BARCELONA
MARKET
HOTEL · RESTAURANT

SANT ANTONI MENU

STARTERS

Salmon salad with apple and mustard-fennel vinaigrette

Beef cannelloni au gratin

Beef carpaccio with truffle sauce

Leek cream soup with blue cheese and vegetable chips

MAIN COURSES

Roast chicken with turnips

Beef fricandó with steamed rice

Oven-baked meagre with seasonal vegetables

Vegetable ravioli with tomato and basil sauce, sprouts and olives (v)

DESSERTS

Catalan cream

“Pijama Market”: flan, ice cream and fruit in syrup

Artisanal ice cream

Seasonal fruit with chocolate

DRINKS

Two drinks included

(Water, soft drinks, beer or house wine – Celler Andilana).

Bread included. Coffee not included.

€30.50

VAT INCLUDED

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TAMARIT MENU

STARTERS TO SHARE

Burrata, tomatoes and roasted rosemary olives with garlic

Traditional patatas bravas with chistorra, spicy romesco sauce and aioli

Spanish omelette with tomato bread and salad

Catalan salad with goat cheese and assorted cured meats

Crispy eggplant with cane honey and hazelnuts

MAIN COURSES

Monkfish with garlic and potatoes

Roasted chicken with samfaina

Pork knuckle with potato parmentier

Octopus and artichoke rice

DESSERTS

Truffles with whipped cream

Yogurt sponge cake with raspberry sorbet

Creamy cheesecake with berries

Timbaón (Turrón ice cream, Catalan cream and chocolate)

DRINKS

Two drinks included

(Water, soft drink, beer or house wine – Bodega Andilana).

Bread included. Coffee not included.

€35.95

VAT INCLUDED

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ROCAFORT MENU

STARTERS TO SHARE

Tuna Russian salad with walnuts, crispy onion and breadsticks

Cod fritters with romesco sauce

Patatas bravas with chistorra, spicy romesco sauce and roasted garlic aioli

Market nachos with guacamole and pico de gallo

Mini porcini mushroom croquettes (3 pcs)

Burrata with tomato and rosemary-roasted olives with garlic

MAIN COURSES

Oven-baked turbot with potatoes

Beef cheek with sweet wine sauce

Roast chicken with morel mushroom sauce

Seafood paella

DESSERTS

Tim Baon (Turrón ice cream, brûléed Catalan cream and chocolate sauce)

Classic tiramisu

Chocolate fondant

½ Gin and tonic

Creamy cheesecake with berries

DRINKS

Tres bebidas incluidas

(Agua, refresco, cerveza o vino Bodega Andilana).

Pan incluido. Café no incluido.

40,95€

IVA INCLUIDO

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GOURMET MENU

STARTERS TO SHARE

Artichoke tatin with confit duck, apples and soy caramel

Prawn carpaccio with confit seasonal mushrooms, toasted onion praline and pine nuts

Iberian ham served with tomato bread

Creamy oxtail croquettes in red wine

Andalusian-style fried calamari with ikura “mayokimchi” and Japanese spring onion

Baby octopus braised with onions and a touch of spice, potato parmentier and crispy onion

MAIN COURSES

Grilled beef tenderloin with green asparagus, confit Hasselback potatoes and sweet wine demi-glace

Grilled salmon with homemade guacamole, puffed seaweed and sprouts

Duck confit with cinnamon-infused Parisian potatoes, toasted corn aroma and red wine caramel

Seasonal vegetable paella (v)

OUR THREE-DESSERT TASTING

Truffles with raspberry powder

Creamy cheesecake with biscuit

Tiramisu with matcha aroma

WINE & DRINKS

Three drinks included (water, soft drink, beer or Premium Andilana wine).

Bread included. Coffee included.

€50.50

VAT INCLUDED