

BARCELONA'S TAPAS

**TAPAS ORIGINATING FROM BARCELONA, THOSE THAT HAVE BEEN REPRESENTING US FOREVER,
OR AT LEAST, SINCE THE DAYS OF MY GRAND PARENTS.**

Mushroom "ensaladilla"	16 €
"Patatas Bravas"	6 €
Prat Fried artichokes	6 €
"Bomba" from Barceloneta	6 €
Prat Roast chicken croquettes	3 € /each
Iberian ham croquettes	3 € /each
Cod fritters with honey and lemon	9 €
Fried squid rings with saffron	16 €
Mussels with citric and Barcelona spices	18 €
Mushroom "julivertada"	16 €
Spanish omelet	10 €
"Trempó" omelet	12 €
Salt-crusted shrimp	9 € /each
Normandy's Gouthier oysters	4 € /each
Ebro delta's Oysters	3,50 € /each
Galician Oysters	4 € /each
3 oysters tasting plate	10 €

TAPAS OF FOREIGN ORIGIN THAT HAVE BEEN ADOPTED BY THE EARLDOM SINCE ROMAN TIME, DURING 1ST AND 2ND CENTURY

	Tapa	Portion
Iberian acorn-fed ham	22 €	32 €
Iberian pork chorizo	11 €	19 €
Vic's Pork sausage	8,50 €	16 €
Cheese selection	8,50 €	16 €
Spanish olives selection		8 €
Escala "OOO - Casa Xillu" Anchovies		3 € / each
Toasted "coca" bread with squeezed fresh tomato		4,50 €

ENTRÉES

S. XX	Mushroom “coca” toast <i>“Coca” toast is one of the most antique meals, present in many cultures. Seasonal mushroom “coca” is part of Barcelona’s cuisine.</i>	21 €
S.XX	Grilled seasonal greens and vegetables <i>Part of the Mediterranean Diet, Barcelona’s orchards have four seasons, each one with an important and varied production.</i>	24 €
S.XVI	Smoked cod “Esqueixada” with “pilpil” <i>In Barcelona there are centenarians cod merchants “bacallaneries” in Ninot Market and in Sant Antoni Market, a part from a big variety of cod recipes.</i>	26 €
S.XXI	Ash foie gras with salsify <i>A different version of the Catalan dish “duck and salsify”, Reinterpreted by Carles Abellan & Bravo24 cuisine.</i>	29 €
1888	Modernist Steak Tartare <i>From a recipe used in the city’s fine dining modernist restaurants and hotels.</i>	26 €
S.XX	Lobster “bisque” <i>Classic Gastronomy recipe. In Barcelona, lobster is the most appreciated crustacean, also considered aphrodisiac.</i>	33 €

RICE AND PASTA

S.XIX	“Espardenyes” Rice <i>Until recently, “espardenyes” (sea cucumber) was exclusively a Mediterranean fisherman sea food dish. It is, nowadays, a highly valued ingredient for haute cuisine.</i>	39 €
S.XIX	Red Prawn Rice <i>It's usual in Barcelona to eat rice once a week, from late 19th century. Inns used to serve it on Thursdays, fishing service day off, so they could enjoy the dish.</i>	37 €
1.837	“Caputxina” Rice with seasonal vegetables <i>Seasonal dish from Capuchin monks cuisine in Barcelona's Rambla.</i>	24 €
S.XIX	Brothy lobster rice <i>Barcelona’s cuisine has got plenty of rice recipes, lobster rice is one of the classics.</i>	39 €
1.324	Noodle casserole <i>Medieval time recipe made with rib, nose-cone and black “butifarra”, Is one of Barcelona's family dishes.</i>	26 €

BARCELONA'S CASSEROLES

STEWES AND CASSEROLES ARE A VERY POPULAR TRADITIONAL WAY OF COOKING IN CATALUNYA. HERE WE GATHER THE STEWS WHICH ORIGIN COMES FROM BARCELONA, OR THAT HAVE BEEN INTRODUCED BY BARCELONA'S CITIZENS.

S. XVIII	<i>Fresh fish "Suquet" from Barceloneta's fish market</i> <i>Typical fishermen dish that became part of high gastronomy.</i>	34 €
S. XVII	Barcelona's "fricandó" <i>Traditional veal and mushroom stew, that appears at first in a recipes book from the early XVII century.</i>	28 €
S.XIX	Catalan style roasted "Pilota" with truffle and free-range chicken <i>Pork meatball stew originally served to the Barcelona's bourgeoisie during local festivities.</i>	28 €
S.XX	"Imperial" goatling shoulder with apple and baby onion <i>Mixing meat and fruit is typical in Catalan cuisine.</i> <i>Goatling with apple appears at first in a medieval recipe book.</i>	42€
1888	Hare "Royal" <i>This recipe gets incorporated in Barcelona's gastronomy after the first Universal exposition of 1888 and French influence.</i>	36 €

FISH

FROM BARCELONETA'S FISH MARKET

AND CATALAN COASTAL WATERS

	1/2 portion	Portion
Shrimp D.O. Barcelona	32 €	60 €
Langoustine D.O. Barcelona	30 €	56 €
Cuttlefish from delta Ebro's beaches		32 €
Roses Sea cucumber		42 €
Sole		42 €
Sea bass		42 €
Turbot		38 €
Monkfish		32 €
Squid		21 €
Lobster		S/M
Spiny lobster		S/M

FEATURING THE CATCH OF THE DAY FROM THE FISH MARKET

MEAT

HOLM OAK CHARCOAL-GRILLED

Girona veal tenderloin steak	42 €
Old beef ribeye steak	90 €/kg
Wagyu beef ribeye steak (high back)	140 €/kg
Wagyu beef hamburger in the plate (250 g)	28 €

BARCELONA'S DESSERTS

2005	“Frutas Crú”	13 €
S. XIV	“Torrija” <i>Romans used to make it without sugar, as they didn't know it. It was introduced later on, in medieval time, from which our recipe comes.</i>	14€
S. XIX	“Tío Nelo” hot chocolate fritters <i>Classic recipe for dark chocolate-filled fritters. Tio Nelo was a local “orxateria” (tiger-nut milk shop) in Barcelona, famous for its fritters.</i>	13 €
S. XIV	“Mel i mató” <i>Arnau from Vilanova, famous doctor in Middle Ages, considered “mató” (curd) a product worthy of angels. One of the most emblematic desserts in Barcelona's cuisine.</i>	14€
S. XVIII	Chocolate “Crema Catalana” <i>Chocolate and cinnamon Catalan crème brûlée.</i>	11 €
S. XIX	“Rossinyol” cheese board with jam and quince jelly <i>Goat, cow and sheep milk Catalan cheese selection.</i>	18 €

10% VAT included