



Breakfast

(Until 12pm)

Yogurt bowl, with Mueslix, Fruits, honey.
Coffee or tea. **6.50**

Wholemeal toasts with guacamole, scrambled
eggs and tomatoes. Coffee or tea. **6.50**

Cake of the day with coffee or infusion. **6.50**

Sandwiches

Fuet. **5.00**

Scrambled eggs. **5.50**

Cheese bacon. **5.50**

Tapas

“Patatas bravas” Wayra style. **6.20**

Nachos with guacamole, Pico de gallo, melted
cheddar and sour cream. **8.90**

Chicken strips with curry mayo. **8.50**

Mushrooms “croquetas” over vegan
mayonnaise. **8.30**

Argentinian steak in strips with chimichurri.
9.50

Mussels, steam cooked with white wine,
cognac and ginger. **10.50**

Thai “ceviche” shrimps, coconut milk, mango,
red onion and coriandre. **9.20**

Red tuna tataki with teriyaki and sauce sesame
seeds. **11.00**

Kalamata olives hummus with flatbread
and crudite. **7.50**

Fried and crispy cuttlefish with lime mayo.
10.50

Stir fry artichokes, mushrooms, cherry
tomato, poached egg, pepper oil and toas.
8.60

Mar i montania. Stir fry little octopus, crunchy
bacon and green pees. **9.50**

Beetroot tartare, sundried tomato, antic mustard,
avocado, toast nuts. **8.20**

Grill sweet potato, feta cheese, sundried tomato
and kalamata olives. **7.20**

Slowed cooked pork, sun dried plums, sesame
and crunchy bacon. **8.50**

SALADS

Seasonal tomatoes mix, mozzarella pearls,
kalamata olives, cappers, red onion,
sprouts, nuts, pesto. **10.80**

Empedrat de Xató. Black beans, bacallà,
lettuce, cherries, tuna, olives, crustons.
11.50

Red tuna poke bowl. Jasmine rice, carrot,
avocado, radishes, seasonal fruit, kimchi,
red cabbage and miso mayonnaise. Veggie
option with falafel. **11.20**

Bocadillos

Smoked salmon, baby lettuce, cheese,
guacamole, pesto. **7.80**

Chicken, cheese, caramelized onion
pickles, and mustard mayonnaise.
7.80

Fried calamari, lettuce, Black allioli.
7.20

Grilled pork with tender red pepper
and mayo. **7.50**

Vegan wrap tempeh, sundried tomato,
lettuce, avocado, ginger and lime
mayo. With chips. **10.50**

Chicken fingers wrap, Bacon, lettuce,
tomato and mayo. With chips. **10.50**

Club BURGERS

Homemade beef hamburger, cheese, bacon,
caramelized onion, baby lettuce, tomato,
barbecue sauce, fried potatoes. **12.50**

“Chivito uruguayo” chicken, lettuce, tomato,
ham, smoked cheese, fried eggs, mayo, fried
potatoes. **12.50**

Vegan burger, homemade mushroom burger
with cheese, lettuce, tomato, caramelised
onion, BBQ sauce, mayo and fried potatoes.
12.50

Main DISHES

Argentinian steak with chimichurri, “Pico
de gallo” and fried potatoes. **17.00**

Grilled octopus with “parmentier”.
19.00

“Nasi Goreng”: Indonesian fried rice,
veggies, slow cooked chicken with raisins,
fried egg, sweet soy sauce and homemade
chili paste. **14.00** (Vegan option with tempeh
+1.50)

