

CUINA DE FUSIO ITALIANA I CATALANA

BARCELONATIW

— RESTAURANT — ENOTECA —



OUR CUISINE

Top quality Catalan and Italian cuisine.

Tapas & dishes to share.

Fresh and Km 0 products.

Best
selection of
seasonal
products



Fresh and healthy
salads, risotto,
paella, pasta and
pizza





OUR

MENUS





MILANO MENÚ

STARTERS TO SHARE

Focaccia with mortadella

Cuttlefish ink croquettes

Fresh salmon tartar with soy sauce

Fresh burrata with glazed tomato

Eggplant parmesan stuffed with sausage sauce

MAIN COURSE TO CHOOSE

Tuna tataki with soy sauce and yuzu

Our cannelloni

DESSERT TO CHOOSE

Panna cotta with berries Coulis

“Illy” coffee ice cream

DRINKS

White wine JOAN SARDÀ

Red Wine VESPRES VINYES VELLES (Celler Josep Grau Viticultor)

Still or sparkling water (Vichy)

Coffee or teas



STARTERS TO SHARE

Flat toasted bread with tomato

Caprese salad

Battered squid rings

Fried eggs with French fries and Iberian ham

Meat and vegetables rice

MAIN COURSE TO CHOOSE

Monkfish, shrimps and Iberian pork skewer

Mellow beef with potatoes

DESSERT TO CHOOSE

Berry Cheesecake

Tiramisú

DRINKS

Whitewine JOAN SARDÀ

Blackwine BALUARTE ROBLE (Julián Chivite)

Coffee or teas

Still or sparkling water (Vichy)



TAPAS MENÚ

STARTERS TO SHARE

Flat toasted bread with tomato

“Bellota” ham (hand cut)

Russian Salad

Roasted meat croquettes

Meat and vegetables rice

Grilled tunafish with foie p el e

Diced Beef fillet with black pepper or garlic

DESSERT TO CHOOSE

Panna cotta with berries coulis

Fresh pineapple

DRINKS

White wine BALUARTE VERDEJO (Juli n Chivite)

Red wine BALUARTE ROBLE (Juli n Chivite)

Still or sparkling water (Vichy)

Coffee or infusions



STARTERS TO SHARE

Flat toasted bread with tomato

Ondarroa anchovies with virgin olive oil

“Bellota” ham (hand cut)

Tomato, tuna and avocado salad

Green beans tempura with Comté and

Sriracha

Fish and seafood

rice

MAIN COURSE TO CHOOSE

Grilled deboned hake or with

Santurce sauce (garlic and
vinegar sauce)

Grilled beef fillet with garnish

DESSERT TO CHOOSE

Berries cheesecake

Coconut ice cream with custard cream

DRINKS

White wine BALUARTE VERDEJO (Julián Chivite)

Red wine La Salceda (Viña Salceda)

Still or sparkling water (Vichy)

Coffee or infusions



THE RESTAURANT AND ITS FACILITIES

The restaurant has a total capacity of 170 people.

1 private room up to 50 guests.

You can choose between high or regular tables, on availability.

Impressive cellar with more than 400 varieties.

Multimedia equipment available to rent.

