

## **APPETIZERS**

Manzanilla olives from Spain | 8

Crispy baby artichokes with romesco sauce | 12

Fresh pickled anchovies | 17

Anchovies from the Cantabrian Sea | 19

Spanish Ibérico ham and toasted “pa amb tomaca” | 36

Spanish Ibérico ham croquettes | 16

“Pulpo a la Gallega” Spanish octopus served with potato purée, olive oil and smoked paprika | 26

## **SALADS + VEGETABLES**

Frisée and baby greens salad with orange, pomegranate, fresh goat cheese and crispy goat cheese, blood orange and honey vinaigrette | 16

Sautéed green peas with diced jamón, garlic, artichokes and fresh mint | 16

Gin marinated smoked salmon carpaccio, fresh herbs, fennel, lemon crème fraîche, lemon cucumber vinaigrette, and cashew | 17

Burrata salad with watermelon, baby greens, basil leaves and vinegar reduction | 19

## **SOUPS**

White kidney bean stew, Spanish txistorra sausage, diced jamón and spinach | 18

Fisherman’s soup with branzino, shrimp and garlic croutons | 21

Du Puy lentil soup with carrots and turnips | 15

## **SEAFOOD**

Salt cured Spanish cod “bacalao”, tomato and orange zest sofrito, saffron mousseline and green beans | 36

Grilled salmon\* with arugula and lemon, served with a creamy bleu cheese wild rice | 36

Bomba rice cooked in cuttlefish’s black ink with clams, mussels and scampi | 38

Roasted fideo pasta “fideuá”, branzino, clams, mussels, shrimp and alioli | 38

## **MEAT**

Oven roasted quail stuffed with onions, porcini and foie gras served with quinoa, butternut squash purée, sautéed spinach, raisins and bacon | 32

Sous vide rabbit loin, porcini rice with sautéed artichokes, vermouth and caramelized onion sauce | 38

Suckling Ibérico pig “a la Segoviana”, peaches in textures | 58

Spanish noodles “fideos a la cazuela” with crispy Ibérico pig and sautéed peppers | 38

## **DESSERTS**

“Xocolata amb pa, oli i sal” chocolate ganache, toasted bread, olive oil and sea salt flakes | 12

“Gypsy’s arm” sponge cake filled with whipped cream and caramelized custard | 12

“Tarta de Santiago” almond cake, homemade lemon marmalade served with sweet Muscat wine | 15

A selection of Spanish cheeses, quince and wild berries | 22

**BCN**  
TASTE & TRADITION

**TARDOR 2020**