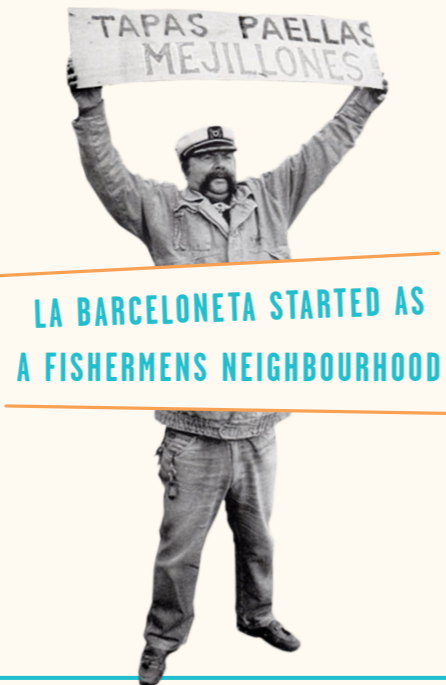




TAPAS

THE CLASSICS WITH
A TOUCH OF SUNSHINE

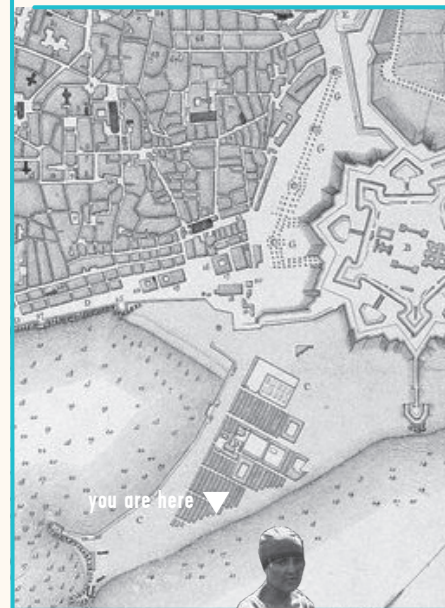
- Catalan tomato bread **2,50€**
- Sicilian green olives **2,40€**
- Spanish tortilla with onions and potatoes, and classic catalan bread **5,80€**
- Patatas bravas Fried potatoes with spicy sauce, and alioli **5,80€**
- Variety of croquettes; Iberian ham, meat stew, shrimps, squid **6,70€**
- Iberian Spanish ham (50grs) **9,70€**
- Chistorra; a spicy, grilled Basque sausage **7,20€**
- Ensaladilla Rusa with mayonnaise, shrimps, and crab **5,80€**
- Esqueixada; catalan salad with pulled codfish **6,20€**
- La "Bomba" from Barceloneta **2,50€**
- Clams a la marinera, the tomato sauce from Galicia **10,80€**
- Steamed mussels or mussels a la marinera **7,80€**
- Burrata with rocket, and sun-dried cherry tomatoes **9,80€**
- Chanquetes; whitebait fish with quail eggs **8,10€**
- Octopus with paprika from Vera **11,60€**
- Fried potato from Olot stuffed with spinach, and goat cheese **5,60€**
- Vegetables chips with guacamole, and romesco sauce **5,80€**
- Andalusian deep fried calamar **6,90€**



LA BARCELONETA STARTED AS
A FISHERMENS NEIGHBOURHOOD

APERITIVO CATALÁN

Boquerón fish in vinegar sauce, anchovies from L'Escala, Catalan salami from Vic, cheese from Garrotxa, pickled tuna fish, Green olives, and Catalan toast
17,80€ for 2 persons



ENTRANTES

- Green salad with sun-dried cherry tomatoes, Kalamata olives red onions from Figueres, and mustard vinaigrette **7,80€**
- Caesar salad with grilled chicken, parmesan cheese, crispy bacon, and croutons **9,80€**
- Catalan salad with pickled tuna, and potatoes **10,80€**
- Selection of three different gazpachos: cold Andalusian soup of tomato, melon, and watermelon **6,50€**
- Escalivada; grilled vegetables with goat cheese, and sauce of sherry Pedro Ximénez **7,80€**
- Tuna tartar with a light wasabi mayonnaise **9,70€**

IN THE 1950S THERE WERE MANY
PRIVATE BATH HOUSES RIGHT ON THE BEACH
WHERE THE MEN AND WOMEN
HAD TO SWIM SEPARATELY



LA BOMBA, A POTATO FILLED
WITH MEAT, IS A TAPA
INVENTED IN BARCELONETA



BOOM!

ARROCES

- Fideua de mariscos
Typical dish from Valencia, thin noodles with clams, shrimps, and homemade alioli sauce
12,80€
- Arroz negro de mariscos
Rice dish coloured by squid ink with clams, shrimps, and homemade alioli sauce
13,60€
- Paella de mariscos
Seafood paella with Norway lobster, prawns, mussels, clams, and a personal touch
15,90€
- Paella "Mar i muntanya"
A mix of the mediterranean seafood with chicken, and rabbit.
15,20€

BEFORE, THE BEACH HAD MANY
OPEN-AIR RESTAURANTS WHERE
THE GUESTS WERE EATING WITH
THEIR FEET IN THE SAND



THE OLYMPIC GAMES
OF BARCELONA 1992
HAVE CHANGED THE
NEIGHBOURHOOD
TO HOW IT IS
NOWADAYS



PLATOS FOR THE SELFISH

- Spaghetti with clams, herbs, and garlic butter sauce **11,50€**
- Codfish with a creamy garlic mousse, and squid ink rice **14,90€**
- Mixed platter of grilled fish and seafood for two persons **44,20€**
- Mixed skewers of shrimps, chicken, and vegetables marinated in soy sauce and ginger, with basmati rice **12,50€**

FROM OUR JOSPER A SPECIAL CHARCOAL GRILL

- Catalan sausage with white beans, grilled potatoes, and creamy aioli **11,60€**
- Salmon with thyme roasted potatoes, and vegetables **12,80€**
- Turbot fish with rosemary sauteed potatoes and vegetables **14,80€**
- Sirloin steak with grilled vegetables, baked potatoes, and sauce of blue cheese or green pepper **21,40€**
- Beef burger with cheddar cheese, caramelized onions, and dried cherry tomatoes **12,80€**