

Welcome to your
Tio Joe's house, your
rustic refuge in the
middle of the city, come
and feel like family!



¿WHAT DO YOU FANCY NIBBLING WHILE HAVING A CHAT?

COSINETAS 8,60

Wild Boar Ribs Roasted in the oven all through the night.

SARITAS A LA BRASA 7,70

Roasted Organic Vegetables* with Chimichurri Sauce.

**Cultivated in sustainable vegetable patches of the Valles Occidental region, less than 15 km away from here, complying with the Slow Food and Km0 standards.*

DOÑA CROQUETAS 6,60

6 Homemade Chicken Fricassee Croquets.

PADRINOS 5,50

Sometimes spicy, sometimes not, Padron Peppers.

HUMMUS DE KARIM 6,70

Seasonal Hummus. Ask me for today's special.

SANTA RITA 4,80

Potato Wedges with Mojo Picon Sauce from Canary Islands.

MARIANICO 6,90

Campero Egg*, thin Spicy Chorizos, Padron Peppers and Potatoes. **Organic egg from free range chickens.*

LA TABLA DE MI CUÑAO 11,50

Spanish Iberic Ham Platter. No intro required.



WE DON'T JUST EAT BURGERS

LA VECINA DEL 5º 9,70

Chicken Brochette with Grilled Seasonal Fruit and Vegetables.

TITO ERIC 12,10

Grilled Flank Steak with Aromatic Chimichurri Sauce.

PUCHERO DE LA ABUELA 6,50

Ask what grandma cooked today: A Chickpea Stew, a Lentil Stew or a Soup.

ARROZ DE PASTOR 11,50

I make Grilled Rice every *Thursday*.



BURGERS MADE OF 48H- MACERATED-OLD-COW WITH MY SECRET RECIPE

TITA LOLA 10,80

The one the family loves the most, our Burger made with Cheddar Cheese, Crispy Bacon, Tomato, Lettuce, Caramelised Onion, Pickle and a Fried Egg.

PRIMO CARLOS 9,90

For the cheese lovers' nieces and nephews, our Burger with Mozzarella, Brie, Roquefort, Tomato and Caramelised Onion.

TORITO 9,40

If you fancy a sweet touch, have our burger with Brie, Crispy Bacon, Tomato, Lettuce, Caramelised Onion and Homemade Mango Jam.

Come along with your
mates and watch football
at your Tio Joe's house
NO NEED TO BOOK
IN ADVANCE.
Everyone to the stables!

LA SUEGRA 10,50

Have the spiciest conversation, eating our Burger with Watercress, Mozzarella di Bufala Campana D.O.P., Dried Tomatoes and Habanero Pesto Sauce.

CRIS DEL POBLE 9,70

Burger with Toasted Iberic Spanish Ham, Manchego Cheese D.O. and Ham Muselina Sauce. **Hellmann's chosen best Burger in Barcelona 2016.*

JJ 7,90

Have something simple if you are not too hungry, our Burger with Cheddar Cheese and Caramelised Onion.

YANKEE 9,80

For the traditional ones, our Burger with Cheddar, Crunchy Bacon, Lettuce, Tomato, Pickle and BBQ Sauce.

CARLOTTA DE POLLO 9,70

If you fancy chicken today, I will make you a Chicken Leg with Fresh Spinach, Red Onion and Lime Mayonnaise.

LA TECA 9,80

You won't even believe it's Vegan! This Burger is made with Oats, Wheat, Barley, Oyster Mushrooms, Courgette, Soybeans and Asparagus sprouts.

Ask me about the
group menus for your
celebrations and events.



WE MET THROUGH MY
BURGERS AND YOU FELL
IN LOVE WITH ME OVER
MY HOMEMADE DESSERTS

MARUJA CASERA 3,50

Homemade Custard with a Campurriana Biscuit.

TORRIJA DE LA TÍA JULITA 4,80

Grilled French Toast (not fried) with unsweetened Yogurt Ice Cream and Sugared Bacon.

ELADIO DE CHOCO 3,90

Chocolate Ice Cream with Oil and Salt.

ELADIO DE QUESO 3,90

Goat's Cheese Ice Cream with Quince and Balsamic Cream.

ELADIO DE TEMPORADA 3,90

Ask me for the Ice Cream our artisan has prepared today

FRUTA DE TEMPORADA 2

The Fruit that was available at the market today.

FRUTA FLAMBEADA 3

Flambeed Fruit with Orujo and Sugar Cane.

SOBAO 4,80

Toasted Sobao Pasiego with Cream Cheese and Homemade Jam.

PIJAMA 5,90

Bringing back an 80's classic as you might remember, however, with Homemade Egg Custard, Fruit in Syrup and Fresh Cream (made daily), with a Spicy Touch.

Open every day: 12 pm to 4 pm and 8 pm to 12 am.
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