

LIVING
BAKKALI

A JOURNEY
OF FLAVORS
WHERE TIME
STANDS STILL

THE MOST ACCLAIMED

FLAME-GRILLED SALAD

HOLY BRAVAS

FARTÓN ALMUSSAFES

FRIED CHICKEN BAO

KEBAB BY LIVING

BIG STARS

SCRAMBLED EGGS WITH “TORREZNOS”
AND TRUFFLES

IBERIAN CHEESE FRIES

BOURBON BURGER

SWEET ENDINGS

COOKIE LIVING

TORRIJA CROI

THE IRRESISTIBLE ONES

TO ENJOY ONE BY ONE (Unit price)

CECINA E IDIAZABAL 3,20€

CROQUETTE (1, 2, 3, 4, 6, 7, 8, 11, 12)

Breaded with a very crunchy panko layer.

CROQUETA DE SUQUET 3,50€

DE GAMBAS (1, 2, 3, 4, 6, 7, 8)

The most Mediterranean croquette you'll ever try.

FARTÓN ALMUSSAFES 5,20€

(1, 3, 4, 6, 7, 8, 11)

Traditional and handmade flaky fartón, caramelized onion with a slight spicy touch, cream cheese, Iberian “sobrasada” (Majorcan sausage) and lime zest.

STEAK TARTAR BAO 5,20€

(1, 3, 4, 6, 7, 9, 10, 12)

Bao bread with juicy steak tartar, creamy low-temperature egg yolk and a three-herb mustard.

FRIED CHICKEN BAO (1, 3, 7, 8, 9, 10, 12) 5,90€

Steamed bao bun filled with marinated and fried chicken thigh, served with tartare sauce and a quail egg.

TORREZNO TACO 4,80€

(3, 12)

Traditional-style taco with diced mango, crispy pork belly, finished with mayonnaise, fresh cilantro, and drops of mildly spicy Sriracha.

OUR FAMOUS CORNETS

LIVING CORNET 5,20€

(1, 3, 4, 5, 6, 7, 8, 10, 11, 12)

Crispy cornet of Iberian “Secreto” (a pork cut) with Peking sauce. For sinners only.

PULLED PORK CORNET 5,20€

(1, 3, 4, 6, 7, 8, 10, 11, 12)

Crispy cornet filled with juicy pulled pork, fried corn, mayonnaise and pickled jalapeños.

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INDIVIDUAL

CLASSICS TO SHARE

FLAME-GRILLED SALAD (3, 7, 8) 8,90€

Flame aubergine, sobrasada (Majorcan sausage) (*), honey and rocket. Our favourite!

(*) Vegan sobrasada available. (+1€)

SEABASS CEVICHE (4, 5, 8, 9) 12,90€

Traditional seabass ceviche in a coconut & “leche de tigre” marinade, with avocado, roasted peanuts, red onion, a touch of lime, and Peruvian yellow chili.

SCRAMBLED EGGS WITH “TORREZ- NOS” AND TRUFFLE (1, 3) 9,90€

Scrambled eggs with “torreznos” and truffle. The perfect combination to start. Ideal for two.

(*) Accompany it with french fries. (+€2).

FOR ONE OR FOR ALL

KOREAN WINGS (1, 3, 4, 6, 7, 11) 11,90€

Six marinated chicken wings coated in our signature crispy batter, served with Korean-style sauce, fresh spring onion, and toasted sesame seeds. Great for sharing.

PARMENTIERE RIGATONI (1, 6, 10, 11) 10,50€

Authentic Italian rigatoni with jowl, Japanese barbecue sauce and a sparkling smoked scamorza cheese, welcome to Italy!

KIMCHI CRUNCH (1, 3, 4, 6, 11) 9,00€

A crowd-pleaser: light and crispy tempura vegetables served with a citrusy kimchi-lime sauce.

HOLY BRAVAS (1, 3, 4, 6, 8, 9, 10, 11, 12) 8,90€

Buttered baby potatoes in tempura with our secret sauce. Sure you know Bravas but ours are the best with Living touch.

IBERIAN CHEESE FRIES (3, 4, 6, 7) 10,90€

Crispy fries loaded with fried chorizo, drizzled with a ranch-style sauce made from the chorizo itself, and finished with extra melted cheese.

DUCK & FOIE “LLANDA” (8, 9) 12,90€

A savoury rice base with mushroom sofrito, tender duck confit, diced foie gras, and toasted hazelnuts.

TRUFFLE DELIGHT (8, 9) 13,90€

(1, 2, 3, 4, 6, 7, 8, 9, 10, 12, 14)

Slow-cooked shredded meat canelón, finished with truffle and a smooth foie cream. A must for truffle lovers — and we know there are plenty.

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FOR SHARING

BETWEEN BREADS

OUR TRIKINI (1, 3, 7) 11,90€

Toasted brioche braid filled with melted cheese, thin slices of Jamón Ibérico, quail eggs and a rich truffle cream. (*) Pair it with fries for an extra

THE BURGER (1, 3, 5, 6, 7, 8, 9, 10, 11, 12) 16,90€

The Classic One: brioche bun, tomato, lettuce, cheddar, crispy bacon, and house burger sauce.

BOURBON BURGER 16,90€

(1, 3, 4, 5, 6, 7, 8, 10, 11, 12)

Artisan brioche bun with matured beef burger, Bourbon bacon jam, pickles, peanut butter mayonnaise and crunchy peanuts.

Con carne 160gr. (*) Acompañalo de patatas fritas (+2€).

