



MENU A (2019)

Starters (to share)

Special Salad Heart of Tudela with Asparagus, salmon tomato, onion...

Assorted Selection of cold cuts acorn Guijuelo Extra

Andalusian baby squid

Mussels fisherman

Garlic prawns

Cooked shrimps

Main dish (to choose)

Paella Fish and Seafood

or

The taste of Galicia Entrecote

(Roquefort, or grilled or pepper with potatoes and grilled vegetables)

or

Basque Hake

Desserts

Home lemon sorbet

Bread with tomato

White Wine Viñapeña, Red Wine Viñapeña, Water, soft drink

Coffees, spirits of apple and peach, white spirits of herbs and coffee, Santiago Cake

Price by person: **29,00 €** vat included (*)

* Menu not valid on holidays and even days of fair

* Always check availability essential in the restaurant

Restaurante La Barca del Salamanca

Port Olímpic Moll de gregal 13-17 - 08005 Barcelona

Tel. 93.221.18.37 – Fax 93.221.26.80

info@labarcadelsalamanca.com

<http://www.labarcadelsalamanca.com>



MENU B (2019)

Starters (to share)

Special Salad Heart of Tudela with goat cheese and “gulas” spiced pesto sauce
Selection of cold cuts acorn Guijuelo Extra
Cooked shrimp
Squid Andalusian
Spicy peppers
Mussels fisherman
Saucers of Seafood tasting Fideua

Main dish (to choose)

Paella Seafood
or
Black Rice
or
Salmon Cava
or
The taste of Galicia Entrecote
(Roquefort, or grilled or pepper with potatoes and grilled vegetables)
or
Home Salamanca Piglet

Desserts (to choose)

“Catalan” Creme or Home lemon sorbet

Bread with tomato
White Wine Viñapeña, Red Wine Viñapeña, Water, soft drink
Coffees, spirits of apple and peach, white spirits of herbs and coffee, Santiago Cake

Price by person: 32,00 € vat included (*)

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MENU C (2019)

Starters (to share)

Special Salad Heart of "Tudela" with goat cheese and guidelines spiced pesto sauce
Iberian ham extra from "Guijuelo"
Anchovies from L' Escala and anchovies in vinegar
Casserole onion crayfish
Andalusian squid
Andalusian small squid

Main dish (to choose)

Hake Basque with clams and white asparagus
or
Cod "All cremat"
or
Paella fish and seafood
or
Grilled meat
(chicken, rabbit, entrecote, rack of lamb, sausage and pork)
or
Home of Salamanca Piglet

Desserts (to choose)

"Catalan" crème or Home lemon sorbet

Bread with tomato
White wine Verdejo "Corazón Loco" (Andres Iniesta), Red wine Crianza (D.O. Rioja)
Water and soft drink
Coffees, spirits of apple and peach, white spirits of herbs and coffee
Santiago Cake

Price by person: 37,00 € vat included (*)

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MENU D (2019)

Starters (to share)

Iberian Ham "extra" from Guijuelo
Foie mi-cuit with fig jam and sherry reduction
Anchovies from "La Escala"
Garlic Prawns
Fresh baby squid andalusian style

Main dish

Grilled hake and angler fish with potatoes and veggies
+
Home lemon sorbet
+
Roast Suckling Piglet or Entrecote

Desserts (to choose)

"Catalan" crème or Home lemon sorbet or Sachertorte

Bread with tomato
White wine Verdejo "Corazón Loco" (Andres Iniesta), Red wine Crianza (D.O.Rioja)
Water and soft drink
Coffees, spirits of apple and peach, white spirits of herbs and coffee
Santiago Cake

Price by person: 39,00 € vat included (*)

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MENU E (2019)

Starters (to share)

Iberian Ham "extra" from Guijuelo
Pork loin Iberian "extra"
"Manchego" cheese
Salt cod "esqueixada"
Fresh "Vinaroz" prawns grilled
Fresh baby squid
Shrimp Scampi
Clams from Carril "à la Marinière"

Main dish (to choose)

Hake Basque with clams and white asparagus
or
Grilled angler fish with potatoes
or
Cod "All cremat"
or
Beef Sirloin from Galicia (Roquefort, grilled or pepper)
or
Roast Suckling Piglet from Salamanca
or
Special Paella fish and seafood

Desserts (to choose)

