

# TICKETS

ADRIA'S ENTERTAINMENT  
IGLESIAS' BROTHERS PRODUCTIONS

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CARTA DE PRIMAVERA 2019  
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SPRING MENU 2019

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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*

Charred sheath of peas

5,80€

Asparagus with St. George's mushrooms mayonnaise  
hazelnut and lemon

10,50€/u

Prawn in two cookings with "garum"

S/M

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 TWICE**

tuna belly sandwich and three states:

raw, dried and salt-cured

38€ / 4 pax

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 ALMOND

5,60€/u

### OYSTER WITH PICKLED "ESCABECHE" SAUCE and saffron

5,60€/u

### CHARCOALED OYSTER with black trompet tea

5,60€/u

**KALIX POREX**  
with smoked cream and raifort  
5,80€/u

**TARRAGON AIR WAFFLE**  
with double cream and  
mustard Dijon  
4,90€/u

**CARROT CANAPÉ**  
with frozen kumquat tablet  
7,50€/u 🍎

**AIRBAGUETTE**  
with "Rubia gallega"  
6,60€/u ★ 🍷

**AVOCADO PIZZA WITH KING CRAB**  
and chipotle mayonnaise  
9,60€/u

**NORDIC LANDSCAPE**  
with marinated aged beef,  
smoked cheese  
and vinegar powder  
5,10€/u ★

**FOIE-GRAS MITTEAULT**  
charcoaled with smoked eel  
7,80€/u ★

**CHICKEN CAUSA**  
with tarragon mayonnaise  
"PAKTA 2013"  
4,80€/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 CUCUMBERS**

with kombu seaweed

7,80€/u

**PEAS "RISOTTO"**

with saffron and coffee

12,50€/u

**MEAT-BALLS**

with tender broad beans and  
iberian ham consomé

8,20€

**MORELS WITH SMALL CUTTLEFISH**

in this sauce

18,50 €/u

**MARROW WITH EGGPLANT**

and glazed potato with tarragon

9,90€

**OUR " TORTA DE INÉS"**

with three cheeses

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