

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

XALOBAR

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|--------------|-------------|---------------|----------|
| 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