

1.Fish  
7.Crustacean

2.Lactose  
8.Soy

3.Gluten  
9.Mustard

4.Egg  
10.Celery

5.Sulphites  
11.Sesame

6.Mollusks  
12.Nuts

# L'ERMITA

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## TO SHARE

PATATAS BRAVAS 7.20 1-2-5-6-8-11

ROAST CHICKEN CROQUETTES. 5u. 10.50 2-3-4

OXTAIL CROQUETTE WITH IBERIAN  
PORK JOWL. 1u. 3.50 2-3-4-5

CANTABRIAN 00 ANCHOVY TOAST, SMOKED  
BUTTER, SEMI-DRIED TOMATO AND KALAMATA  
OLIVE 3.70 1-2-3-8

FRIED PIG'S EAR WITH BRAVA SAUCE 12.50 1-3-4-5-8

ANDALUSIAN-STYLE FRIED SQUID WITH SOY  
AND LIME MAYONNAISE 13.90 3-6-8

HOMEMADE COD FRITTERS WITH OLIVE  
TAPENADE MAYONNAISE AND CANE HONEY 12.90 1-2-3-4

RUSSIAN SALAD WITH FRIED PRAWNS AND  
PRAWN MAYONNAISE 7.90 1-3-4-5-7-8

ARTICHOKE FLOWER, ROMESCO, CURED EGG  
YOLK AND IBERIAN PORK JOWL 7.50 2-3-5-12

HAM AND CHEESE BOARD 12.50 2

GARLIC COCKLES 18.90 3-5-6-8

MUSSELS WITH ROMESCO SAUCE 12.90 2-3-5-6-12

COCA BREAD WITH TOMATO 3.90 3

RUSTIC BREAD 3.50 3

## A FRESH TOUCH

FLAME-GRILLED AUBERGINE SALAD WITH  
BURRATA, WALNUTS AND HONEY MUSTARD  
VINAIGRETTE 14.90 2-8-9-12

SALMOREJO WITH BOILED EGG, IBERIAN HAM  
AND SMOKED SARDINE 9.50 1-3-4-5

SEASONAL TOMATO SALAD IN DIFFERENT TEXTURES  
WITH HOUSE-PICKLED TUNA 14.90 1-3-5-8

RED PRAWN CARPACCIO WITH HEAD VINAIGRETTE  
AND LIME ZEST 21.90 1-2-3-5-6-7-8-12

## CATALAN FLATBREAD

SALMON TARTARE WITH ASIAN DRESSING,  
JAPANESE TARTAR SAUCE, AVOCADO CREAM  
AND ROCKET 16.90 1-3-4-5-8-11

MORTADELLA, FRESH BURRATINA, SUN-DRIED  
TOMATO, KALAMATA OLIVES AND EVOO 15.90 2-3-12

PORCHETTA, PARMESAN, VITELLO TONNATO  
SAUCE AND PIPARRA PEPPERS 15.90 1-2-3-4-5

## OUR DISHES

100% IBERIAN PORK PRESA SLICES, PONZU SAUCE,  
PARMESAN AND FRIED CAPERS 14.90 1-3-4-5-8-11

GRANDMA'S MEATBALLS IN HOMEMADE  
TOMATO SAUCE 14.90 2-4-8

TRIBE AND TROTTERS STEW 14.50 3-5-12

ORGANIC BROKEN EGGS WITH FRIES AND

- IBERIAN HAM SHAVINGS 15.90 3-4
- GARLIC PRAWNS 19.90 3-4-7
- FRESH TUNA TARTARE AND ITS DRESSING 19.90  
1-3-4-5-8-11

## MAIN COURSES

TUNA TATAKI, AVOCADO, SWEET POTATO, TROUT  
ROE AND PONZU SAUCE 19.00 1-3-5-8-11

100% IBERIAN PORK PLUMA, FRESH HERB  
CHIMICHURRI, PARMENTIER AND PEPPERS 21.90 2-3-4-5

BEEF CHEEK BRAISED IN MONTSANT RED  
WINE IN ITS OWN JUS WITH MASHED  
POTATO AND VEGETABLES 22.90 2-5

ROASTED OCTOPUS WITH PAPRIKA PARMENTIER  
AND PICADILLO 22.90 1-2-5-6-8-11

DONOSTIARRA-STYLE SEA BASS WITH  
POTATOES AND PEPPERS 21.90 1-3-5-8

AGED BEEF SIRLOIN WITH POTATOES AND  
PEPPERS. 300g. 28.50 3

## DESSERTS

HOMEMADE CHEESECAKE 6.90 2-3-4-12

CHOCOLATE TRUFFLES 4.90 2-4

LEMON PIE WITH VANILLA ICE CREAM 7.90 2-3-4-8-12

CATALAN CREAM FLAN WITH SALTED  
CARAMEL ICE CREAM 6.50 2-4

ASSORTED ICE CREAMS 4.50 2