"Catalan" crème or Home lemon sorbet or Sachertorte
White wine Verdejo "Corazón Loco" (Andres Iniesta), Red wine Crianza (D.O.Rioja)
Water and soft drink
Coffees, spirits of apple and peach, white spirits of herbs and coffee
Santiago Cake

Price by person: 42,00 € vat included (*)

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MENU F (2019)

Starters (to share)

Special Salad Heart of Tudela with goat cheese and gulas (elvers substitute) spiced pesto sauce
Iberian Ham "extra" from Guijuelo
Foie mi-cuit with fig jam and sherry reduction
Salt Cod "esqueixada"
Garlic Prawns
Octopus Galician
Andalusian squid

Main dish (to choose)

Turbot Casserole with gulas (elvers substitute) and live clams from Carril
or
Gold bream Santurce Style
(seasoned with virgin olive oil with fine herbs with potato and grilled vegetables)
or
Baked shoulder of baby goat with vegetables
or
Home of Salamanca Piglet
(baked roast with potato with grilled vegetables)
or
Grilled meat
(chicken, rabbit, entrecote, rack of lamb, sausage and pork)

Desserts (to choose)

Sachertorte or Home lemon sorbet or Tiramisu
White wine Verdejo "Corazón Loco" (Andres Iniesta), Red wine Crianza (D.O.Rioja)
Water and soft drink
Coffees, spirits of apple and peach, white spirits of herbs and coffee
Santiago Cake

Price by person: 46,00 € vat included (*)

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MENU G (2019)

Starters (to share)

Foie Salad with Parmesan Cheese and crystallized Ham
Iberico Ham Guijuelo Extra
Fresh baby squid andalusian style
Crayfish onions
Octopus Galician
Grilled Prawns
Squid Andalusian

Main dish (to choose)

Paella with Rock Lobster
(fish and seafood, paella with Rock Lobster)
or
Wild sea bass on his back
(grilled on charcoal with potato and vegetables)
or
Grilled wild Turbot (topped with grass oil and vegetables grilled)
or
Cod Mousseline Garlic
or
Beef Sirloin Gallega to taste
(Roquefort, grilled, accompanied by his garrison)
or
Baked Shoulder of baby goat from Burgos with potato and grilled vegetables

Desserts (to choose)

Mascarpone Tart with berries or Home lemon sorbet or Tiramisu
White wine Verdejo "Corazón Loco" (Andres Iniesta), Red wine Crianza (D.O.Rioja)
Water and soft drink
Coffees, spirits of apple and peach, white spirits of herbs and coffee
Santiago Cake

Price by person: 50,00 € vat included (*)

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MENU H (2019)

Starters (to share)

Foie Salad with Parmesan Cheese and crystallized Ham
Ibérico Ham Guijuelo Extra
Crayfish onions
Octopus Galician
Grilled Prawns
Squid Andalusian with spicy peppers

Second dish (to choose)

Nose cod garlic mousseline
or
Grilled hake and wild Turbot
+
Home lemon sorbet

Third dish

Beef Sirloin Gallega to taste
(Roquefort, grilled, accompanied by his garrison)

Desserts (to choose)

Whiskey Cake or "Catalan" crème or Sachertorte
White wine Verdejo "Corazón Loco" (Andres Iniesta), Red wine Crianza (D.O.Rioja)
Water and soft drink
Coffees, spirits of apple and peach, white spirits of herbs and coffee
Santiago Cake

Price by person: 54,00 € vat included (*)

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MENU I (2019)

Starters (to share)

Special Salad Heart of Tudela with goat cheese and gulas (elvers substitute) spiced pesto sauce
Iberian Ham "extra" from Guijuelo
Octopus Galician
Andalusian squid
Grilled Zamburiñas
Garlic Prawns

Main dish (to choose)

Grilled Fish and Seafood Cantabrian

(open scampi prawns, monkfish, hake, cuttlefish, squid and mussels)

or

Paella with Rock Lobster

(fish and seafood, paella with Rock Lobster)

or

Extra Sirloin with foie port sauce

or

Baked shoulder of baby goat with potatoes and vegetables

or

Piglet Home of Salamanca

Desserts (to choose)

Sachertorte or Tiramisu or Home lemon sorbet

or

Mascarpone Tart with berries

Bread with tomato

White wine Verdejo "Corazón Loco" (Andres Iniesta), Red wine Crianza (D.O. Rioja)

Water and soft drink

Coffees, spirits of apple and peach, white spirits of herbs and coffee

Santiago Cake

Price by person: 56,00 € vat included (*)

