

TO START

Cantabrian anchovy 00 on seaweed bread, Kalamata olive and sundried tomato. 1 pc. 1-3	3.50
Our patatas bravas 3-4-5-8-11	7.20
Selection of Catalan cheeses, quince, nuts, dried fruit and breadsticks 2-3-12	17.90
Iberian ham platter	24.00
Grilled wedge clams with house dressing 2-6	18.50
Grilled razor clams with garlic and parsley 2-6-12	12.50
Grilled squid with garlic and chili oil 2-5-6-8	17.90
Rustic bread 3	2.90
Crystal bread with tomato, olive oil and salt 3	3.90

CRUNCHY BITES

Iberian ham or mushroom croquettes. 6 pcs. 2-3-4	9.20
Artichoke chips with romesco sauce and roasted garlic mayo 1-2-3-4-8-12	9.90
Crispy chicken fingers with honey mustard mayo 2-3-4-5-8-9	12.50
Cod fritters with olive tapenade mayo and cane honey 1-3-4-5-8	13.90
Andalusian-style fried calamari with soy and lime mayo 1-3-4-6-8	13.90

ONLY AT BALCELLS

Artichoke flower with cod crumbs, butifarra de perol, egg yolk and 100% Iberian pork jowl 1-3-4	13.90
Roasted cannelloni with porcini béchamel, meat jus and sautéed mushrooms 1-2-3-4-5	15.90
Broken eggs with beef steak tartare and mustard dressing 1-3-4-5-8-9	18.50
Broken eggs with caramelised onion, foie poêlé and meat jus 2-3-5-8	19.90
Flatbread with Iberian ham, Brie cheese, sundried tomato and rocket 2-3	15.90
Flatbread with porchetta, vitello tonnato sauce, Parmesan and pickles 1-2-3-5	15.90

SALADS & COLD DISHES

White bean hummus and baba ganoush with dipping bread 1-3-5-8-11	11.90
Blue tomato carpaccio with house-pickled tuna and pickles 1-5-8	15.50
Burrata with figs, Angus cecina and honey mustard vinaigrette 2-5-8-9	15.50
Red tuna tartare with avocado cream and sweet potato purée served with seaweed bread 1-3-5-8-11	18.90
Flatbread with roasted vegetables, anchovy and romesco sauce 1-2-3-5-8-12	15.90

RICE DISHES FROM DELTA DE L'EBRE

Minimum 2 people. Price per person

Black rice with cuttlefish and squid 1-4-6-7-12	21.90
Fideuà with monkfish, artichokes and octopus 1-3-4-6-7-12	21.90
Seafood rice 1-6-7-12	19.90
Arrossejat with Tarragona prawns and aioli 1-4-6-7-12	21.90
Porcini mushroom and sausage rice 1-5-8-12	19.90
Señorito rice (shelled seafood rice) 1-6-7-12	22.90

FISH DISHES

Cod fillet with Oriol Rossell cava sauce, artichoke and acorn-fed Iberian pork jowl 1-2-3-5-6	21.90
Suquet of hake, mussels and prawns 1-3-6-7-8-12	23.90
Rock octopus with mashed potato, butifarra de perol, black pudding and pork belly 2-6	23.90
Turbot "Donostiarra style" with seasonal vegetables 1-5	23.90

MEAT DISHES

Casa Balcells burger in butter brioche with caramelised onion, cheese, pork jowl and fries 2-3-4-5	17.90
Meatballs in porcini fricandó sauce with fries 1-2-3-8-12	16.90
Iberian pork “abanico” with potato parmentier, chimichurri and Padrón peppers 2-5	19.90
Beef tenderloin with potato parmentier, porcini mushrooms and meat jus 1-2-5-8	25.90
Slow-cooked lamb shoulder in its own jus, served with salad and potatoes. 3-5-8 Price per ½ shoulder.	32.00
Simmental beef ribeye singulus with fries and peppers. 1kg. 3-5 Weight may slightly vary depending on the cut.	85.00

DESSERTS

Chocolate truffles. 5 pcs. 2	5.40
Catalan cream 2-4	5.50
Baked cheesecake with mixed berries 2-3-4	7.00
Lemon cream mille-feuille with mixed berries and vanilla ice cream 2-3-4	7.90
Homemade molten chocolate cake with crunchy bread, salt and oil 2-3-4-12	7.00
“The Musician of the Cathedral” 5-12	5.00
Chocolate, vanilla or salted-caramel ice cream 2-3-4	6.20

1. Fish

5. Sulphites

9. Mustard

2. Lactose

6. Mollusks

10. Celery

3. Gluten

7. Crustacean

11. Sesame

4. Egg

8. Soy

12. Nuts