us.
Because around a good table, something always ends up happening.

Welcome to Chisme.

As for the rest… we'll tell you at the table.

Te lo dje

16,90 €

Breaded chicken milanese, mozzarella, rocket, burrata, Speck ham, ground pistachios and basil oil.

Eso es verdad ??
CHISME DEL MES
• Tomato sauce
• Mozzarella cheese
• Grilled aubergine
• Pumpkin cream
• Roasted cherry tomatoes
• Grated pecorino cheese
18,90 €

Starters

PATATAS CALDES 10,90 €
Homemade fries with ham shavings, Grana Padano cheese, tartar sauce, honey and ground pistachios

PATATAS CACIO E PEPE 8,90 €
Homemade fries with a creamy pecorino and black pepper sauce, crispy guanciale and grated pecorino, in true Italian style

PATATAS CHISME 8,70 €
Homemade fries with pulled pork, cheddar cheese and crispy fried onions

PATATAS TRUFADAS 8,50 €
Homemade fries with truffle mayonnaise and ham shavings

BRAVAS 8,40 €
Homemade fries with brava sauce, aioli and smoked paprika from La Vera

COLAS DE LANGOSTINO 8,90 €
Crispy breaded king prawn tails served with sweet chilli sauce

FINGERS DE POLLO 8,20 €
Breaded chicken strips

ALITAS DE POLLO 7,90 €
Chicken wings with brandy BBQ sauce

BONIATO FRITO 7,50 €
Fried sweet potato sticks

NACHOS 9,90 € XL 14,90 €
Homemade tortilla chips with cheddar cheese, chilli con carne, jalapeños, creamy sauce, guacamole and pico de gallo

Add pulled pork for 2€

Salads

QUÉ FUERTE 14,90 €
Baby spinach and lamb's lettuce with a grilled goat's cheese medallion, walnuts, roasted cherry tomatoes, red berry vinaigrette and extra virgin olive oil

CHISME 13,50 €
Baby spinach, cherry tomatoes, mixed seeds, marinated chicken, Parmesan shavings, extra virgin olive oil, a touch of basil oil and wild berry balsamic dressing

TENTACIÓN 13,50 €
Lamb's lettuce, green apple carpaccio, crunchy almonds, smoked scamorza cheese, pomegranate and extra virgin olive oil infused with honey and lemon, with a touch of mint oil.

AQUÍ ACABA TODO 13,50 €
Lamb's lettuce, burrata, chopped pistachios, confit cherry tomatoes and basil oil

GLUTEN FREE

Pizzas

With authentic Roman dough

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1 ¿ESTÁS SEGURO/A? 15,90 €
Tomato, mozzarella, cheddar cheese, chicken, bacon, caramelized onion and oregano

2 LA QUE LE ESPERA 15,90 €
Tomato, mozzarella, minced meat, barbecue or brava sauce, mushrooms and oregano

3 ¡ADELÁNTAME ALGO! 15,90 €
Tomato, mozzarella, tuna, fresh onion, black olives, serrano ham and oregano

4 ¿TE HAS ENTERADO? 15,90 €
Tomato, mozzarella, jalapeños, honey, pepperoni, basil oil, fresh basil leaves and oregano

5 NO LO QUIERO NI PENSAR 15,90 €
Tomato, mozzarella, pulled pork, grill sauce, bacon, fresh onion and oregano

6 VETE BIEN LEJOS 15,90 €
Tomato, mozzarella, sobrasada, goat cheese, honey, arugula, balsamic vinegar, berries and oregano
*Only in individual format

7 TE HAS PUESTO ROJA 18,90 €
Tomato, mozzarella, caramelized onion, salmon, fresh dill leaves and oregano
*Only in individual format

8 ¡Y UN PIMIENTO! 15,90 €
Tomato, mozzarella, walnuts, goat cheese, caramelized pepper, serrano ham and oregano

9 YA SE LIO 17,50 €
Tomato, mozzarella, lemon-marinated chicken, fresh red onion, burrata cheese, yuzu sauce, and oregano.
*Only in individual format

10 VEN PRONTO Y TE CUENTO 15,90 €
Tomato, mozzarella, caramelised onion, sliced pear, guanciale shavings, ground pistachios and black pepper
*Only in individual format

11 SI LO VEO, NO LO CREO 15,90 €
Tomato, mozzarella, four cheeses and oregano

12 NO HAGAS CASO 15,90 €
Tomato, mozzarella, fresh tomato, zucchini, mushrooms, white truffle oil and oregano

13 SECRETO A VOCES 17,50 €
Tomato, mozzarella, sun-dried tomatoes, burrata cheese, anchovies, basil oil and oregano
*Only in individual format

FUSION CUISINE RESTAURANT

Ask about our vegan, vegetarian and gluten-free options

1/2 metro
Rectangular de 60 cm (approx)
1 or 2 flavors
For 2-3 persons.
30 €

Pizzas by the meter, available only for groups of 12 or more. Or for events with advance reservation
55 €

