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## TO SHARE

IBERIC BELLOTA HAM 80 GR. ....	29€
HUMMUS DUO OF PESTO & SWEET POTATO WITH CRISPY QUINOA .....	11€
"PATATAS CANARIAS", GREEN MOJO SAUCE & MANGO ALLIOLI .....	9€
CRISPY ROASTED EGGPLANT "TORTITAS" ACHIOTE, OLIVES & CAPERS .....	15€
"CAUSA LIMEÑA" WITH OCTOPUS & CORIANDER. ....	17€
CRISPY HAKE & TRUFFLED CHIPS "FISH & CHIPS" WITH PIQUILLO PEPPERS SAUCE .....	12€
SEA BASS & TAMARIND CEVICHE .....	18€
CHOCLOS, RED ONION & MUSTARD	
ANCHOVIES & SMOKED EGGPLANT TOASTS .....	13€
WITH FIGS JAM	
NO-SUSHI OF SALMON & SESAME, AVOCADO CREAM. ....	17€
GINGER TERIYAKI SAUCE	
FARMED CATALAN CHEESES ASSORMENT .....	16€
WITH DRIED FRUITS BREAD FROM BALUARD BAKERY	
FOIE MICUIT TOASTS WITH PORT WINE GELEE. ....	18€
BEEF SIRLOIN TARTAR, EGGYOLK & ROASTED GARLIC .....	20€
VIETNAMISE DUCK ROLLS .....	18€
CRUDITÉS, NOODLES & PEANUT SAUCE	
TOASTED "COCA" BREAD WITH TOMATO .....	6€
SPINACH, RAISINS & PINENUTS CROQUETTE .....	3€
CODFISH & "SAMFAINA" CROQUETTE .....	3€
IBERIC HAM CLASIC CROQUETTE .....	3€
DUCK & DATES CROQUETTE .....	3€

## GOURMET SANDWICHES

VEGETARIAN SANDWICH. ....	17€
WHOLEMEAL BREAD, MOZZARELLA, ROCKET, AVOCADO & PESTO	
SMOKED SALMON SANDWICH .....	17€
FLAT BREAD WITH POPPY SEEDS, FENEL CREAM, FENEL & CAPERS	
CHICKEN SANDWICH. ....	18€
RUSTIC BREAD, CHICKEN BREAST, MEZCLUM & CORN MAYONNAISE	
BATUAR BURGER. ....	26€
BALUARD BAKERY SESAME BREAD, 200G OF BEEF, MEZCLUM, TOMATO, CHEDDAR CHEESE & BACON	

PRODUCTS & PRICES ARE SUBJECT TO CHANGE DEPENDING ON AVAILABILITY  
VAT INCLUDED  
ALL PREPARATIONS CONTAINING RAW FISH WERE PREVIOUSLY FROZEN  
ALLERGEN INFORMATION AVAILABLE UPON REQUEST

## STARTERS

BURRATA SALAD. ....	19€
ORANJE, PUMPKIN SEEDS, MANDARIN CHUTNEY & PESTO	
CESAR SALAD .....	16€
SEARED LETTUCE HEARTS, CONFITED CHICKEN BREAST, PARMESAN & KALAMATA OLIVES	
MINI VEGETABLES .....	18€
WITH CITRUS ESCABECHE & SMOKED BREAD	
BETROOT & CARROT CREAM SOUP. ....	16€
ZUCCHINI CANNELLONI WITH COLD CODFISH. ....	19€
CRISPY PISTACCIO & BLACK OLIVES	
DEER CARPACCIO WITH APPLE. ....	21€
SEASONAL MUSHROOMS & PARMESAN CHEESE	
PAPPARDELLE ALL'UOVO .....	18€
PESTO CREAM SAUCE & CONFITED TOMATO	

## MEAT & FISH

SEA BASS WITH VICHYSOISE & LEEK TEXTURES .....	27€
PRAWNS BREAD & CONFITED ORANGE	
SALMON .....	23€
FENNEL TEXTURES, WASABI & YOGURT CREAM SAUCE	
HAKE & HONEY .....	23€
ZUCCHINI TEXTURES & HAZELNUTS	
OCTOPUS .....	25€
ONION, SMOKED POTATO PUREE & BASIL	
BLACK RICE. ....	24€
BABY CALAMARI & BABY SQUID WITH "ROMESCO ALLIOLI" SAUCE	
BEEF & PUMPKIN CANNELLONI. ....	25€
PRUNE SAUCE & CRISPY ALMONDS	
DUCK MAGRET .....	28€
YUCCA TEXTURES, MOLE POBLANO SAUCE & LIME PEARLS	
BEEF LOIN .....	29€
POTATO & PORCINI MILLEFEUILLE, ONION & PEDRO XIMENEZ JAM	
TRADITIONAL PORK TRIPE STEW. ....	24€
POACHED POTATOES, CRISPY SOBRASADA & PARSLEY	

## SWEET

CARROT CAKE & BANANA WITH "DULCE DE LECHE" .....	10€
BLACK FOREST CAKE WITH FRAMBOISE & VANILLA ICE CREAM	10€
CHOCOLATE NEST WITH BANANA ICE CREAM. ....	10€
CHEESECAKE WITH RED FRUITS & COOKIE ICE CREAM. ....	10€
CHEESE ASSORTMENT, BLUE, GOAT & SMOKED MOUSSE .....	10€
WITH APPLE, RATAFIA & QUINCE PASTE	
SEASONAL FRUITS SALAD WITH SORBET .....	8€

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