



CUINA DE FUSIÓ ITALIANA I CATALANA

BARCELONATIW

RESTAURANT - ENOTECA



OUR CUISINE

FUSION OF CATALAN AND ITALIAN CUISINE
OF THE HIGHEST QUALITY
AND AT A VERY COMPETITIVE PRICE.

TAPAS AND DISHES TO SHARE.

FRESH AND LOCAL
PRODUCTS.

Especial
emphasis on
seasonality
of each
products.



Salads
fresh
healthy salads, risottos,
rice dishes, pasta
and pizzas.



OUR
MENUS



STARTERS TO SHARE

Focaccia with mortadella Bologna

Black cuttlefish croquettes

Fresh burratina with candied tomato

Salmon tartar with soy

Stuffed aubergine with catalan sausage

MAIN TO CHOOSE

Tuna tataki with soya and yuzu

Our own canellone

DESSERT TO CHOOSE

Panna cotta with red fruit coulis

“Illy” coffee ice cream

DRINK

White wine SOTAVENT XAREL·LO (Joan Sardà)

Black wine GARNATXA NEGRA (Herència Altés)

Still water or Vichy

Coffees or infusions



STARTERS TO SHARE

Flat toasted bread with ripped tomatoes

Caprese salad

Battered fresh squid rings

Fried eggs with potatoes and iberian ham

Meat and vegetable rice

MAIN TO CHOOSE

Monkfish, shrimps and iberian pork skewer

Mellow beef with potatoes

DESSERT TO CHOOSE

Cheesecake with red fruits

Tiramisu

DRINK

White wine SOTAVENT XAREL·LO (Joan Sardà)

Black wine SALVIO TINTO FINO (Dominio de Elbio)

Still water or Vichy

Coffees or infusions



STARTERS TO SHARE

Flat toasted bread with ripped tomatoes

“Bellota” hand cut cured ham

Russian Salad

Roasted chicken croquettes

Meat and vegetable rice

Tuna tataki with soya and yuzu

Green vean tempura with Comté i Sriracha

Diced beef fillet with black pepper or garlic

DESSERT TO CHOOSE

Panna cotta with red fruit coulis

Natural pinneapple

DRINK

White wine TORRE LA MOREIRA ALBARIÑO (Marqués de Vizhoja)

Black wine LA SALCEDA CRIANZA (Viña Salceda)

Still wáter or Vichy

Coffees or infusions



STARTERS TO SHARE

Flat toasted bread with Ripper tomatoes

Ondarroa anchovies with virgin olive oil

“Bellota” hand cut cured ham

Tomato, avocado and tuna belly salad

Green vean tempura with Comté i Sriracha

Fish and seafood rice

MAIN TO CHOOSE

Grilled hake or Santurce (garlic and vinegar)

Grilled beef fillet with garnish

DESSERT TO CHOOSE

Cheesecake with red fruits

Decadent Chocolate Ice Cream

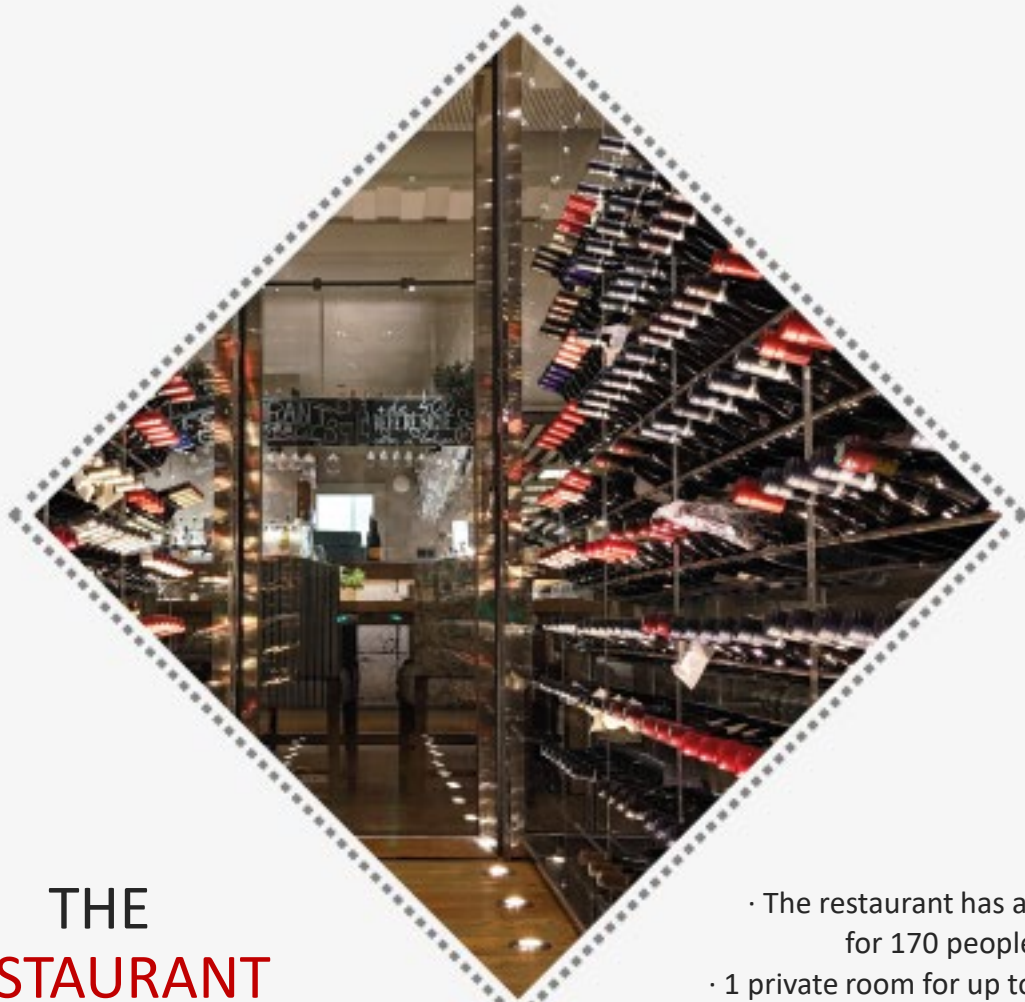
DRINK

White wine TORRE LA MOREIRA ALBARIÑO (Marqués de Vizhoja)

Black wine LA PILOSA GARNATXA NEGRA (Herència Altés)

Still wáter or Vichy

Coffees or infusions



THE RESTAURANT AND ITS SPACES

- The restaurant has a capacity for 170 people.
- 1 private room for up to 50 people.
- Possibility of high and low tables according to your taste and availability.
- Impressive wine cellar with more than 400 references.
- Multimedia equipment available for hire.