VEGETARIAN GLUTEN FREE

Milanesas

16,30 €

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

1 **YO NO OLVIDO**
Mozzarella, grilled aubergine, pumpkin cream, confit cherry tomatoes and grated pecorino cheese

2 **SE DICE EL PECADO**
Mozzarella cheese, guanciale, guacamole, confit cherry tomatoes, and grated pecorino cheese

3 **CUANDO SE ENTERE**
Mozzarella cheese, ham shavings, mushrooms and boletus sauce

4 **¡TIENE HUEVO!**
Mozzarella cheese, sautéed mushrooms, fried egg, shavings of Serrano ham and truffle mayo

5 **CUANDO EL RÍO SUENA**
Mozzarella cheese, pulled pork, crispy onions, and grilled sauce

6 **CHISME**
Mozzarella cheese, pepperoni, fried egg and bacon mayo

Burgers & Smashs

1 **TE AVISÉ 15,50 €**
180g Galician beef burger, cheddar cheese, pickles, chipotle sauce and onion-bacon jam

2 **YO NO FUI 15,50 €**
180g Galician beef burger, pulled pork, bacon, cheddar cheese, arugula and bacon mayo

3 **CHISME 15,50 €**
180g Galician beef burger, foie mousse, cheddar, caramelized onion, arugula, and Pedro Ximénez balsamic vinegar

4 **CABEZA BIEN ALTA 15,50 €**
Fried chicken burger with cheddar cheese, bacon, fresh onion, our bacon mayo

5 **Y DECÍA QUE NO 15,50 €**
180g Galician beef burger with cheddar cheese, guacamole, pickled pink onion, guanciale, and grated pecorino cheese

6 **YO BOCA CERRADA 15,50 €**
Fried chicken burger, burrata, sun-dried tomatoes, pickled red onion and pesto sauce

Sides

TOTOPOS WITH CHEESE
FRIED POTATOES
SALAD
SWEET FRIES +2 €

Chismes Extras

Doble smash 90g. +4,90 €
Burger 180g. +4,50 €
Guacamole +2 €
Pulled Pork +2 €
Fried egg +1 €
Chilli with meat +1 €
Gluten free bread +2,50 €
Gluten free pizza dough +3 €

Desserts

TIRAMISÚ 7,90 €
Captures the flavor of the Italian classic, with creamy layers and a touch of coffee that delights in every bite.

CHOCOLATE PASSION 7,90 €
Combines rich chocolate with a passionate and exotic touch that makes it irresistible. A true temptation.

CARROT CAKE 7,90 €
Carrot cake with walnuts and creamy frosting

BICO - CHISME 6,90 €
Glaces artisanales élaborées avec du lait 100% naturel, sans colorants ni arômes artificiels

Strawberry
Chocolate
Dulce de leche
Café de Pota
Rice with milk

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Coffees and Liquors

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, Ratafía, 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, Ratafía, 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	3,10 €
Vichy	2,95 €
Cabreiroá Water 50cl	2,00 €
Juices	1,90 €

Vermouths

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

Beers

Estrella Galicia glass 5,5% vol.	3,30 €
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.	3,30 €
Estrella Galicia 0,0% vol.	3,30 €
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.	3,70 €
Alhambra 6,4% vol.	3,30 €
Voll-Damm 7,2% vol.	3,50 €

Wines

Reds

COTO DE IMAZ 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

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

Whites

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

GILDA RUEDA VERDEJO 3,90€ 14,90€
D.O. Rueda - Verdejo

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

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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 €
Seagram's 0,0	9,00 €

Johnnie Walker Black Label	9,60 €
Johnnie Walker Red 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 €

CHOOSE THE DRINK

Royal Bliss Aromatic Berry

With notes of Forest Fruits and Jasmine

Tonic Fever-Tree

Refresco

Red Bull

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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 11,90€

Vodka, zumo de naranja y de arándanos, licor de melocotòn, sirope de caña.
Vodka, orange and cranberry juice, peach schnapps, cane syrup.

PIÑA COLADA 11,90€

Ron, piña natural, leche y pulpa de coco, sirope de coco.
Rum, fresh pineapple, coconut milk and pulp, coconut syrup.

GINGER & PASSION CAIPIRINHA 11,90€

Cachaça, lima, jengibre, maracuyá, azúcar de caña.
Cachaça, lime, ginger, passion fruit, cane sugar.

MOSCOW MULE 11,90€

Vodka, zumo de lima, azúcar de caña, ginger beer.
Vodka, lima 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 11,90€

Vodka, ginebra, lima, fruta de la pasión, blue curaçao y 7up.
Vodka, gin, lime, passion fruit, blue curaçao and 7up.

Do you prefer non-alcoholic options?
Ask us about our selection!

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