



START SNACKS...

Flat toasted bread with ripped tomatoes	4,15
Ondarroa Anchovies	8,65
Roasted chicken croquettes (unit)	3,15
Black cuttlefish croquettes (unit)	3,15
Cod fritters (unit)	2,95
"Patatas bravas"	6,70
"Bellota" hand cut cured ham	19,85

COLD AND HOT STARTERS

Gazpacho by the glass	8,30	Bowl	12,60
Tomato salad, avocado and tuna	11,20		
Figueras' onion with tomato	9,45		
"Esqueixada" Cod fish with tomato and olives	14,85		
Veal carpaccio with "parmigiano reggiano"	15,60		
Russian salad	7,55		
Lentils salad with smoked herring	11,15		
Green beans tempura with Comté and Sriracha	12,25		
"Callos" tripe with chickpeas	13,40		
Eggs with potatoes and ham	12,50		
Sea bass sashimi with avocado and iberian jowl veil	19,50		
Fried fresh prawns in garlic	32,50		

RICE DISHES

Meat and seasonal vegetables paella	24,65
Fishermans' paella	29,40

FRESH FISH

Tuna tataki with soya sauce and yuzu	21,55
"Bluefin" tuna tartar with avocado	19,50
Grilled fresh cuttlefish	17,60
Grilled deboned hake or with garlic	20,50
Cod fish "a la llauna" with garlic and paprika or with ratatouille sauce	24,95

MEAT AND CASSEROLE

Doboned oxtail with mashed potatoes	16,50
Steak tartar (with or without local cheese)	19,85
Beef fillet cubes with black pepper or garlic	22,60
Mellow veal with potatoes	19,25
Mellow veal meatballs with funghi porcini and aubergine	17,55
Our own veal hamburger	17,35
Grilled "secreto" tender pork	27,40
T bone steak 900 gr. (Min. 2 pax)	73,05

DESSERTS BARCELONA

Strawberry puff pastry	8,65
Banana ice cream with cookies	6,90
Vanilla ice cream	6,90
Caramelized pineapple with pastry cream and coconut coulis	8,20
"Recuit de drap de Fonteta" (Local fresh cheese)	7,95
Cheesecake with berries	7,30
Rosemary yolk custard with coconut ice cream	7,50
Fine apple tart with vanilla ice cream	7,50
Crunchy chocolate pastry balls (unit)	3,10

WINES BY THE GLASS

Cava Juvé & Camps Essential	5,35
Baluarte Verdejo	4,05
Rosé Chivite Las Fincas	5,10
Vespres	4,35
La Salceda	5,80
Rapolao	6,55

ANTIPASTI FREDDI E CALDI

La nostra Focaccia	4,40
Tapa di parmigiano reggiano	7,75
Mortadella di Bologna	8,40
Insalata verde di stagione	10,35
Seasonal green salad	12,50
Insalata caprese	12,50
Tomato salad with bufala mozzarella and basil	
Burratina fresca con pomodoro candito	15,45
Fresh burrata with candied tomato	
Lasagna fredde di stracciatella al pesto	14,00
Cold "stracciatella" lasagna al pesto	
Calamari fritti alla romana	17,95
Battered fresh squid rings	
Tartar de salmone fresco con soia	17,25
Fresh salmon tartar with soya sauce	
Polpo all'acqua pazza	25,00
Grilled octopus with iberian pork	
Asparagi ai ferri con prosciutto e rucola	10,50
Grilled asparagus with bellota ham and rucola	
Melanzane alla parmigiana ripiene al ragù di salsiccia	10,35
Stuffed aubergine with catalan sausage	

LA NOSTRA PASTA

Spaghetti quadrati al pomodoro	11,95
Squared spaguettis with tomato	
Tagliatelle alla siciliana	14,00
Sicilian tagliatelle	
Tagliatelle alle vongole	21,20
Tagliatelle "alle vongole" with clams	
Gli autentici spaghetti alla carbonara	14,55
With parmesan cheese, egg and guanciale	
Pappardelle all'arrabbiata	14,55
Pappardelle "all'arrabbiata" spicy with tomato	
Rigatoni alla bolognese	14,55
Rigatoni "alla Bolognese"	
Canellone tradizionale della casa	15,80
Our own canellone	
Ravioli ripieni di funghi porcini e guanciale con salvia	14,80
Funghi porcini and guanciale ravioli with salvia	

RISOTTI

Risotto ai funghi porcini	14,00
Funghi porcini risotto	
Risotto al nero di seppia	14,00
Cuttlefish black risotto	
Risotto verde con gamberetti	14,00
Green risotto with fresh prawns	

CARNI E PESCI

Tonno ai ferri con foie gras	28,20
Grilled fresh tuna with foie pòelé	
Spiedini di coda di rospo, gamberi e guancia di maiale	24,25
Monkfish skewer with shrimps and iberian pork	
Ceviche di Spigola e gamberetti	26,40
Sea Bream and shrimps Ceviche	
Vitello tonnato	21,20
Veal with tuna sauce and capers	
Saltimbocca alla romana	20,20
"Saltimbocca alla romana" veal, ham and sage	
Ossobuco con risotto alla Milanese	23,25
Ossobuco with milanese risotto	
Tagliata di manzo	26,25
Grilled sliced sirloin steak with fine herbs	
Cotoletta alla Milanese	38,70
Milanese cutlet (breaded veal cutlet)	

DOLCI MILANO

Gelato al caffè "Illy"	7,20
"Illy" coffee ice cream	
Gelato al cioccolato	7,20
Chocolate ice cream	
Cannolo al pistacchio	7,45
"Cannolo" with pistachio	
Tiramisú	7,50
Panna cotta con coulis di frutti rossi	7,30
Panna cotta with berries coulis	

ORARIO DI CUCINA KITCHEN HOURS

13.00 to 16.00h.
&
20.00 to 23.30h.