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BITES

IBERIC BELLOTA HAM 80 GR.	29€
KALAMATA OLIVES HUMMUS. WITH MEDITERRANEAN NACHOS	9€
“PATATAS CANARIAS” WITH “SOBRASADA”. & FARMED GOAT CHEESE	9€
CRISPY EGGPLANT WITH PEDRO XIMENEX. & FETA CHEESE	11€
ANCHOVIES OO. IN OLIVE OIL & PEPPERS	18€
OCTOPUS & KIMCHI TORTITAS.	16€
SMOKED EEL & FOIE TOAST. WITH TOMATO JAM	16€
CRISPY HAKE. TARTAR SAUCE & GREEN PEAS	13€
ROASTED SWEET POTATO WITH LARDO DI COLONNATA. BLUE CHEESE, FIGS & SOYA	11€
FARMED CATALAN CHEESES ASSORMENT. WITH DRIED FRUITS BREAD FORM BALUARD BAKERY	16€
FOIE CASERO DE PATO Y PISTACHOS. OPORTO Y PAN HOJALDRADO	19€
BEEF SIRLOIN TARTAR WITH CAPERS. EGG YOLK & MUSTARD	19€
LAMB & SHIITAKE MUSHROOMS SANDWICH. YOGURTH SAUCE & MINT	16€
TOASTED “COCA” BREAD WITH TOMATO.	6€
SPINACH, RAISINS & PINE NUTS CROQUETTE. WITH PINE NUTS CREAM SAUCE	3€
IBERIC HAM CROQUETTE. WITH QUINCE PASTE	3€
DUCK & DATES CROQUETTE. WITH SHISHO	3€

SANDWICHES GOURMET

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

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

CAULIFLOWER & ALMONDS CREAM.	15€
PRESA IBERICA CARPACCIO. WILD ROCKET, PARMESAN CHEESE & RED BERRIES	18€
BURRATA. KALE PESTO, WILD ROCKET & PINE NUTS	17€
QUINOA SALAD. MANGO & PEANUTS	18€
CESAR SALAD. LETTUCE HEARTS, CHICKET BREAST, PARMESAN & KALAMATA OLIVES	16€
ARTICHOKES IN ESCABECHE. PARSNIP & PONZU	17€
SEA BASS & PASSION FRUIT CEVICHE. CHOCLOS, SWEET POTATO & CRISPY INK	18€

MEAT & FISH

SALMÓN. BRÓCOLI, LIMA Y VINO BLANCO	23€
HAKE & PRAWNS. ALMONDS AJOBLANCO, LIME & MUSTARD	23€
RED MULLET. ONION SAUCE, BASIL, SEAWEED & SALICORNIA	26€
PORCINI MUSHROOMS CANNELLONI. SEAFOOD SAUCE, TRUFFLED STRACCIATELLA & HAZELNUTS	25€
RICE “A LA LLAUNA”. SEASONAL MUSHROOMS, RIBS & MINT	24€
BABY SQUID & IBERIC PORK JAWL. CRACKLING LARD & PINE NUTS	25€
FARMED CATALAN SAUSAGE. WHITE BEANS, SPINACH & RAISINS	24€
DUCK MAGRET. BANANA, CHINESE MANDARIN & WHITE WATERCRESS	26€
BEEF LOIN. PUMPKIN, CHESNUTS & OOLOROSO SHERRY WINE	29€

SWEET

SEASONAL FRUITS SALAD.	8€
STRAWBERRY TIRAMISU, AMARETTO & MASCARPONE.	10€
CAMEMBERT CHEESECAKE, MANGO & PINEAPPLE.	10€
HOT MILK CHOCOLATE SOUP. WITH MARRON GLACÉ	10€
MATÓ CHEESE MOUSSE, WALNUTS & HONEY.	10€
MATCHA TEA SPONGE CAKE WITH ORANGE & GINGER.	10€

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