

**TAPAS**  
**BARCELONA**  
*Restaurant & Bar*

# TAPAS

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### NUESTRAS TAPAS

#### OUR TAPAS

<b>PAN CON TOMATE</b> Homemade bread server warm with tomato and garlic...	60 B
<b>PAN DE AJO</b> Garlic bread.....	60 B
<b>ENSALADILLA RUSA</b> Mixed vegetable salad with mayonese (russian salad).....	100 B
<b>TAPA DE ANCHOAS Y ACEITUNAS</b> Anchovy fillets and olive.....	120 B
<b>BOQUERONES EN VINAGRE</b> Fresh anchovy in vinegar.....	120 B
<b>PULPO A LA GALLEGA</b> Galician style octopus (sliced octopus served with sliced potatoes, olive oil, sweet paprika and hot paprika).....	150 B
<b>PATATAS BRAVAS</b> Fried potatoes server with bravas sauce.....	80 B
<b>TORTILLA DE PATATAS Y CEBOLLA</b> Spanish omelette with potatoes and onions.....	90 B
<b>RACIÓN DE JAMÓN IBÉRICO (100g)</b> Portion of iberian ham (100g).....	540 B
<b>RACIÓN DE CHORIZO IBÉRICO (100g)</b> Portion of iberian chorizo (100g).....	240 B
<b>RACIÓN DE LONGANIZA IBÉRICA (100g)</b> Portion of longaniza style iberican ham (100g).....	240 B
<b>SURTIDO DE IBÉRICOS (100g)</b> Assortment of iberian meats (100g).....	480 B
<b>JAMÓN SERRANO (100g)</b> Portion of serrano ham (100g).....	230 B
<b>QUESO MANCHEGO (100g)</b> Portion of sheep's milk cheese made in la mancha (spain) (100g).....	240 B
<b>CHOCOS</b> Lightly floured and deep fried baby squids.....	140 B
<b>CALAMARES A LA ROMANA</b> Deep fried squid rings.....	120 B

<b>CHIPIRONES A LA PLANCHA</b> Grilled baby squid.....	170 B
<b>MEJILLONES RELLENOS</b> Stuffing mussels.....	150 B
<b>ALBÓNDIGAS CON TOMATE</b> Meatballs in tomato sauce.....	90 B
<b>DELICIAS DE CAMEMBERT</b> Deep fried camembert with strawberry jam.....	200 B
<b>MUSLITOS DE POLLO AL AJILLO</b> Roasted chicken thighs with garlic.....	90 B
<b>GAMBAS AL AJILLO</b> Prawn with garlic.....	140 B
<b>GAMBAS A LA SAL</b> Prawn with salt.....	190 B
<b>BASTONZITOS CRUIENTES DE PESCADO CON SALSA TARTAR</b> Crispy sticks of fish with tartar sauce.....	140 B
<b>GAZPACHO</b> Cold tomato soup.....	90 B
<b>MINI SOPA DE CEBOLLA</b> Mini onion soup.....	140 B
<b>PARMENTIER DE PATATA CON CRUIENTE DE TOCINO</b> Parmentier of potatoes with crispy bacon.....	120 B
<b>HUEVO FRITO SOBRE PARMENTIER DE PATATA Y ACEITE DE TRUFA</b> Fried egg served over a parmentier of potato and truffle oil.....	220 B
<b>CARPACCIO DE TERNERA CON VIRUTAS DE PARMESANO</b> Beef carpaccio with parmesan chips.....	240 B
<b>MINI "TRINXAT DE LA CERDANYA" CON BEICON AHUMADO Y HUEVO DE CODORNIZ</b> Spanish style mashed potato and cabbage served with smoked bacon and topped with a quail egg.....	90 B
<b>CROQUETAS DE POLLO (6 u)</b> Chicken croquettes (6 u).....	120 B
<b>CARRÉ DE CORDERO AL PERFUME DE AJOS</b> Rack of lamb served with perfume of garlicks.....	290 B
<b>MINI BURGUER "TAPAS"</b> Minihamburgers.....	120 B
<b>FILETE DE TERNERA A LA PLANCHA CON SAL MALDON Y ACEITE DE OLIVA (100g)</b> Grilled beef steak served with "maldon" salt and olive oil (100g).....	300 B
<b>FILETE DE TERNERA CON FOIE Y REDUCCIÓN DE VINO (100g)</b> Grilled beef steak served with liver and red wine reduction (100g).....	390 B
<b>TOSTADA CON PIMIENTOS ASADOS Y ANCHOAS</b> Toast with grilled red peppers and anchovies.....	160 B

