

**CUINES
DE SANTA
CATERINA**

*Barcelona Fresh
market cuisine*

TAPAS

- Fried baby green peppers €6,50
- Chicken and Iberian ham croquettes (4 pcs) €7,50
- Veggie gyozas with tentsuyu sauce (4 pcs) €9
- Meat gyozas with tentsuyu sauce (4 pcs) €10
- Patatas Bravas (crispy potatoes with spicy sauce) €7,50
- Fried fish €9
- Steamed mussels €11
- Andalusian style calamari €19
- Iberian ham with bread and tomato €19
- Tuna Tataki €13
- Fried artichokes €9.50
- Fried egg, chips, onion and fresh foie gras €14
- Foie gras micuit €27
- Hot truffle brioches (1 u) €1,80

VEGETABLES

- Hummus with curcuma and Spirulina €9,50
- Raf tomato salad with tuna ventresca €12
- Grated goat cheese salad €12
- Tomino cheese with asparagus, cherry tomatoes and green onions cooked over the coals €14
- Provolone with pesto and dried tomato €12.50
- Vegetable curry with basmati rice €16,50
- Sauteed vegetables with mushrooms €12
- Escudella (traditional Catalan meat and vegetable soup) €12
- Beluga lentils with vegetables €12
- Onion soup gratinée €11

RICE / PASTA

Vegetable lasagne €14

Seafood rice €20

Mountain-style rice €19

Fideuà with fish and seafood €20

Spinach and ricotta stuffed ravioli
with moixernons sauce €11

Homemade Penne Rigate bolognese with parmesan €11

Rigatoni with truffle and parmesan €14

Meat cannelloni with truffles €14

Shrimp tagliatelle €13

FISH

Sea bass tartare with saffron mayonnaise €17

Hake trunk with basil and shallots €16

Monkfish in suquet sauce €25

Norwegian salmon with miso sauce and Venere rice €16

Sea bream with cep mushrooms and tomato confit €17

Grilled calamari with asparagus €19

Pan-fried sardines with Catalan tomato bread €12

Clams and artichokes €15,50

MEAT

Steak tartare with horseradish and crisps €17

Dry-aged steak (500 g) €33

Iberian pork ribs with pico de gallo and sauces €17,50

Sausages with beans and foie gras €14

Beef tenderloin with Béarnaise sauce €25

Hamburger with mushroom sauce €14

Chicken curry with basmati rice €16,50

Roast Beef with blue cheese sauce and nuts €14

Old fashioned roast lamb €18

Veal cheek with parsnip puree €15,50

*Bread 1,50€

DESSERTS

Cheesecake €7,50

Chocolate and hazelnut cake €7,50

Ice cream and sorbet €4,50

Tarte Tatin €7,50

Seasonal fruit €7

Catalan crème brûlée €6,50

Mascarpone maki with pistachio €6,50

Egg custard flan cooked at low temperature €5

Taps de Cadaqués (cork-shaped pastry) with chocolate €7

FRESH JUICES

Orange and carrot €5,20

Lemon, ginger and mint €6

Beetroot, strawberry and orange €6

Golden apple and pineapple €6