

TAPAS AND PORTIONS TO BE SHARED

TAPAS E PORZIONI DA CONDIVIDERE

STARTERS

Flat toasted bread with ripped tomatoes	4,60
Ondarroa Anchovies	9,40
Lentils salad with smoked herring	11,95
Roasted chicken croquettes (unit)	3,30
Black cuttlefish croquettes (unit)	3,40
Cod fritters (unit)	3,40
"Patatas bravas"	7,90
"Bellota" hand cut cured ham	22,30
Tomato salad, avocado and tuna	13,90
"Esqueixada" Cod Fish salad with "Figueres" onion	19,20
Veal carpaccio with "parmigiano reggiano"	17,40
Russian salad	8,40
Broken eggs with seasonal artichokes	15,40
Sea bass sashimi with avocado and iberian jowl veil	30,40
Fried fresh prawns in garlic	35,40

SEA, LAND & SPOON

Traditional catalan soup with meatballs and pasta	17,50
Salmon Tataki with Teriyaki and avocado	19,60
"Bluefin" tuna tartar with avocado	21,90
Grilled fresh cuttlefish	19,90
Grilled deboned hake or with garlic	24,80
Cod fish "a la llauna" with garlic and paprika or with ratatuille sauce	27,50
Melow veal with potatoes	25,35
"Callos" tripe with chickpeas	19,20
Doboned oxtail with mashed potatoes	19,35
Steak tartar (with or without local cheese)	23,50
Mellow veal meatballs with funghi porcini and aubergine	18,85
Grilled "secreto" tender pork	30,00
T bone steak 900 gr. min. 2 pax	84,85

Sourdough bread - 2,30

OUR SPECIALS

Green beans tempura with Comté and Sriracha	13,15
Broken Eggs with Crispy Shoestring Potatoes, Iberian Ham and "Chistorra"	15,40
Fresh salmon tartar with soya sauce	18,55
Grilled octopus with iberian pork	26,75
Spaguettis "alle vongole" with clams	22,95
Tuna tataki with soya sauce and yuzu	23,50
Pepper-Crusted Tenderloin Bites or in garlic, with french fries	22,90
Fishermans' paella	31,50
Meat and vegetables rice	27,40

DESSERTS BARCELONA

Strawberry puff pastry	9,65
Vanilla ice cream	7,35
Caramelized pinneapple with pastry cream and coconut coulis	8,80
Guanaja chocolate cake	9,30
Cheesecake with berries	8,15
Rosemary yolk custard with coconut ice cream	8,05
Fine apple tart with vanilla ice cream	8,40
Crunchy chocolate pastry balls (unit)	3,60

WINES BY THE GLASS

Cava Llopart Brut Nature	6,80
"Torre La Moreira" Marqués de Vizhoja Albariño	5,80
Viña Salceda Blanc Tempranillo Blanco	5,80
Les Argelières Blanc Chardonnay	5,60
"Garnatxa negra" Herència Altés Garnatxa negra	4,95
"Salvio" Dominio de Elbio Tinto fino	5,70
"Altaroses" Joan d'Anguera Garnatxa negra	8,00

Fish products for raw consumption have been previously frozen in accordance with regulations to ensure the prevention of Anisakis.

We cannot guarantee the absence of traces of allergens due to possible cross-contamination in our kitchen.

ANTIPASTI FREDDI E CALDI

La nostra Focaccia	5,10
Mortadella di Bologna	11,25
San Daniele, Rucola e Bufala	16,80
San Daniele, Rocket & Buffalo Mozzarella	
Insalata caprese	13,40
Tomato salad with bufala mozzarella and basil	
Burratina fresca con pomodoro candito	16,55
Fresh burrata with candied tomato	
Lasagna fredde di stracciatella al pesto	15,00
Cold "stracciatella" lasagna al pesto	
Calamari fritti alla romana	19,25
Battered fresh squid rings	
Asparagi ai ferri con prosciutto e rucola	14,40
Grilled asparagus with bellota ham and rucola	
Melanzane alla parmigiana ripiene al ragù di salsiccia	14,20
Stuffed aubergine with catalan sausage	

LA NOSTRA PASTA

Spaghetti al pomodoro	16,00
Spaguettis with tomato	
Gli autentici spaghetti alla carbonara	18,50
With parmesan cheese, egg and guanciale	
Pappardelle all'arrabbiata	17,80
Pappardelle "all'arrabbiata" spicy with tomato	
Rigatoni alla bolognese	16,50
Rigatoni "alla Bolognese"	
Canellone tradizionale della casa	19,60
Our own canellone	

RISOTTI

Risotto ai funghi porcini	17,40
Funghi porcini risotto	
Risotto al nero di seppia	17,40
Cuttlefish black risotto	
Risotto verde con gamberetti	17,40
Green risotto with fresh prawns	

CARNI E PESCI

Spiedini di coda di rospo, gamberi e guancia di maiale	26,60
Monkfish skewer with shrimps and iberian pork	
Tagliata di manzo	28,70
Grilled sliced sirloin steak with fine herbs	
Ceviche di Spigola e gamberetti	28,70
Sea Bream and shrimps Ceviche	
Tonno tonnato	22,70
Red tuna with anchovies sauce and capers	
Ossobuco con risotto alla Milanese	25,40
Ossobuco with milanese risotto	
Cotoletta alla Milanese	39,90
Milanese cutlet (breaded veal cutlet)	

DOLCI MILANO

Gelato al caffè "Illy"	7,70
"Illy" co ee ice cream	
Spettacolare gelato al cioccolato	8,05
Decadent Chocolate Ice Cream	
Cannolo al pistacchio	7,70
"Cannolo" with pistachio	
Tiramisù	8,60
Panna cotta con coulis di frutti rossi	7,85
Panna cotta with berries coulis	

vat included



FREE PARKING
SABA, C/ Londres 56

SATURDAYS, SUNDAYS, AND HOLIDAYS,
WE HAVE BAIXAS TORTELL BARCELONA.

ORARIO DI CUCINA
KITCHEN HOURS

13:00 to 16:00h. & 19:30 to 23:00h.