

MENU

WINTER 2016

elcafédelGallery
RESTAURANTE & TERRAZA

OUR GASTRONOMY

Our dishes, quintessentially Mediterranean, are a combination of traditional recipes and innovation in the use of ingredients and *mise en place*.




We rejuvenate the menu each season, including seasonal products of the finest quality and reinventing flavours, textures and cooking.

Welcome to our table.



TO SHARE

Cured Iberian ham 	25 €
Gouthier oyster #3 in ceviche style or spicy 	3,50 € /ut
Homemade croquettes, 4 units	6,50 €
Fondue of truffle Catalan cheeses	10 €
Our marinated salmon served with an anise-infused herb sauce 	12 €
Finest quality anchovies "00" 	2,50 € /ut
Catalan-style bread with tomato and extra virgin olive oil	2,50 €

STARTERS

Eggs from Calaf, artichokes and black truffle 	16 €
Seasonal vegetables with Iberian ham 	12 €
Buffalo burrata with fennel salad, dried tomato, curry and mint 	13 €
Stewed chickpeas with pig's ear and Galician-style octopus	13 €
Baked rice with Iberian pork rib and scallops	16 €



FISH

Hake loin, iodised base with algae and sea snails 	18 €
Marine-style clam casserole	14 €
Fresh fish from the harbour with this season's vegetables 	d/m €
Cod with a white bean stew, tripe and black <i>butifarra</i> (sausage)	21 €

MEAT

Grilled beef sirloin, potato <i>purée</i> and truffle sauce 	23 €
<i>Pilota</i> surf and turf, <i>cap i pota</i> and small cuttlefish	16 €
Grilled aged beef entrecote with French fries 	20 €
Steak tartar (prepared at the table) 	21 €
Hare à la Royale with <i>foie</i> and truffle 	21 €

DESSERTS

Chocolate sponge cake, yogurt and caramel	7 €
Foam caramelized <i>crème brûlée</i> 	6 €
Coconut mascarpone, green apple and pistachio	7 €
Macerated pineapple with lime peel, basil, cream of lemon and mascarpone ice cream	6 €
This season's fruit salad 	5 €

