



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 dije

16,90 €



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

¿De es verdad??



- Tomato sauce
- Mozzarella cheese
- Cod branding
- Purple onion
- Basil species
- Piquillo pepper
- Alloli

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

Pizzas

With authentic Roman dough



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

*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

FUSION CUISINE RESTAURANT

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

3 LE CAMBIÓ LA CARA

Mozzarella, Grana padano cheese, dried tomatoes, pesto sauce and nuts

5 CUANDO EL RÍO SUENA

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

2 SE DICE EL PECADO

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

4 ¡TIENE HUEVO!

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

6 CHISME

Mozzarella cheese, pepperoni, fried egg and bacon mayo

Burgers & Smashes



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

Slides

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 €



FUSION CUISINE RESTAURANT

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

DELICIA DE LIMÓN 7,90 €

Bizcocho with lemon cream and syrup, covered with a delicate lemon satin

BICO - CHISME 6,90 €

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

Strawberry 

Café de Pota

Chocolate

Rice with milk

Dulce de leche

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	3,10 €
Vichy	2,95 €
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	4,00 €
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.	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	

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 €

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 11,90€

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

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



PIÑA COLADA 11,90€

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

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

GINGER & PASSION 11,90€

CAIPIRINHA

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, 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 11,90€

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!

@queremoschisme

Fusion Cuisine



CHISME