

Our Cellar

White

Xino Xano. D.O. Penedès. Muscat and Xarel·lo	3.50/17.90
Viña Saltés. D.O. Rueda. Verdejo	3.80/18.20
Ermita d'Espiells. D.O. Penedès. Macabeo, Xarel·lo, Parellada	19.60
Mar d'Estels. D.O. Montsant. White Grenache	23.80
Lusco. D.O. Rías Baixas. Albariño	25.60

Red

Xino Xano. D.O. Penedès. Merlot and Syrah	3.50/17.90
Azpilicuesta Crianza. D.O. Rioja, Tempranillo, Graciano and Mazuelo	3.80/18.90
Ocho Dos Dos. D.O. Ribera del Duero, Tempranillo	4.20/19.20
Ciscu. D.O. Montsant, Carignan, Syrah and Red Grenache	19.80
Nona. D.O. Priorat, Grenache, Syrah, Merlot and Carignan	26.80

Rosé

Beach Rosé. D.O. Penedès. Red Grenache and Syrah	3.90/18.90
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Sparkling

Oriol Rossell Brut Nature Reserva. D.O. Cava. Xarel·lo	4.50/20.60
Oriol Rossell Brut Rosé. D.O. Cava. Pinot Noir and Grenache	21.80
Juvé & Camps Reserva Familia. D.O. Cava. Pinot Noir	19.60

XALO

1. Fish
2. Lactose
3. Gluten
4. Egg
5. Sulphites
6. Mollusks
7. Crustacean
8. Soy
9. Mustard
10. Celery
11. Sesame
12. Nuts

To start

Cantabrian anchovy 00 in olive oil on coca bread. 1 pc. 1-3	3.50
Traditional pickled sardines 1-3-5-8	11.90
Patatas bravas 1-3-5-8-11	6.90
Xalo-style russian salad 1-3-4-5-8	7.90
Ham croquettes. 6 pcs. 2-3-4	8.70
Galician-style octopus croquettes. 6 pcs. 2-3-4-6	8.70
Manchego cheese Medina del Encinar with nuts 2-3-12	9.90
Rustic bread 3	2.90
Crystal bread with tomato 3	3.90

Rice

Ask for our daily rice dish 1-3-4-6-7-8-12	16.90
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A fresh touch

Burrata with sun-dried tomato red pesto and arugula 2-3-5-8-12	13.90
Blue tomato carpaccio with tuna belly and pickles 1-3-5-8-9	13.90
Tuna tartare with avocado and its dressing 1-3-5-8-11	16.90
Homemade pickled tuna belly with roasted peppers and vinaigrette from its own escabeche 1-3-5-8	16.90

Crispy bites

Artichoke chips with romesco 2-3-5-8-12	8.90
Chicken fingers with roasted garlic mayonnaise 1-2-3-4-8	10.90
Cod fritters with olive mayonnaise 1-3-4-8	13.90
Andalusian-style calamari with lime mayonnaise 1-3-4-6-8	14.90
Box of fried local fish from Tarragona's beach 1-3-7	16.90

From the grill (m/p) seasonal, served with their own dressings and sautés

Steamed mussels 1-5-6	10.50
Mussels with romesco 2-3-5-6-8-12	11.50
Razor clams from the Delta 2-5-6	11.90
Beach squid with its sauté 2-3-5-6-8	14.90
Small clams 2-5-6	15.90

If you have any food allergies or intolerances, please
let us know so we can take care of you better.

@xalo.bar
galeragroup.com

Traditional dishes

Cod loin with beans and prawns 1-2-3-5-7-8	16.90
Grilled hake in Catalan-style seafood stew with mussels and prawns 1-2-3-5-6-7-8-12	24.00
Grilled octopus, paprika parmentier and its dressing 1-2-3-5-6-8-11	22.90
Meatballs in Catalan-style beef stew sauce with porcini mushrooms 2-3-8	12.50
Our traditional slow-cooked beef head and trotters stew 3-5	14.50
Iberian pork shoulder with fresh herb chimichurri, potatoes and peppers 3-5-8	18.90
Sliced matured beef loin with potatoes and Padrón peppers 2-3	25.00

Free-range eggs with...

Salted cod Spanish-style fried breadcrumbs with caramelized onion 1-3-4	14.90
Navarre chistorra sausage and caramelized peppers 3-4	14.90
Beef sirloin steak tartare with mustard dressing 1-3-4-5-8-9	14.90

Desserts

Baked cheesecake with red fruit jam 2-3-4	6.90
Homemade chocolate truffles 2	5.40
Croissant filled with lemon cream and red fruits 2-3-4	6.90
Praliné coulant with ice cream 2-4-12	6.90
Homemade ice creams 2-4	5.60