

TAPAS
BARCELONA
Restaurant & Bar

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NUESTRAS TAPAS

OUR TAPAS

PAN CON TOMATE Homemade bread server warm with tomato and garlic.....	80 B
PAN DE AJO Garlic bread.....	80 B
ENSALADILLA RUSA Mixed vegetable salad with mayonese (russian salad).....	120 B
TAPA DE ANCHOAS Y ACEITUNAS Anchovy fillets and olive.....	120 B
BOQUERONES EN VINAGRE Fresh anchovy in vinegar.....	120 B
PULPO A LA GALLEGA Galician style octopus (sliced octopus served with sliced potatoes, olive oil, sweet paprika and hot paprika).....	150 B
PATATAS BRAVAS Fried potatoes server with bravas sauce.....	100 B
TORTILLA DE PATATAS Y CEBOLLA Spanish omelette with potatoes and onions.....	100 B
RACIÓN DE JAMÓN IBÉRICO (100g) Portion of iberian ham (100g).....	560 B
RACIÓN DE CHORIZO IBÉRICO (100g) Portion of iberian chorizo (100g).....	280 B
RACIÓN DE LONGANIZA IBÉRICA (100g) Portion of longaniza style iberican ham (100g).....	280 B
SURTIDO DE IBÉRICOS (100g) Assortment of iberian meats (100g).....	520 B
JAMÓN SERRANO (100g) Portion of serrano ham (100g).....	270 B
QUESO MANCHEGO (100g) Portion of sheep's milk cheese made in la mancha (spain) (100g).....	260 B
CHOCOS Lightly floured and deep fried baby squids.....	170 B
CALAMARES A LA ROMANA Deep fried squid rings.....	160 B

CHIPIRONES A LA PLANCHA Grilled baby squid.....	190 B
MEJILLONES RELLENOS Stuffing mussels.....	160 B
ALBÓNDIGAS CON TOMATE Meatballs in tomato sauce.....	100 B
DELICIAS DE CAMEMBERT Deep fried camembert with strawberry jam.....	200 B
MUSLITOS DE POLLO AL AJILLO Roasted chicken thighs with garlic.....	100 B
GAMBAS AL AJILLO Prawn with garlic.....	170 B
GAMBAS A LA SAL Prawn with salt.....	210 B
BASTONZITOS CRUJIENTES DE PESCADO CON SALSAS TARTAR Crispy sticks of fish with tartar sauce.....	160 B
GAZPACHO Cold tomato soup.....	90 B
MINI SOPA DE CEBOLLA Mini onion soup.....	160 B
PARMENTIER DE PATATA CON CRUJIENTE DE TOCINO Parmentier of potatoes with crispy bacon.....	140 B
HUEVO FRITO SOBRE PARMENTIER DE PATATA Y ACEITE DE TRUFA Fried egg served over a parmentier of potato and truffle oil.....	220 B
CARPACCIO DE TERNERA CON VIRUTAS DE PARMESANO Beef carpaccio with parmesan chips.....	260 B
MINI "TRINXAT DE LA Cerdanya" CON BEICON AHUMADO Y HUEVO DE CODORNIZ Spanish style mashed potato and cabbage served with smoked bacon and topped with a quail egg.....	110 B
CROQUETAS DE POLLO (6 u) Chicken croquettes (6 u).....	120 B
CARRÉ DE CORDERO AL PERFUME DE AJOS Rack of lamb served with perfume of garlics.....	300 B
MINI BURGUER "TAPAS" Minihamburgers.....	120 B
FILETE DE TERNERA A LA PLANCHA CON SAL MALDON Y ACEITE DE OLIVA (100g) Grilled beef steak served with "maldon" salt and olive oil (100g).....	320 B
FILETE DE TERNERA CON FOIE Y REDUCCIÓN DE VINO (100g) Grilled beef steak served with liver and red wine reduction (100g).....	420 B
TOSTADA CON PIMIENTOS ASADOS Y ANCHOAS Toast with grilled red peppers and anchovies.....	160 B

MINI ENSALDA MEDITERRÁNEA CON VINAGRETA BALSÁMICA Mini mediterranean salad served with balsamic vinaigrette.....	120 B
MINI LASAÑA DE BERENJENAS Y CARNE CON BECHAMEL Mini beef and aubergine lasagne served with bechamel sauce.....	160 B
SALMÓN AHUMADO (100g) Smoked salmon (100g).....	200 B
FOIE A LA PLANCHA CON CEBOLLA CARMELIZADA Y PURÉ DE MANZANA (50g) Grilled liver with onion confit and applesauce (50g).....	340 B

PAELLAS, ARROCES Y FIDEOS

PAELLAS, RICE AND NOODLES

PAELLA DE MARISCO Seafood fish.....	370 B
PAELLA DE CARNE Meat paella.....	340 B
FIDEUÁ CON "ALL I OLI" Noodles with seafood and garlic mayonese.....	340 B
"RISSOTO DE CEPES" CON PARMESANO Mushroom Rissoto (ceps) with parmesan.....	320 B
"RISSOTO DE CEPES" CON FOIE Mushroom Rissoto (ceps) with liver.....	470 B
ARROZ A LA CUBANA Cuban style rice dish.....	200 B
PAELLA MIXTA Mixed paella.....	360 B
ARROZ NEGRO Black rice paella.....	380 B

*Please be aware that our Paellas are traditionally cooked and may take 30 minutes to prepare

BOCADILLOS

SANDWICHES

Fríos / Cold	
CHORIZO IBÉRICO Iberian red pork sausage.....	220 B
JAMÓN SERRANO Serrano ham.....	210 B
JAMÓN IBÉRICO Iberian ham.....	370 B
LONGANIZA Iberian pork sausage.....	220 B

QUESO Cheese.....	220 B
TORTILLA DE PATATAS Spanish omelette.....	180 B
VEGETAL Vegetable.....	160 B
VEGETAL DE SALMÓN Vegetable with smoked salmon.....	210 B
MEDITERRÁNEO (ATÚN, ANCHOAS Y ACEITUNAS) Mediterranean (tuna, anchovy and olives).....	200 B
Calientes / Hot	
BEICON CON QUESO Y CEBOLLA Bacon with cheese and onion.....	200 B
FRANKFURT CON QUESO Y CEBOLLA Hot dog with cheese and onion.....	200 B
HAMBURGUESA CON QUESO Y CEBOLLA Cheeseburger with onion.....	220 B
PECHUGA DE POLLO Chicken.....	180 B
PECHUGA DE POLLO REBOZADO Battered chicken.....	200 B
CALAMARES Fried squids rings.....	200 B
PEPITO DE TERNERA Veal sandwich.....	360 B

POSTRES

DESERTS

SURTIDO DE FRUTAS DEL TIEMPO Fresh fruit platter.....	100 B
"FONDUE" DE CHOCOLATE Chocolate fondue with assortment of fresh fruit.....	160 B
SORBETE DE MOJITO Mojito sorbet.....	80 B
MOUSSE DE CHOCOLATE Chocolate mousse.....	160 B
ALASKA (HELADO DE VAINILLA CON MERENGUE) Alaska vainilla ice cream.....	160 B
TOSTADAS CON CHOCOLATE Y SAL MALDON Chocolate toast with maldon salt.....	80 B

