

TICKETS

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

**CARTA DE TARDOR 2019
CARTA DE OTOÑO 2019
AUTUMN MENU 2019**

CHEF:
FRAN AGUDO

2º COCINA:
ALBERT MANSO

**DIRECTOR
DE SALA:**
XAVI ALBA

JEFE DE SALA:
JOAN ROMANS

SOMMELIER:
SUSANA SOLANO
MIGUEL NAVARRO
SUSANA BARROS

JEFE DE BARRA:
RACHID KOLLECH

COCTELERO
SERGIO MARAMBIO

COORDINADOR GASTRONÓMICO:
ALBERT ADRIÀ

BLACK TRUFFLE SUGGESTIONS

Truffle sashimi with black truffle vinaigrette

33€/u (2pax)

Stracciatella di bufala with sea urchin and black truffle

14,50€/u

“Dadinho” cube with 3 truffled cheeses

6,20€/u

Sandwich with “Coulommier” cheese and black truffle

8,80€/u

**All our black truffle is Tuber Melanosporum. We don't use creams
and comercial oils*

IBERIAN HAM BELLOTA 100%

“El Romero de Salamanca”

Tapa 16,40€

Portion 28,50€ 🍷🍴

OLIVE-S

of Tickets

2,30€/u 🍷🍴★

ORANGE SHOT

from Valencia, Lola

2,10€/u 🍷

RED MULLET MARINATED

charcoaled in Jospier with
kombu seaweed and basil seeds

11,90€ /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 RAF TOMATO WATER AND SWEET CHERRY

5,60€/u

OYSTER WITH RED PICKLED “ESCABECHE” SAUCE

5,60€/u

BATTERA KOMBU OYSTER

5,60€/u

PIKE FISH CAVIAR

with smoked cream and raifort

5,40€/u

CARROT CANAPÉ

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

5,20€/u 🍎

BROAD BEANS “PIDE”

with gorgonzola and nuts

4,80€/u 🍎

SEA URCHIN “PIDE”

with yuzu and smoked butter

7,40€/u

AIRBAGUETTE

with “Rubia gallega”

6,60€/u ★ 🍷 🍴

AVOCADO PIZZA

with king crab and
chipotle mayonnaise

9,60€/u

“SOUFLÉ” POTATOE

with marinated beef,
bearnaise sauce and
smoke fresh cream

6,60€/u ★

FOIE-GRAS MITTEAULT

charcoaled with smoked eel

8,80€/u ★

THREE PIGS BRIOCHE

pork belly, havarti cheese
and Dijon mustard

5,80€/u ★ 🍷 🍴

SQUID

with “Maldonado” panceta
and lemon thyme

10,80€ ★

ARTICHOKE AND COD

with green sauce and
broad beans

10,50€/u

SEAWEED CODIUM TEMPURA

with its vinaigrette

15,50€ 🍎 ★

CRUNCHY OCTOPUS

with kimchi mayonnaise
and pickled cucumber

22,90 €/u ★

CLAMS WITH BROAD BEANS

“a la marinera” in two times

8,50 €/u

MARROW WITH EGGPLANT

and glazed potato with tarragon

9,90€/u

PEAS AND MINT

with olive juice and
caper butter

12,80€/u 🍎

OUR “TORTA DE INÉS”

with goat, galmesan and
Payoyo cheese

11,50€/u 🍎

“WELLINGTON QUAIL”

from Bresse stuffed with spinach,
mushrooms and iberian ham cured

Accompanied by: puff pastry and
charred lettuce

28,00€ ★

KING CRAB

with “ñora” mayonnaise,
lemon grilled and charred
lettuce

17€/100gr

WAGYU

charcoaled in JOSPER
Accompanied by: fried potatoes,
padrón peppers and homemade
mustard

20,00€/100gr.



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