

TAPAS FROM BARCELONA

...TAPAS ORIGINATING IN BARCELONA THAT REPRESENT US.... OR AT LEAST OUR GREAT-GRANDPARENTS...

Russian salad with royal crab	16 €
“Bravas” potatoes	6,5 €
Bomba from Barceloneta	6 €
Prat roast chicken croquettes	2,5 € / UN.
Iberian ham croquettes	3 € / UN.
Cod fritters with honey and lemon	9 €
Small Autumn-mushroom pasties	6 €
Roman-style beach calamari with saffron	16 €
Mallorca “Trepó” omelet with subtle “all i oli”	12 €
Pickled mushrooms, baby onions and chestnuts	20 €
Marinated anchovies “a l’all cremat”	14 €
Spanish omelet	9 €
Revolutionary mussels	16 €
Salt-encrusted Barcelona prawns	9 € / UN.
Salt-encrusted crayfish	14 € / UN.
Oysters from Gouthier Normandy	4 € / UN.
Oysters from the Delta de l’Ebre	3,5 € / UN.
Oysters from Galicia	4 € / UN.
3-oysters tasting box	10 €

...TAPAS OF FOREIGN ORIGIN WHICH WERE ADOPTED INTO THE EARLDOM OF BARCELONA IN ROMAN TIMES, FROM THE 1ST AND 2ND CENTURY.

	Tapa	portion
Pure Iberian acorn ham	16 €	26 €
Aged Iberian pork “chorizo”	10 €	18 €
“Longaniza” from Vic	8,5 €	16 €
Cheese board	9 €	14 €
Mushroom and pork-rind buns		8€
Assortment of Spanish olives		8€
Anchovies from l’Escala “OOO - Casa Xillu”		3 € / UN.
Flat-bread and tomato		4,5 /UN.

ENTREES

'Illustrated' salad	18€
Spinach and nut salad with pomegranate vinaigrette	22 €
Smoked cod "esqueixada" with pil-pil	24 €
Grilled seasonal vegetables with "romesco" sauce	24 €
Grilled foie with mushrooms and an egg yolk vinaigrette	29 €
Modernist steak tartar	26 €

SOUP, RICE AND PASTA

"Escudella" with pasta shells and "Carn d'olla" served separately <i>Typical Catalan soup, made with vegetables, meat and legumes. Traditionally served at Christmas, with pasta shells.</i>	28 €
"Caputxina" rice with vegetables <i>A recipe from 1851, published in the book "la cuinera catalana".</i>	24 €
Barcelona rice <i>The recipe comes from the 16th century, it includes king prawns, clams, Iberian ham and cuttlefish</i>	28 €
Noodle casserole <i>A recipe from the 15th century, with ribs, pigs' cheeks and black pudding</i>	26 €
"Casa Fonda" Barcelona-style cannelloni <i>A typical dish, very popular during the 17th and 18th centuries. It was served in bourgeoisie restaurants called "fondas" .</i>	26 €

BARCELONA'S CASSEROLES

CASSEROLES AND STEWS ARE A VERY TRADITIONAL AND POPULAR WAY OF COOKING IN CATALUNYA. HERE WE OFFER ORIGINAL AND TYPICAL STEWS OF THE PEOPLE

Rock fish "suquet"	34 €
<i>Typical fishermen's casserole made with rock fish known as "morralla". With potatoes, onion "sofrito" and a "picada" to aromatize.</i>	
"Sea & Mountain", free-range Chicken with crayfish	54 €
<i>A dish that originated in the exchanges between merchants on market days.</i>	
Fricandó Barcelona stew	28 €
<i>Traditional veal stew with mushrooms. The recipe appears in a cookbook from 1728.</i>	
Catalan-style roast pork meatballs and free-range chicken	24€
<i>Barcelona's original bourgeoisie dish, eaten on special celebration days.</i>	
Suckling lamb shoulder from Montseny with 12 bulbs of garlic	45 €
<i>A mountain dish, roasted with red wine and with 12 garlic bulbs inside.</i>	
Royal hare	36€
<i>A traditional French recipe that became popular in the Barcelona gastronomy after the Universal Exhibition of 1888.</i>	

FROM THE BARCELONETA FISH MARKET **AND THE CATALAN COAST:**

	1/2 Portion	Portion
Prawns D.O. Barcelona	32€	60€
Crayfish D.O. Barcelona	30€	56 €
Cuttlefish from the Delta beach		32 €
Razor clams from Delta de l'Ebre		26 €
Sea-cucumber from Roses		42 €
Sole		42 €
Sea bass		42 €
Turbot		38 €
Monkfish		32 €

Seasonal availability

... OVER OAK GOALS:

Ox entrecote – Frisona Ox	30 €
Sirloin - Old Beef- Rubia Gallega <i>7 year-old beef</i>	42€
Old Beef- Rubia Gallega – Steak rib-eye <i>7 year old beef, matured 90 days</i>	85 €/KG
Wagyu rib-eye steak <i>Japanese denominated beef -raised in Burgos</i>	120 €/KG

BARCELONA CONFECTIONARY

Nun's "mató" with flowers & honey	13 €
<i>Traditional fresh cheese from the Pedralbes monastery. A traditional Easter-time dessert served with seasonal flowers</i>	
"Tio Nelo" fritters with hot chocolate	13 €
<i>Classic recipe of hot-chocolate-filled fritters</i>	
Fresh fruit salad with lemon tea	13 €
<i>Seasonal fruit salad with iced lemon tea</i>	
Ice cream	10 €
<i>Our made-to-order ice creams with toppings (Chocolate, vanilla, yoghurt/ginger, lemon)</i>	
Russinyol amuse-bouche	22€
<i>Complete cheeseboard with nuts, jams and cumin flat bread</i>	

10% tax included