Candied cod in thyme, over parsnip
parmentier. **14.00**

Seafood curry with coconut milk, lima kaffir,
jasmine rice. **15.00**

Menu for CHILDREN

“A la cubana” rice. **8.50**

Burger with cheese and potatoes. **8.50**

Chicken fingers with potatoes. **8.50**

DESERTS

Chocolate coolant with vanilla ice
cream. **6.00**

Day homemade cake. **6.00**

Vegan vanilla ice cream with berries
and almonds. **5.00**

CHECK FOR THE SUGGESTION
OF THE WEEK



DRINKS

BEERS

Beer glass or "clara"	2.50
Beer glass of Turia	3.00
Beer glass of Complot IPA	3.30
Beer jar of Complot IPA	4.80
Beer jar of Turia	4.50
Beer jar or "clara" 50cl	3.80
Beer or "clara" 1l	7.50
Beer Turia 1l	9.00
Beer Complot IPA 1l	9.50
Beer Daura (gluten free)	3.00
Can 33cl Free Damm	2.50
Bottle 33cl Voll Damm	3.20

Refreshments

Orange/pinapple juice	2.50
Cacaolat	2.20
Coca Cola regular / Zero	2.50
Fanta lemon	2.50
Fanta orange	2.50
Tonic / Aquarius	2.60
Lemon / Nestea	2.60
Red Bull	3.50
Water 0,5l	2.00
Water 1,5l	2.80
Soda water	2.50

Spritzs

APEROL	
St Germain (Elderflower liqueur), cava, soda.	6.00
Martini Fiero, tonic.	6.00
Aperol, cava, soda.	6.00

Vermouths

WHITE VERMOUTH

Martini	4.00
Medusa (Craft of Reus)	4.00

BLACK VERMOUTH

Martini	4.00
Medusa (Craft of Reus)	4.00

Shakes & Juices

with natural fruit

CLASSIC Strawberry, banana and milk	6.00
WAYRA Strawberry, lime and mint	6.00
Natural orange juice	4.00
Oat milk supplement	0.50

Wines & Cavas

BLACK WINES

	Copa	Botella
Esquilache, Tempranillo D.O. Navarra	3.30	13.00
Señorial, Crianza 2018 D.O. Rioja	3.80	15.00
Xiroi Montsant		16.00
Craft "Sangría" artesanal 100% natural		17.00
"Tinto de verano" 50cl/1l	4.00	8.00

WHITE WINES

Entreflores, Verdejo D.O. Rueda	3.80	15.00
Esquilache Chardonnay y Viura D.O. Navarra	3.30	13.00
Manyol, Garnatxa Blanca D.O T Alta		16.00

ROSE WINES

Wild Dalia, Garnatxa. D.O. Navarra		14.00
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CAVAS

Bottle of cava Rubinat, Brut nature	14.00
Bottle of Torres Prunera, Brut nature	18.00
Craft cava "Sangría" 100% natural	19.00

COMBINED

GENEVA

Beefeater	8.00
Bombay Sapphire, Seagrams, Puerto de Indias	9.00
Hendrick's, Bulldog	10.50
Gvine	11.00

WHISKY

JB, Ballantines	8.50
Jack Daniel's, Black Label	10.00

RON

Captain Morgan	8.00
Baccardí	8.50
Brugal, Santa teresa	9.00
Havana 7	10.00

VODKA

Eristoff	8.00
Absolut	9.00
Grey Goose	10.00

OTHERS

Fernet Branca	8.50
Extra Red Bull	1.00

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 Ocata beach



COCKTAILS

PASSION SOUR 8.00

Ron Santa teresa, Maracauya, egg white, sugar, lime.

SPICY MANGO MARGARITA 10.50

Tequila Patrón, mango, triple sec, sugar, limea and tabasco.

EXPRESO WAYRA 8.00

Coffee, vodka Eristoff, Frangelico, coffee liqueur, sugar.

FER´S ISLAND iced tea 10.50

Ron Bacardí, vodka, Triple Sec, geneva, black ron, Coca Cola, lime.

CAIPIRINHA 340ml 7.00

Cachaça, lime, sugar.

STRAWBERRY DAIQUIRI 9.50

Ron Bacardí, lime, sugar, strawberry.

EL ABSTEMIO 7.00

Martini Floreale (0%), passion fruit, soda, lime.

MOJITO CLASSIC 8.50

Ron Bacardí, lime, mint, soda, sugar.

MOJITO Strawberry 9.00

MOJITO Mango 10.50

MOJITO Ratafia 9.00