KEBAB BY LIVING 8,90€

(1, 3, 4, 5, 6, 7, 8, 9, 10, 11, 12)

Toasted pita bread, filled with Ras Zel Hanout mayon- naise (Middle Eastern spice blend), shredded juicy beef, fried potatoes, red cabbage and kale and cilantro sprouts.

OUR PIZZAS

CARBONARA & TRUFFLE 18,90€

(1, 3, 6, 7, 8, 10, 13)

Extra-crispy white pinsa topped with pine nut praliné, black truffle, shaved Parmesan, slices of guanciale, fresh arugula, and cured egg yolk.

MORTADELLA & PISTACHIO 16,90€

(1, 6, 7, 8, 10, 13)

Extra-crispy white pinsa topped with pistachio pesto, aged Parmesan, thinly sliced Italian mortadella, and a sprinkle of crunchy pistachios.

EXTRAS

EXTRA BREAD 2,50€

FRIED EGG 1€ | BACON 1€ | SAUCES 1€

FRENCH FRIES 2€ | DOUBLE UP 4,50€

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HAPPY ENDINGS

FRESH TUNA WITH PESTO (4, 8) 16,90€

Center-cut fresh tuna marinated in herb pesto, served tataki-style and paired with oven-roasted cherry tomatoes.

CONFIT COD (3, 4) 12,90€

Confit cod loin glazed with ají-honey and finished with fresh lime zest, accompanied by its ideal seasonal garnish.

IBERIAN PORK PLUMA (1) 19,90€

Extra tender Iberian feather with garnish of potatoes and “padron” peppers. Juiciness in its purest form.

DRY-AGED ENTRECÔTE (1) 23,90€

Entrecôte of 45-day dry-aged beef (old cow), served with baby potatoes and blistered Padrón peppers.

YOU DESERVE A POKE

YAKITORI CHICKEN 10,90€

(1, 3, 4, 6, 7, 8, 11, 12, 13)

A vibrant rice base topped with raw shelled pistachios, fresh pomegranate, citrus mayo, tender baby corn, diced mango, pickled red onion, crispy corn nuts, edible flower petals, poppy seeds, creamy ricotta, and sautéed yakitori-style chicken.

SALMON & FRIED KALE 12,90€

(4, 6, 7, 8, 11, 12, 13)

A nourishing rice base topped with pickled beetroot, edamame, furikake seasoning, a tear of ricotta cheese, fresh cilantro, tender baby corn, creamy avocado, marinated salmon, edible flower petals, and finished with toasted sesame dressing and crispy fried kale.

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NO ONE SAYS NO TO SOMETHING SWEET

NEULA LOTUS (1, 3, 7) 16,90€

Delicate neula filled with crushed Lotus biscuit and creamy Lotus spread, served with vanilla ice cream at the center. Great for sharing!

COOKIE LIVING (1, 3, 6, 7, 8) 9,90€

Artisan and Kinder cookie dough baked on the spot in our kitchens. To live it intensely!

TORRIJA CROI (1, 3, 6, 7, 8) 10,00€

French toast with croissant dough and vanilla ice cream. All this bathed in cinnamon and milk. Time flies with this dessert!
Option with nutella (+1€)

COULANT NUTELLA (1, 3, 7) 12,00€

Soft, warm chocolate sponge with a gooey Nutella base, served hot. Paired with a scoop of vanilla ice cream. Great for sharing!

LIVING CHEESECAKE (1, 3, 7, 8) 16,00€

Our signature cheesecake reimagined with a creamy white chocolate base and a luscious pistachio praliné center. Great for sharing!

MILSKHAKES

PANTERA ROSA (1, 3, 7, 8, 12) 8,50€

Pink Panther-style milkshake with strawberry ice cream, whipped cream, and Ruby chocolate.

SNIKERS (1, 3, 5, 6, 7, 8) 8,50€

Snikers chocolate version milkshake with salted caramel, peanuts and milk chocolate.

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WATER & SOFT DRINKS

Water	2,90€
Coke	2,80€
Coke Zero	2,80€
Lemon Fanta	2,80€
Orange Fanta	2,80€
Sprite	2,80€
Fuze Tea	3,00€
Lemon Aquarius	3,00€
Orange Aquarius	3,00€
“Tinto de Verano”	3,80€

Perrier	3,00€
Orange juice	3,00€
Pineapple juice	3,00€
Peach juice	3,00€
Schweppes Tonic	2,80€
Royal Bliss	2,80€
Red Bull	3,00€
Red Bull Sugar Free	3,00€
Red Bull Red Edition	3,00€
Red Bull Apricot Sugar Free	3,00€

COFFEES & INFUSIONS

Espresso	1,80€
Espresso Macchiato	2,20€
White Coffee	2,80€
American Coffee	2,80€
Green Tea	2,80€
Berries Tea	2,80€
Pole-mint Tea	2,80€
Camomile Tea	2,80€
Red Tea	2,80€
Black Tea	2,80€
Rooibos Tea	2,80€

BEERS

Águila Dorada 33CL	3,50€
Águila Dorada 50CL	3,90€
Amstel Oro 33CL	3,50€
Amstel Oro 50CL	3,90€
Heineken 1/3	3,00€
Amstel Oro 0,0 1/3	3,00€
Heineken 1/3 0,0	3,00€
Amstel Radler 1/3	3,00€
Ladrón de Manzanas 33CL	3,00€
Águila Sin Filtrar 33CL	3,50€
Cruzcampo Sin Gluten 33CL	3,50€