

RESTAURANTE CADAQUÉS

PARA EMPEZAR

ALMENDRAS SALADAS MARCONAS - 2.50
Salted Marcona almonds

PAN RÚSTICO CON TOMATE Y ACEITE DE OLIVA VIRGEN EXTRA - 3.40
Artisan grilled tomato bread and extra virgin olive oil

SELECCIÓN DE PAN - 3.60
Bread basket selection with extra virgin olive oil

ACEITUNAS MARINADAS CON LIMÓN Y PIMENTON - 3.90
Mixed Olives marinated with lemon, smoked paprika garlic and herbs

PATATAS FRITAS ARTESANAS CON GUINDILLAS VERDES - 3.00
Homemade crisps with green guindillas chillies

ANCHOAS AHUMADAS SOBRE PAN CON TOMATE - 4.50
Smoked anchovies served on a tomato bread
drizzled with extra virgin olive oil

CHACINAS Y QUESOS

JAMÓN IBÉRICO 'PATA NEGRA' (ORIGEN JABUGO) - 14.80
Acorn fed Iberico ham from Jabugo cured for 36 months

JAMÓN SERRANO (ORIGEN TERUEL) - 6.50
Teruel Serrano ham cured for 12 months

SALCHICHON DE VIC (ORIGEN CATALUNYA) - 6.00
Cured pork and whole peppercorns sausage

CHORIZO MAGNO (ORIGEN LA RIOJA) - 6.00
Cured Iberian pork and smoked paprika sausage

SELECCIÓN DE JAMÓN, CHORIZO Y QUESO - 14.00
Selection of Serrano ham, chorizo and cheeses
(Manchego, Tetilla and Mahon)

TABLERO DE QUESOS CON MEMBRILLO - 9.50
Cheese selection with quince and biscuits
(Manchego, Tetilla, Mahon and La Peral)

VEGETARIANO

PATATAS BRAVAS - 5.00
Potatoes in a spicy tomato sauce

SALTEADO DE SETAS AL AJÍLLO - 6.20
Sautéed mixed mushrooms with garlic & poached free range egg

ENSALADA DE ACHICORIA, QUESO LA PERAL Y GRANADA - 5.50
Chicory, blue cheese and pomegranate salad

TORTILLA ESPAÑOLA - 5.50
Spanish omelette cooked to order

PIMIENTOS DE PADRÓN "UNOS PICAN Y OTROS NO" - 6.00
Padron peppers with Maldon sea salt

VERDURAS A LA BRASA - 5.80
Chargrilled selection of vegetables drizzled with
extra virgin olive oil and smoked paprika

CHEF'S SPECIALITIES

ENSALADA DE REMOLACHA, AVELLANAS Y CROQUETAS DE QUESO - 5.90
Slow roasted beetroot salad with hazelnuts and goat's cheese croquettes

PIMIENTOS DE PIQUILLO RELLENOS DE PISTO Y QUESO MANCHEGO - 5.70
Piquillo peppers stuffed with mixed vegetables, topped with manchego cheese



RESTAURANTE CADAQUÉS

FRUTOS DEL MAR

ARROZ NEGRO CON CALAMARES Y GAMBAS - 7.00
Black rice with squid, prawns and aioli

CALAMARES A LA ANDALUZA - 6.70
Andalusian style crispy squid

GAMBAS AL AJILLO - 7.50
Pan fried shell-off prawns with garlic and chilli

BUÑUELOS DE BACALAO - 6.50
Cod fritters with tartare sauce

ATÚN AL MOJO PICÓN - 8.50
Seared Tuna steak with mojo picon sauce

DORADA CON SALSIFIES - 7.20
Pan fried sea bream with roasted salsify

SALMÓN ASADO, LENTEJAS Y ESPINACA - 8.00
Roasted salmon with warm salad of lentils and spinach

CHEF'S SPECIALITIES

PULPO "A LA GALLEGA" CON ALCAPARRAS - 8.50
Galician style octopus with capers and smoked paprika

VIEIRAS A LA PLANCHA, PURÉ DE PERA Y SERRANO CRUJIENTE - 8.50
Cornish scallops with pear puree infused with saffron and crispy serrano ham

CARNE

PINCHOS DE CORDERO CON CALABAZA Y SALSA VERDE - 6.75
Lamb skewers served with roasted butternut squash and salsa verde

MINI HAMBURGUESA DE CERDO IBÉRICO - 4.00 EACH
Mini Ibérico pork slider

LOLLYPOPS DE CHORIZO CON AIOLI DE MEMBRILLO - 5.50
Chorizo lollipops with quince aioli

POLLO A LA PARRILLA CON MORCILLA Y PIQUILLO - 6.75
Grilled chicken served with morcilla and piquillo peppers

CROQUETAS CASERAS DE JAMÓN - 5.50
Homemade ham croquettes

COSTILLAS DE CERDO LACADO CON MIEL - 8.50
Pork ribs grilled and glazed with orange blossom honey

ALBÓNDIGAS EN SALSA DE TOMATE - 5.80
Spanish meatballs in a rich tomato sauce

CHORIZO PICANTE CON ENSALDA DE PIMIENTO Y CEBOLLETA - 6.50
Grilled hot chorizo with roasted peppers and shallots salad

CHEF'S SPECIALITIES

CARRILLERAS DE CERDO CON PURÉ DE PATATAS Y MOSTAZA - 8.50
Braised pork cheeks with mustard potato mash

ESTOFADO DE TERNERA A LA CATALANA - 8.75
Catalan style Beef stew with mushrooms

ON THE SIDE

PATATAS FRITAS - 3.50
Homemade chips

BRÓCOLI CON ALMENDRAS - 3.50
Broccoli with roasted almonds

PURÉ DE PATATA CON MOSTAZA - 3.90
Mustard potato mash

ENSALADA MIXTA - 3.50
Herb leaf salad

