

TICKETS

ADRIA'S ENTERTAINMENT
IGLESIAS' BROTHERS PRODUCTIONS

CARTA D'ESTIU 2018
CARTA DE VERANO 2018
SUMMER MENU 2018

CHEF:
FRAN AGUDO

2º COCINA:
JAUME MARAMBIO
ÁLVARO DE JUAN

DIRECTOR
DE SALA:
XAVI ALBA

JEFE DE SALA:
JOAN ROMANS

SOMMELIER:
AMADOR MARÍN

JEFE DE BARRA:
RACHID KOLLECH

COCTELERO
RITA ALMEIDA

COORDINADOR GASTRONÓMICO:
ALBERT ADRIÀ

Suggeriments //Sugerencias // Suggestions

Tomàquet "Feo de Tudela", pa àzim i botarga
Tomate Feo de Tudela, pan àcimo y botarga
"Feo de Tudela" tomato, unleavened bread

8,40€/u

Mollete tres porquets
Mollete tres cerditos
Three pigs brioche

5,60€/u

Pinça de llamàntol amb sobrassada
Pinza de bogavante con sobrasada
Lobster claw with "sobrassada" sauce

30€/ 80gr

Bikini de formatge trufat
Bikini de queso trufado
Sandwich with cheese and truffle

7,40€ 

IBERIAN HAM BELLOTA 100%

"El Romero de Salamanca"

Tapa 16,40€

Ración 28,50€ 🍷🍴

MACKEREL SIMESABE

and bread with tomatoe

3,90€/u ★ 🍷🍴

OLIVE-S

of Tickets

2,30€/u 🍷🍴 ★

ANCHOVY "000"

with "piparrak" juice

3,20€/u

TUNA TWICE

sandwich belly and three states:

raw, dried and heart salted

38€

Our bread

2,50€

Our bread with
la Roseta tomatoes

3,50€

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

OYSTER KIMCHI BLOODY MARY

5,60€/u

OYSTER WITH PICKLED "ESCABECHE" SAUCE and saffron

5,60€/u

OYSTER WITH GREEN TANGERINE

5,60€/u

ENIGMA OYSTER

Amelie oysters produce exclusively for elBarri a special oyster, which is raised in extremely cold water in order to keep the shell small, and which is fed with accuracy so to increase their size and enhance the flavor.

5,80€/u ★

AIRBAGUETTE

with "Rubia gallega"

6,40€/u ★ 🍷 🍷

FUNGHI PORCINI CAKE

with duxelle and lemon
thyme

4,90€/u ★ 🍷 🍷 🍏

FOIE MITTEAULT

charcoaled with smoked eel

7,80€/u ★

RAZOR CLAM IN TWO SAUCES

carrot pickled and "leche de
tigre" with "ají amarillo"

5,80€/u

NORDIC LANDSCAPE

with marinated aged cow,
smoked cheese
and vinegar powder

5,10€/u ★

LIQUORICE HEART LETTUCE

grilled with yuzu mayonnaise

4,20€/u

MARROW WITH EGGPLANT

and glace potato with tarragon

7,20€/u

MUSSELS

with lettuce curry and
tomatoe reduction

11,50€

KING CRAB WITH "MOJO ROJO"

charcolaed and crunchy

36,00€

"STEACKMAR" PRAWN

Rafa Zafra style

9,20€/u

SEAWED CODIUM TEMPURA

with its vinaigrette jus

15,50€

KING CRAB WITH "MOJO VERDE"

and cold salad

7,50 €★

SQUID

with horseradish and
6 puffed cereals

24,00€

SEA CUCUMBER

with bolognese sauce

48,00€★

BABY SQUID RICE

in two times

10,80€/u

GALICIAN LOBSTER
unilateral cooked in light
pickled sauce

M/P

BRESSE QUAIL "CACHOPO"
With charcolaed lettuce

26,00€

WAGYU
charcolaed in JOSPER with
heart lettuce and soufflé
potatoes

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

20,00€/100gr 