

# FOUR CORNERS



## PIZZA

OUR PIZZAS ARE BAKED IN A RECTANGULAR PAN, THE EDGES ARE CRISPY AND HIGH, WHICH MAKES THE PIZZA DENSE AND UNIQUE

20 min/pizza

MARINARA <sup>VG</sup> .....	12€
Tomato sauce, garlic, oregano, basil	
RED TOP <sup>V</sup> .....	16€
Cheddar, mozzarella, tomato sauce, oregano, pecorino	
GREEN <sup>V</sup> .....	19€
Ricotta, spinach, broccolini, lemon zest, pesto	
MUSHROOMS <sup>V</sup> .....	18€
Lemon cream, basil, mozzarella, mushrooms, lemon zest, parmesan, parsley	
CARBONARA .....	19€
Cured pancetta, mozzarella, pecorino, egg yolk, black pepper	
FENNEL SAUSAGE .....	19€
Tomato sauce, mozzarella, cheddar, pickled jalapeños, caramelized onions	
PEPPERONI .....	18€
Cheddar, mozzarella, tomato sauce, oregano, pecorino, pepperoni	
MORTADELLA AND BURRATA .....	21€
Pistachio pesto, mozzarella, burrata, parmesan	

## DIPS

RANCH  
GARLIC  
CHILLI

## DESSERTS

TIRAMISU <sup>V</sup> .....	8€
ICE CREAM CHOCOLATE, STRAWBERRY Y VANILLA <sup>V</sup> .....	7€

## SNACKS

MARINATED OLIVES <sup>VG-GF</sup> .....	5€
FOCACCIA, OLIVE OIL, BLACK SALT <sup>VG</sup> .....	4€
MOZZARELLA STICKS, ARRABIATA <sup>V</sup> .....	11€

## TO SHARE

IBERIAN HAM (80G) .....	35€
Served with tomato bread	
PISTACHIO MORTADELLA (180G) <sup>GF</sup> .....	15€
(+ burrata 6.5€)	
MARY'S MEATBALLS .....	12€
DEEP FRIED CALAMARI <sup>L</sup> .....	19€
Espelette pepper, lime mayo	

## SALADS

CAESAR <sup>V</sup> .....	13€
Charcoal grilled romain heart lettuce, smokey sauce (+ chicken 4.5€, + crispy anchovies 4.5€)	
PANZANELLA SALAD <sup>VG</sup> .....	13€
Tomato, cucumber, garlic croutons, sherry vinaigrette	
FENNEL SALAD <sup>VG-GF</sup> .....	13€
Watercress, fennel, pistachio, pickled raisin, mint, citrus	
PESTO RICE BOWL <sup>V-GF</sup> .....	15€
Brown rice, pesto, mixed greens, tomato, pine nut (+ chicken 4.5€)	

## SMALL PLATES

CURED MEDITERRANEAN SEABASS CRUDO <sup>GF-L</sup> .....	25€
Dill, red jalapeño, caper, raisin, grilled lemon vinaigrette	
SMOKED TOMATO TARTARE <sup>GF</sup> .....	17€
Burrata, pine nut, Kalamata olive relish	
TOMATO SALAD <sup>GF-V</sup> .....	14€
Heirloom tomato, pickled shallot, parmesan, basil	

## LARGE PLATES

PASTA AL NERANO <sup>V</sup> .....	15€
Zucchini, basil, parmesan (+ chicken 4.5€, + shrimp 4.5€)	
ROASTED PUMPKIN <sup>GF-VG</sup> .....	15€
Gremolata, citrus	
GRILLED BRANZINO <sup>GF-L</sup> .....	17€
Cherry tomato, baby artichoke, black olive, lemon	
JOSPER ROASTED CHICKEN <sup>GF-L</sup> .....	19€
Escarole, lemon, roasted garlic jus	
WHOLE WILD TURBOT (400G - 600G) <sup>GF-L</sup> .....	37€
Capers, butter & parsley sauce	
GIRONA AGED BEEF ENTRECOTE (225G) <sup>GF-L</sup> .....	24.5€

## SIDES

BROCCOLINI, PARMESAN, LEMON ZEST <sup>V</sup> .....	10€
SEASONAL VEGETABLES <sup>VG</sup> .....	8€
PADRON PEPPERS <sup>VG</sup> .....	8€

V – Vegetarian | VG- Vegan | GF - Gluten Free | L - Local  
For any additional allergens information, please ask our friendly team  
VAT included

# FOUR CORNERS

## WINE

### WHITE

	BTL	GLASS
AND THE WINNER IS...- DO Penedès .....	26€	5.5€
MENADE - DO Rueda .....	28€	6€
HEY!- DO Penedès .....	30€	6€
6È SELECCIÓ- DO Tarragona .....	34€	7€
APOLLONIO LAICALE CHARDONNAY- DO Puglia.....	42€	

### ORANGE

	BTL	GLASS
IMPRESSIONANT- DO Catalunya.....	29€	6€
3ER SELECCIÓ- DO Tarragona .....	32€	7€
TIRABUIXÓ- DO Penedès.....	36€	

### ROSE

	BTL	GLASS
AURORA D'ESPIELLS- DO Penedès .....	28€	6€

### RED

	BTL	GLASS
EL VINYERONS- DO Penedès .....	28€	6€
QUITE- DO Bierzo .....	34€	
KARMAN - DO Rioja.....	26€	5€
BRUTAL FLOR- DO Tarragona.....	29€	6€
TAN NATURAL- DO Empordà.....	34€	

### SPARKLING

	BTL	GLASS
TINC SET - ANCESTRAL (NATURAL CAVA) .....	29€	6€
JUVE Y CAMPS- BRUT NATURE .....	36€	8€
VEUVE CLIQUOT .....	95€	
PERRIER JOUET.....	110€	

## COCKTAILS

<b>BUS STOPS HERE</b> .....	11.5€
Absolut Elix, Amar Picon, London Essence Ginger Ale	
<b>BERGAMOT BOULEVARD</b> .....	11.5€
Bulleit bourbon, Campari, Martini Rubino, Italicus	
<b>LA BAMBOLA</b> .....	11.5€
Malfi Gin, Suze, Martini Ambrato	
<b>TORINO SPRITZ</b> .....	11.5€
Martini Fiero, Saint Germain, Cava	
<b>IT'S A SIN</b> .....	9.5€
Martini Floreale, London Essence Indian Tonic	
<b>GODFATHER 2</b> .....	11.5€
Rémy Martin, VSOP, Amaretto, London Essence Pineapple Soda, Peychauds bitters	

## BEER

	HALF	PINT
ESTRELLA DAMM.....	3 €	5.5€
BARBE ROUGE - CRAFT IPA .....	4.5€	8.5€
TURIA .....	3.75€	6.5€
DAMM LEMON .....	3.75€	6.5€

## SOFT DRINKS

SANT ANIOL STILL/SPARKLING (330ML/1L) .....	2 €	6€
EIRA WATER STILL/SPARKLING (400ML/700ML) .....	3.5€	7.5€
VICHY CATALAN (300ML/1L).....	2 €	6€
GINGER ALE / GINGER BEER / GRAPEFRUIT TONIC / PEACH SODA.....	4€	
COCA COLA / COKE ZERO / FANTA LEMON / FANTA ORANGE.....	3.5€	
HOMEMADE ICE TEA .....	4.75€	
HOMEMADE LEMONADE .....	3€	