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MENU J (2019)

Starters (to share)

Special Salad Heart of Tudela with goat cheese and gulas (elvers substitute) spiced pesto sauce
Iberian Ham "extra" from Guijuelo
Octopus Galician
Andalusian squid
Spicy peppers
Sea Urchin Gratin

Second dish

Assorted Fish and Seafood Grilled Cantabrian (individual)

Per person: 2 Scampies, 2 Prawns from Palamós, 2 King prawns, 2 Cams and 2 Mussels

Third dish (to choose)

Grilled Turbot and Sole (with potatoes and vegetables)
or
Gratin or Grilled Rock Lobster
or
Piglet Home of Salamanca
or
Baked shoulder of baby goat
or
Galician Beef Sirloin to taste
(Roquefort, pepper or grilled. Potatoes and grilled vegetables)

Desserts (to choose)

Millefeuille Cream Cake or Home lemon sorbet Marc de Cava or Tiramisu

Bread with tomato
White wine Verdejo "Corazón Loco" (Andres Iniesta), Red wine Crianza (D.O.Rioja)
Water and soft drink
Coffees, spirits of apple and peach, white spirits of herbs and coffee
Santiago Cake

Price by person: 60,00 € vat included (*)

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MENU K (2019)

Starters (to share)

Iberian Ham "extra" from Guijuelo
Octopus Galician
Arcade Oysters
Spicy Peppers
Andalusian Baby Squid
Grilled Zamburiñas

Main dish (to choose)

**Seafood: Scampi, King Prawns, Prawns,
Carril Clams, Mussels, Razor Clams and half King Lobster Country**
or
Piglet Home of Salamanca
(roast in the oven with potatoes and vegetables)
or
Galician Beef Sirloin to taste
(Roquefort, pepper, or grilled, accompanied by his garrison)
or
Baked shoulder of baby goat with potatoes and vegetables

Desserts (to choose)

Sachertorte or Tiramisu or Home lemon sorbet or
Mascarpone cake with berries

Bread with tomato
White wine Verdejo "Corazón Loco" (Andres Iniesta), Red wine Crianza (D.O. Rioja)
Water and soft drink
Coffees, spirits of apple and peach, white spirits of herbs and coffee
Santiago Cake

Price by person: 65,00 € vat included (*)

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MENU L (2019)

Starters (to share)

Arcade Oysters
Iberian Ham "extra" from Guijuelo
Vieira Gratin
(with Parmesan cheese and ham shavings)

Second dish

Gondola Seafood Boiled or Grilled

Selection of First Quality Boiled Seafood (King Prawns Vinaroz, Red Prawns Huelva, Cantabrian Scampies and half King lobster country)

Third dish (to choose)

Piglet Home of Salamanca
(roast Castilian style baked with potatoes and vegetables)
or
Galician Beef Sirloin to taste
(Roquefort, pepper or grilled, accompanied by his garrison)
or
Baked shoulder of baby goat with potatoes and vegetables
or
Supreme Rape " a la mariniere" with fried potatoes

Desserts (to choose)

Home lemon sorbet Marc de Cava or Sachertorte

Bread with tomato
White wine Verdejo "Corazón Loco" (Andres Iniesta), Red wine Crianza (D.O.Rioja)
Water and soft drink
Coffees, spirits of apple and peach, white spirits of herbs and coffee
Santiago Cake

Price by person: 68,00 € vat included (*)

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MENU M (2019)

Starters (to share)

Arcade Oysters
Iberian Ham "extra" from Guijuelo
Octopus Galician
Vieira Gratin
(with Parmesan cheese and ham shavings)
Grilled Zamburiñas

Second dish

Seafood Tasting
(Scampies, Prawns, King Prawns, Clams, Mussels and half King Lobster country)
+
Home lemon sorbet

Third dish (to choose)

Wild sea bass on his back
(grilled on charcoal with potato and vegetables)
or
Baked shoulder of baby goat with potatoes and vegetables

Desserts (to choose)

Home lemon sorbet Marc de Cava or Sachertorte or Millefeuille Cream Cake

Bread with tomato
White wine Verdejo "Corazón Loco" (Andres Iniesta), Red wine Crianza (D.O. Rioja)
Water and soft drink
Coffees, spirits of apple and peach, white spirits of herbs and coffee
Santiago Cake

Price by person: 70,00 € vat included (*)

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