

AUTUMN MENU...

AT BATUAR WE ARE COMMITTED TO SEASONAL PRODUCTS (MAINLY FRUIT, VEGETABLES AND FISH) WHICH, NATURALLY AND DUE TO THEIR BIOLOGICAL CYCLE, ARE AT THEIR OPTIMUM POINT OF CONSUMPTION AT CERTAIN TIME OF THE YEAR.

SHARING PLATES

COCA BREAD WITH TOMATO AND OLIVE OIL	8€
ACORN-FED IBERIAN HAM "JUAN MANUEL" (80gr.)	34€
(BEST JAMON IN SPAIN 2024) SERVED WITH COCA BREAD, TOMATO AND OLIVE OIL	
OYSTER AMÉLIE (SIZE N ₉₂)	8€ / UD
WITH CELERY AND BLOODY MARY GELEE	
CARROT HUMMUS WITH BABY CARROTS	16€
SERVED WITH CARROTS SMOOTHIE, PICKLED CUCUMBER AND PAPADUM	
CANTABRIAN ANCHOVIES "0,0"	19€
WITH PINK PEPPER AND SHALOT, SERVED WITH TOMATO BREAD	
CATALAN STYLE ROASTED CHICKEN CROQUETTE	4€ / UD
WITH DRIED APRICOTS SAUCE AND PLUM GEL	
"PATATAS BRAVAS BATUAR".	12€
POTATOE MILLEFUEILLE WITH CLASSIC ALIOLI AND GREEN CURRY ALIOLI	
BAO OF DUCK CONFIT.	12€ / UD
WITH ASSIAN DRESSING, PICKLED PICKLES AND FRESH SPROUTS	

STARTERS

BORSCH21€
CREAM OF BEETROOT WITH SMOKED EEL (VEGETARIAN OPTION WITHOUT EEL)	
MUSHROOM STEW25€
WITH TRUFFLE YOLK	
GRILLED SAUTEED VEGETABLES.21€
WITH CHIPS AND ROMESO SAUCE	
BURRATA WITH BASIL PESTO AND PUMPKIN GNOCCHI	19€
WITH HERRING CAVIAR	
PULARDA CANNELLONI.	25€
WITH CARDAMOM BECHAMELE, PARMESAN CRISP AND CHIKEN JUICE REDUCTION	
TUNA TATAKI.	27€
WITH HAZELNUT CREME, PASSIONFRUIT PONZU SAUCE AND PICKLES	
STEAK TARTAR	26€
CLASSIC MARINATED, YOLK AND SIRACHA EMULSION, TRUFFLE AND WAFFLE FRIES	

MAINS

CREAMY MUSHROOMS RICE WITH GREEN ASPARAGUS	24€
LOBSTER DRY RICE	34€
WITH IBERIAN HAM	
WILD FISH FROM THE MARKET <small>(ASK THE WAITER)</small>	34€
WITH CELERY CREAM AND VEGETABLES	
GRILLED OCTOPUS	36€
WITH POTATOE AND ONION CREAM AND ESPETELLE PAPRIKA	
LOW TEMPERATURE LAMB SHOULDER	26€
WITH BLACK BEAN PURÉE AND TATEMADA SAUCE	
BEEF SIRLOIN	35€
WITH SWEET POTATO GRATIN AND PERIGORD SAUCE	
RYB-EYE VEAL STEAK 0,75KG	80€
WITH FRENCH FRIES AND CAFÉ PARIS BUTTER	
IBERIAN BEEF BURGER (150 GR.)	25€
WITH MOLLETE BREAD, CHEDDAR CHEESE, TOMATO, GREEN BELL PEPPER JAM, ONION CONFIT AND SMOKED BACON VEIL SERVED WITH FRENCH FRIES	

SIDES – 8€

FRENCH FRIES ROASTED VEGETABLES COLESLAW

DESSERTS

CHOCOLATE COULANT	13€
WITH WHITE CHOCOLATE CORE AND TONKA BEAN SERVED WITH KEFIR AND CHERRY ICE CREAM	
CREAMY PISTACHIO CHEESECAKE	13€
TORRIJA	
.13€	
WITH CITRIC FOAM SERVED WITH SALTED CARAMEL CREAM	
THE COTTON HOUSE TREE <small>(RECOMMENDED TO SHARE)</small>	24€
TASTING OF 8 MINI DESSERTS: 2 CARROT CAKES, 2 APPLE TATIN, 2 PASSIONFRUIT MACAROONS AND 2 CHERRIES	
OSMOTIZED FRUIT SALAD	13€
PINEAPPLE WITH PEDRO XIMENEZ, MELON WITH HONEY AND LIME AND WATERMELON AND TARRAGON SERVED WITH RASPBERRY ICE CREAM	
TABLE OF REFINED CATALAN CHEESES <small>(RECOMMENDED TO SHARE)</small>	25€
WITH PUFF PASTRY, MARMALADE AND RED BERRIES	

VAT INCLUDED

Treatment of the product according to what is established in the decree of prevention of Anisakiasis.
If you have any intolerance to allergens, do not hesitate to contact us to offer you a better service (Regulation 1167/2011UE).