<b>MINI ENSALADA MEDITERRÁNEA CON VINAGRETA BALSÁMICA</b> Mini mediterranean salad served with balsamic vinaigrette.....	100 B
<b>MINI LASAÑA DE BERENJENAS Y CARNE CON BECHAMEL</b> Mini beef and aubergine lasagne served with bechamel sauce.....	140 B
<b>SALMÓN AHUMADO (100g)</b> Smoked salmon (100g).....	180 B
<b>FOIE A LA PLANCHA CON CEBOLLA CAMELIZADA Y PURÉ DE MANZANA (50g)</b> Grilled liver with onion confit and applesauce (50g).....	320 B

### PAELLAS, ARROCES Y FIDEOS

#### PAELLAS, RICE AND NOODLES

<b>PAELLA DE MARISCO</b> Seafood fish.....	320 B
<b>PAELLA DE CARNE</b> Meat paella.....	300 B
<b>FIDEUÁ CON "ALL I OLI"</b> Noodles with seafood and garlic mayonese.....	300 B
<b>"RISSOTO DE CEPES" CON PARMESANO</b> Mushroom Rissoto (ceps) with parmesan.....	300 B
<b>"RISSOTO DE CEPES" CON FOIE</b> Mushroom Rissoto (ceps) with liver.....	450 B
<b>ARROZ A LA CUBANA</b> Cuban style rice dish.....	180 B
<b>PAELLA MIXTA</b> Mixed paella.....	320 B
<b>ARROZ NEGRO</b> Black rice paella.....	340 B

\* Please be aware that our Paellas are traditionally cooked and may take 30 minutes to prepare

### SANDWICH

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<b>Fríos / Cold</b>	
<b>CHORIZO IBÉRICO</b> Iberian red pork sausage.....	200 B
<b>JAMÓN SERRANO</b> Serrano ham.....	180 B
<b>JAMÓN IBÉRICO</b> Iberian ham.....	340 B
<b>LONGANIZA</b> Iberian pork sausage.....	200 B

<b>QUESO</b> Cheese.....	200 B
<b>TORTILLA DE PATATAS</b> Spanish omelette.....	160 B
<b>VEGETAL</b> Vegetable.....	140 B
<b>VEGETAL DE SALMÓN</b> Vegetable with smoked salmon.....	190 B
<b>MEDITERRÁNEO (ATÚN, ANCHOAS Y ACEITUNAS)</b> Mediterranean (tuna, anchovy and olives).....	180 B
<b>Calientes / Hot</b>	
<b>BEICON CON QUESO Y CEBOLLA</b> Bacon with cheese and onion.....	180 B
<b>FRANKFURT CON QUESO Y CEBOLLA</b> Hot dog with cheese and onion.....	180 B
<b>HAMBURGUESA CON QUESO Y CEBOLLA</b> Cheeseburger with onion.....	200 B
<b>PECHUGA DE POLLO</b> Chicken.....	160 B
<b>PECHUGA DE POLLO REBOZADO</b> Battered chicken.....	180 B
<b>CALAMARES</b> Fried squids rings.....	180 B
<b>PEPITO DE TERNERA</b> Veal sandwich.....	320 B

### POSTRES

#### DESERTS

<b>SURTIDO DE FRUTAS DEL TIEMPO</b> Fresh fruit platter.....	90 B
<b>"FONDUE" DE CHOCOLATE</b> Chocolate fondue with assortment of fresh fruit.....	150 B
<b>SORBETE DE MOJITO</b> Mojito sorbet.....	80 B
<b>MOUSSE DE CHOCOLATE</b> Chocolate mousse.....	160 B
<b>MOUSSE DE MANGO</b> Mango mousse.....	160 B
<b>TOSTADAS CON CHOCOLATE Y SAL MALDON</b> Chocolate toast with maldon salt.....	50 B