

**CUINES  
DE SANTA  
CATERINA**

*Barcelona Fresh  
market cuisine*

**TAPAS**

- Calçots in tempura 10€  
Fried baby green peppers 5,5€  
Chicken and Iberian ham croquettes (4 pcs) 7,5€  
Fried artichokes 8,5€  
Veggie gyozas with tentsuyu sauce (4 u.) 9€  
Meat gyozas with tentsuyu sauce (4 u.) 10€  
Patatas Bravas (crispy potatoes  
with spicy sauce) 6€  
Shrimp cakes (4 pcs) 11€  
Fried fish 9€  
Steamed mussels 11€  
Andalusian style calamari 16€  
Iberian ham with bread and tomato 19€  
Tuna Tataki 13€

**VEGETABLES**

- Hummus with flatbread 9€  
Tomato salad with tuna belly and olive pil pil 11,50€  
Grated goat cheese salad 11€  
Tomino cheese with asparagus, cherry tomatoes  
and green onions cooked over the coals 14€  
Vegetable curry with basmati rice 16,50€  
Sautéed vegetables with mushrooms 12€  
Potato soup with truffle and mushroom 13€  
Braised caviar lentils 12€  
Escudella (traditional Catalan soup) 13€

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**RICE / PASTA**

Vegetable lasagne 14,00€

Seafood rice 20€

Mountain-style rice 19€

Fideuà with fish and seafood 20€

Spinach and ricotta stuffed ravioli  
with moixernons sauce 11€

Homemade Penne Rigate bolognese with parmesan 11€

Rigatoni with truffle and parmesan 14€

Meat cannelloni with truffles 14€

**FISH**

Salmon tartare with avocado 19€

Chargrilled monkfish tail 25€

Cod nose with garlic mousseline 24€

Norwegian salmon with miso sauce 16€

Sea bream with cep mushrooms and tomato confit 17€

Grilled calamari with asparagus 19€

Sardine pan with bread with tomato 12€

**MEAT**

Steak tartare with horseradish and crisps 17€

Veal paillard with grilled piquillo peppers 17€

Iberian pork ribs with pico de gallo and sauces 17,50€

Hamburger with mushroom sauce 14€

American hamburger 14€

Fricandó (beef stew) 15€

Chicken curry with basmati rice 16,50€

Roast Beef with blue cheese sauce and nuts 14€

\*Bread 1,50€

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**DESSERTS**

Cheesecake 7,50€

Pastís de xocolata i avellanes 7,50€

Gelats i sorbets 4,50€

Profiteroles de crema  
amb xocolata calenta i nata 6,50€

Fruita de temporada 7€

Crema cremada 6,50€

**FRESH JUICES**

Orange and carrot 5,20€

Lemon, ginger and mint 6€

Pumpkin, persimmon and basil 6€