

# B · A · T · U · A · R ·

## TAPAS

IBERIC BELLOTA HAM 80 GR. ....	29€
COLD CUTS OF IBERIC PORK WITH TOMATO BREAD. ....	19€
HUMMUS TRIO PUMPKIN, CHICKPEAS & BASIL. ....	6€
WITH POPPY SEEDS GRISSINI	
GAZPACHO SOFT DRINK. ....	6€
CALAMARI SASHIMI WITH TUPINAMBOUR. ....	12€
LOBSTER TOAST WITH BLACK BREAD. ....	22€
DRIED AGED CÔTE DE BOEUF TARTAR. ....	16€
CATALAN FARMED CHEESES ASSORTMENT. ....	19€
CHICKEN FINGERS MARINATED WITH MISO. ....	9€
FOIE MICUIT TOAST WITH PORT WINE JELLY. ....	20€
POTATOES WITH MANGO "SALSA BRAVA" . ....	8€
TOASTED COCA BREAD WITH TOMATO. ....	5€
PRAWNS & MONKFISH CROQUETTE. ....	3€
CLASSIC HAM CROQUETTE. ....	2€
DUCK & DATE CROQUETTE. ....	3€

## GOURMET SANDWICHES

VEGETARIAN SANDWICH. ....	17€
WHOLEMEAL BREAD, MOZARELLA, RUCULA, AVOCADO, TOMATO & PESTO	
CHICKEN SANDWICH. ....	15€
RUSTIC BREAD, CHICKEN BREAST, MEZCLUM, CORN MAYONNAISE	
VITELLO TONNATO SANDWICH. ....	17€
RED WINE BREAD, VITELLO, RUCULA, CAPERS, VITELLO TONNATO SAUCE	
BATUAR BURGUER. ....	23€
SESAME BREAD FROM FORN BALUARD, 200G OF BEEF, MEZCLUM, TOMATO, SOFT ONION, CHEEDAR CHEESE & CRISPY BACON	

## BATUAR BITES



ALLOW US TU SURPRISE YOU WITH THE SUGGESTIONS  
OF OUR CHEF. A SELECTION OF SMALL DISHES  
TO TASTE THE ESSENCE OF OUR CUISINE

54€ FOR TWO PEOPLE

PRODUCTS & PRICES COULD CHANGE DEPENDING ON AVAILABILITY. VAT INCLUDED  
ALL THE FISH HAS BEEN FROZEN IN THE PREPARATIONS WITH RAW FISH  
ALLERGEN INFORMATION AVAILABLE UPON REQUEST

## STARTERS

CUCUMBER SOUP. ....	14€
SMOKED EAL TARTAR, GERMAN BREAD & APPLE ICE CREAM	
ASSORTED TOMATOES SALAD. ....	14€
IN TEXTURES WITH RED PESTO	
MINI VEGETABLES. ....	16€
WITH ESCABECHE VELOUTÉ	
CESAR SALAD. ....	15€
LETTUCE HEARTS, CONFITED CHICKEN BREAST, CRISPY PARMESAN & DRIED BLACK OLIVES	
BURRATA SALAD. ....	18€
FIGS TEXTURES, DUCK HAM, RUCULA & DRIED FRUITS	
MACKEREL FISH IN BEETROOT ESCABECHE . ....	16€
SOFT WHEAT, KOMBU SEAWEED SPONGE CAKE & BEETROOT ICE CREAM	
OX TAIL CANELONNI . ....	19€
WITH TRUFFLED BECHAMEL	

## MEAT & FISH

SEA BASS. ....	23€
SEARED WHEAT, ROMANESCO & BROCCOLI CREAM	
SALMON. ....	20€
SASHIMI, RADISH, BEETROOT & LEMON EMULSION	
SCALLOPS. ....	21€
WITH HALF-COOKED VEGETABLES, DASHI & ALMONDS CREAM	
TURBOT. ....	26€
LEEKS & SAGE ROLL WITH BLACK GARLIC EMULSION	
OCTOPOUSS. ....	24€
RATTE POTATO, ASPARAGUS & BEETROOT FOAM	
DUCK RICE. ....	19€
FARMED CHICKEN. ....	23€
ORGANIC QUINOA, VEGETABLES & CRISPY CAULIFLOWER	
LAMB RACK. ....	28€
HERBS CRUST, BABY VEGETABLES & YOCHURT WITH RAISINS	
GIRONA'S BEEF SIRLOIN. ....	29€
ROASTED ONIONS & HOMEMADE BUTTERMILCK	
IBERIC PORK "PRESA IBÉRICA" . ....	25€
MARINATED WITH "PIQUILLO", KALE, TOMATO HEART & NUTS EMULSION	

## SWEET

SEASONAL FRUITS SALAD WITH SORBET . ....	8€
CHEESECAKE PANNACOTA WITH PEACH & ALMONDS. ....	9€
CATALAN CREAM TEXTURES . ....	8€
WHISKY SOUR FOAM WITH APRICOT & CHOCOLATE. ....	9€
CHOCOLATE FOREST. ....	10€
CARAMELIA MOUSSE & WHITE CHOCOLATE. ....	10€
MACHA TEA TEXTURES & CALAMANSI	

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