

TICKETS

**ADRIA'S ENTERTAINMENT
IGLESIAS' BROTHERS PRODUCTIONS**

**CARTA DE PRIMAVERA 2019
CARTA DE PRIMAVERA 2019
SPRING MENU 2019**

CHEF:
FRAN AGUDO

2º COCINA:
ALBERT MANSO
JORDI GRAU

**DIRECTOR
DE SALA:**
XAVI ALBA

JEFE DE SALA:
JOAN ROMANS

SOMMELIER:
AMADOR MARÍN
DIANA D'URSO

JEFE DE BARRA:
RACHID KOLLECH

COCTELERO
MARC FERNANDEZ

COORDINADOR GASTRONÓMICO:
ALBERT ADRIÀ

SUGGESTIONS

Prawn in two cookings with anchovy “garum” and lemon

S/M

Smooth clamb and confited shitake

7,60€/u

**Green asparagus with green almond
ice-cream**

6,80€ /u

**Lobster head with beef ragú sauce, fried eggs and
souffled potatoes**

47€ / 2 pax

Sandwich with “Coulommier” cheese and black truffle

8,40€/u

IBERIAN HAM BELLOTA 100%

“El Romero de Salamanca”

Tapa 16,40€

Portion 28,50€ 🍷🍴

MACKEREL SIMESABE

and bread with tomato

4,40€/u

OLIVE-S

of Tickets

2,30€/u 🍷🍴★

ANCHOVY “00”

with “piparrak” juice

4,20€/u

TUNA BELLY SHEET

with tomato tartar

5,90€ /u

Our bread

2,50€

Our bread with
la Roseta tomatoes

3,50€

We have Gluten free bread
(please, advise upon arrival)

ENIGMA OYSTER ★

Amelie oysters exclusively produce a special oyster for elBarri, which is raised in extremely cold waters in order to keep the shell small, while overfeeding it to to increase its size and enhance its flavor.

5,80€/u

OYSTER WITH GREEN STRAWBERRY JUICE

5,60€/u

OYSTER WITH RED PICKLED “ESCABECHE” SAUCE

5,60€/u

OYSTER WITH CHARCOALED BUTTER

5,60€/u

KALIX POREX

with smoked cream and raifort

5,80€/u

AVOCADO PIZZA

with king crab and
chipotle mayonnaise

9,60€/u

TARRAGON AIR WAFFLE

with double cream and
Dijon mustard

4,90€/u 🍎

NORDIC LANDSCAPE

with marinated aged beef,
smoked cheese
and vinegar powder

5,10€/u ★

CARROT CANAPÉ

with frozen “leche de tigre”
tablet, flowers and leaves

7,50€/u 🍎

FOIE-GRAS MITTEAULT

charcoaled with smoked eel

7,80€/u ★

AIRBAGUETTE

with “Rubia gallega”

6,60€/u ★ 🍆 🍌

THREE PIGS BRIOCHE

dewlap, pancetta and
“chicharrón”

5,80€/u ★ 🍆 🍌

SEAWEED CODIUM TEMPURA

with its vinaigrette

15,50€ 🍎 ★

SQUID

with horseradish and
6 puffed cereals

24,00€ ★

SEA CUCUMBER

with shiso leave

15,60€/u

MAKI CAUS

with aburi and prawn

7,00€/u

MUSSELS

from Delta with
iberian ham consomé

18,00€

MORELS

with small cuttlefish
in this sauce

18,50 €/u

MARROW WITH EGGPLANT

and glazed potato with tarragon

9,90€/u

OUR “TORTA DE INÉS”

with goat, coy and
Payoyo cheese

11,50€/u 🍎

GALICIAN LOBSTER

charcoaled

S/M

“WELLINGTON QUAIL”

from Bresse stuffed with
spinach, mushrooms and
iberian ham cured

28,00€ ★

KING CRAB

with “ñora” hot foam

17€/100gr

WAGYU

charcoaled in JOSPER

20,00€/100gr ★

(we only sell the whole piece:
aprox. 400-500gr)

All of the specials include the following:

**Potato “soufflé”
Pickled fresh piparrak
Charred lettuce
Home made mustard**