TICKETS

ADRIA'S ENTERTAINMENT
IGLESIAS' BROTHERS PRODUCTIONS

CARTA DE TARDOR 2019
CARTA DE OTOÑO 2019
AUTUMN MENU 2019

CHIEF:
FRAN AGUDO

2º COCINA:
ALBERT MANSO
JORDI GRAU

DIRECTOR DE SALA:
XAVI ALBA

JEFE DE SALA:
JOAN ROMANS

COORDINADOR GASTRONÓMICO:
ALBERT ADRIÀ

SOMMELIER:
SUSANA SOLANO
MIGUEL NAVARRO
SUSANA BARROS

JEFE DE BARRA:
RACHID KOLLECH

COCTELERO
SERGIO MARAMBIO
SUGGESTIONS

Prawn in two cookings with anchovy “garum” and lemon

13.80€ /u

Smooth clamb and confited shitake

8.90€ /u

Zucchini rice with small cuttlefish and mint

12.80€ /u

Sandwich with “Coulommier” cheese and black truffle

8.80€/u
IBERIAN HAM BELLOTA 100%
“El Romero de Salamanca”
Tapa 16,40€
Portion 28,50€

“FEO DE TUDELA” TOMATO
with their seeds vinegar
10,50€/u

OLIVE-S
of Tickets
2,30€/u

ANCHOVY CANAPÉ
with chicken and tarama sauce
4,90€/u

TUNA BELLY TWICE
with tomato tartar and nori seaweed sandwich
9,50€/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 increase its size and enhance its flavor.
5.80€/u

OYSTER WITH GREEN TANGERINE EMULSION
5.60€/u

OYSTER WITH RED PICKLED “ESCAPECHE” SAUCE
5.60€/u

OYSTER WITH CHARCOALED BUTTER
5.60€/u
PIKE FISH POREX
with smoked cream and raifort
5.40€/u

AVOCADO PIZZA
with king crab and chipotle mayonnaise
9.60€/u

TARRAGON AIR WAFFLE
with double cream and Dijon mustard
4.90€/u ★

“SOUFFLÉ” POTATOES
with marinated beef, bearanaise sauce and smoke fresh cream
6.60€/2u ★

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 BRIOCHÉ
pork belly, havarti cheese and Dijon mustard
5.80€/u ★ ⚫
<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SEAWEED CODIUM TEMPURA</strong></td>
<td>with its vinaigrette</td>
<td><strong>15.50€</strong> ★</td>
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<tr>
<td><strong>SQUID</strong></td>
<td>with horseradish cream and 6 cereals suffered</td>
<td><strong>24.00€</strong> ★</td>
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<tr>
<td><strong>SEA CUCUMBER</strong></td>
<td>with shiso leave</td>
<td><strong>17.60€/u</strong></td>
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<tr>
<td><strong>MAKI CAUSA</strong></td>
<td>with king prawn and aburi sauce</td>
<td><strong>8.40€/u</strong></td>
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<tr>
<td><strong>“BOUCHOT” MUSSELS</strong></td>
<td>from Delta with iberian ham consomé</td>
<td><strong>18.00€</strong></td>
</tr>
<tr>
<td><strong>CRUNCHY OCTOPUS</strong></td>
<td>with kimchi mayonnaise and pickled cucumber</td>
<td><strong>22.90 €/u</strong></td>
</tr>
<tr>
<td><strong>MARROW WITH EGGPLANT</strong></td>
<td>and glazed potato with tarragon</td>
<td><strong>9.90€/u</strong></td>
</tr>
<tr>
<td><strong>MARIÑA SQUID</strong></td>
<td></td>
<td><strong>11.50€/u</strong> ★</td>
</tr>
<tr>
<td><strong>OURS “TORTE DE INÉS”</strong></td>
<td>with goat, galmesan and Payoyo cheese</td>
<td><strong>15.50€</strong> ★</td>
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“WELLINGTON QUAIL”
from Bresse stuffed with spinach, mushrooms and iberian ham cured

28.00€★

KING CRAB
with “ñora” mayonnaise

17€/100gr

WAGYU
charcoaled in JOSPER

20.00€/100gr ★
(we only sell the whole piece: aprox. 400-500gr)

Our fittings:

“Pont-Neuf” potato
Pickled fresh piparrak
Charred lettuce
“Padrón” peppers