

1.Fish
7.Crustacean

2.Lactose
8.Soy

3.Gluten
9.Mustard

4.Egg
10.Celery

5.Sulphites
11.Sesame

6.Mollusks
12.Nuts

ENG

L'ERMITA

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TO SHARE

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

PATATAS BRAVAS 7.20 1-3-4-5-8-11

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

RUSSIAN SALAD WITH BLUEFIN TUNA TARTARE, KIMCHI DRESSING AND TROUT ROE. 12.90 1-3-4-5-8-11

ARTICHOKE FLOWER, ROMESCO, CURED EGG YOLK AND IBERIAN PORK JOWL 7.50 2-3-5-8-12

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

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

HOMEMADE COD FRITTERS WITH OLIVE TAPENADE MAYONNAISE AND CANE HONEY 12.90 1-2-3-4-8

BOX OF FRIED LOCAL FISH FROM TARRAGONA 16.90 1-3-4-5

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

ANDALUSIAN-STYLE FRIED SQUID WITH SOY AND LIME MAYONNAISE 13.90 3-4-6-8

GARLIC COCKLES 18.90 3-5-6-8

2 BOURBON-GLAZED BEEF SHORT RIB TACOS WITH BACON JAM AND AVOCADO 9.90 3-5-8-9-10

STEAK TARTARE ON PUFF PASTRY WITH CURED EGG YOLK 19.90 2-3-4-5-8-9

ARTISAN CATALAN CURED MEATS BOARD 16.90

COCA BREAD WITH TOMATO 3.90 /
RUSTIC BREAD 3.50 3

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

A FRESH TOUCH

FLAME-GRILLED AUBERGINE SALAD WITH BURRATA, WALNUTS AND HONEY MUSTARD VINAIGRETTE 14.90 2-3-5-8-9-12

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

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

MAIN COURSES

ORGANIC BROKEN EGGS WITH POTATOES AND IBERIAN HAM SHAVINGS 15.90 3-4

ORGANIC BROKEN EGGS WITH POTATOES AND CRYSTAL SHRIMP 15.90 3-4-5-7-8-11

GRANDMA'S MEATBALLS IN HOMEMADE TOMATO SAUCE 15.90 3

TUNA TATAKI, AVOCADO, SWEET POTATO, TROUT ROE AND PONZU SAUCE 19.90 1-3-5-8-11

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

ROASTED OCTOPUS WITH PAPRIKA PARMENTIER AND PICADILLO 22.90 1-2-3-5-6-8-11

COD IN MARINARA SAUCE WITH MUSSELS 21.90 1-2-5-6

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

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 ICE CREAM 6.50 2-4

CHEESE BOARD WITH QUINCE, MIXED NUTS AND BREADSTICKS 18.90 2-3-12

ASSORTED ICE CREAMS 4.50 2