

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

Seaweed toast with Cantabrian anchovy and smoked butter. 1 pc. 1-2-3-8	3.70
Potato mille-feuille with brava sauce and aioli 3-4-5-8-11	9.50
Our Russian salad with bluefin tuna tartare, kimchi dressing and trout roe 1-3-4-5-8	13.90
Selection of Catalan cheeses, quince paste, nuts, dried fruit and breadsticks 2-3-12	17.90
Iberian ham board	24.90
Grilled cockles with their dressing 1-2-3-5-6-8	21.50
Mussels with romesco sauce 2-3-5-6-12	13.50
Grilled red prawns 2-5-7	16.90
Country-style bread 3	3.20
Cristal bread with tomato, olive oil and salt 3	3.90

## ONLY AT BALCELLS

Artichoke flower, cured egg yolk and Iberian pork jowl 4	7.50
Roast cannelloni with Parmesan cream, sautéed mushrooms and meat jus 2-3-4-5	16.90
Broken eggs with beef steak tartare and mustard dressing 1-3-4-5-8-9	19.90
Broken eggs with smoked salmon and Japanese tartare 1-3-4-8-9	19.90
Iberian ham flatbread with Brie cheese, sun-dried tomato and arugula 2-3	16.50
Porchetta flatbread with vitello tonnato sauce, Parmesan and pickles 1-2-3-4-5	16.50

## SALADS & COLD DISHES

Bean hummus and baba ganoush with its dip 2-3-5-8-11	12.50
Peach gazpacho with red prawn and garnish 3-5-7	10.50
Seasonal tomato mix, salmorejo, smoked sardine and its dressing 1-3-5-8	15.50
Fresh burrata, red pesto, sun-dried tomato, Kalamata olives and lamb's lettuce 2-3-5-8-12	15.90
Escalivada flatbread with anchovy and romesco 1-3-5-12	16.50

## CRISPY BITES

Iberian ham croquettes. 1 pcs. 2-3-4	2.80
Mushroom and truffle croquettes. 5 pcs. 2-3-4-8	10.50
Artichoke chips with romesco and roasted garlic mayonnaise 2-3-4-5	10.50
Cod fritter with olive tapenade mayonnaise and cane honey. 1 pc. 1-2-3-4	6.90
Andalusian-style calamari with soy and lime mayonnaise 1-3-4-5-6-8	14.50

## RICE DISHES FROM "DELTA DE L'EBRE"

Minimum 2 people, price per person

Black rice with cuttlefish and squid 1-2-6-7-12	21.90
Fideuà with cuttlefish and red prawn 1-2-3-6-7-12	21.90
Seafood rice 1-2-6-7-12	22.90
Porcini mushroom rice with beef tataki 2-3-5-8-10-12	22.50
"Señorito" rice 1-2-6-7-12	23.50

## FISH

Grilled squid with garlic and chili sauté 2-3-5-6-8	18.50
Cod loin, Iberian cream and artichoke 1-2-5-12	22.90
Open sea bass in green sauce with potatoes and peppers 1-3-5-6-7	21.90
Rock octopus with paprika parmentier, chalaca and its dressing 2-3-5-6-8-11	23.90

## MEATS

Casa Balcells burger on butter brioche with caramelized onion, cheese, Iberian pork jowl and fries 2-3-4-8	17.90
Iberian pork feather cut with potato parmentier, chimichurri and Padrón peppers 2-3-5-8	22.50
Beef tenderloin with potato parmentier, porcini mushrooms and meat jus 2-3-5-8	27.90
Lamb chops with potatoes and peppers 3	25.90
Aged beef striploin with garnish. 500 gr. 3-5	42.00
Simmental Singulus beef rib steak with fries and peppers. 1 kg. 3-5 Weight may vary slightly depending on the cut.	85.00

## DESSERTS

Chocolate truffles. 5 pcs. 2	5.90
Catalan cream 2-4	6.20
Baked cheesecake with red berries 2-3-4	7.50
Lemon pie with vanilla ice cream 2-3-4-8	7.90
Homemade coulant with crispy bread, salt and olive oil 2-3-4	7.50
The cathedral's "música" 5-12	5.90
Chocolate, vanilla or salted caramel ice cream 2	6.20