SILVESTRE and ANGEL'S RECOMMENDATIONS

"La Barca" Bites (Baby Squid, Fried Small Fish, Squid and Spicy Padrón Peppers) / Pica "La Barca" €23.80

"Extra" Acorn-fed Cured Ham Platter / Plato de Jamón "extra" de Bellota..... €24.60

***Galician-style Octopus** / *Pulpo A La Gallega €20.70

SPECIAL "LA BARCA" PAELLA (with "SPINY LOBSTER", crayfish, angler fish, clams and shrimps) / **PAELLA ESPECIAL "LA BARCA"** (con "LANGOSTA", cigalas, rape, almejas y gambas) €38.50

"LA TINTADA"seafood PAELLA style "Silvestre" (with a pinch of squid ink) /PAELLA "LA TINTADA" €29.70

RíAS BAIXAS / **Rías Baixas** €41.80

(Split Open Crayfish, Palamós Shrimps, Prawns, Turbot, Sole, Clams and Mussels)

OLIMPICA GRILLED FISH PLATTER (signature dish for 2 people) / **PARRILLADA OLÍMPICA** (2 personas) €75.00

(Hake, angler fish, turbot, sole, split open crayfish, prawns, shrimps, clams, mussels and potatoes)

IMPERIAL SEAFOOD PLATTER (signature dish for 2 people) / **MARISCADA IMPERIAL** (2 personas).....€115.00

(SPINY LOBSTER, Split Open Crayfish, Red Shrimp, Vinaròs Prawns, Carril Clams, Mussels and Razor Clams)

SALADS

La Barca salad(Tudela Lettuce Heart, tomato, asparagus, marinated salmon and tuna)/ Ensalada Barca .€12.00

Green Salad with Goat Cheese and Gulas (elvers substitute) / Ensalada Con Queso De Cabra y Gulas €15.60

Mediterranean Salad (Escarole, Cherry Tomato, Fresh Cheese, Anchovies, Black Olives and Romesco [Catalan sauce with chilli]) / Ensalada Mediterránea (Escarola, Tomate Sherry, Queso Fresco, Anchoas,olivas negras y romesco) €13.20

Capresse Salad (Mozzarella Di Buffala, Cherry Tomato, Oregano and Basil / Ensalada Capresse..... ..... €13.20

Foie gras salad with crystallised Iberian cured ham and parmesan / Ensalada Ibérica €16.00

Seafood Salad with Pine Nuts / Ensalada de Marisco con Piñones €16.50

Tuna Belly loins with Tomato /Lomos de ventresca de atún con tomate..... €16.00

PASTA AND SOUPS

"La Barca" Cannelloni / Canalones Al Estilo "La Barca"..... €10.90

Spaghetti with Tomato / Espaguetis con Tomate..... ..... €11.00

Spaghetti with clams and lobster / Espaguetis con almejas y bogavante €30.00

Tagliatelle Al Pesto / Tagliatellli Al Pesto..... €16.00

"La Barca" Pizza / Pizza Al Estilo "La Barca"..... . €15.40

Grandma's Recipe Seafood Soup / Sopa De Mariscos Receta De La Abuela €13.00

COLD TAPAS **dishes that can be made in ½ servings*

Andalusian Gazpacho (In Season) / Gazpacho Andaluz (Según Temporada)..... €6.60

00 Anchovies / Anchoas del 00 ..... €15.00

Seasoned salmon tartar with soy sauce/ Tartar de salmon aderezado con salsa de soja.....€15,00

*Terrine of Duck Foie Gras a l'Armagnac / *Tarrina de Foie de Pato A L`Armagnac €16.50

Salt Cod Esqueixada (shredded cod salad) / Esqueixada de Bacalao €17.80

Marinated Salmon with Herbs and Capers / Salmón Marinado con Hierbas Aromáticas y Alcaparras €13.80

Melon with Acorn-fed Iberian cured ham / Melón con Jamón Ibérico de bellota €20.90

Authentic **Iranian caviar** "00".....€78,00

***Extra" Acorn-fed Cured Ham Platter** / ***Plato de JAMÓN " Extra" de Bellota** €24.60

Acorn-Fed Cured Ham Platter / Bandeja de Jamón Extra de Bellota €28.90

Guijuelito Extra Chorizo / Chorizo Extra de Pueblo "Guijuelito"..... €14.30

Iberian Saucisson Platter / Plato de Salchichón Ibérico €13.20

*Cured Sheep Cheese Platter (Hinojosa-Salamanca) / *Plato de Queso de Oveja Curado (Hinojosa-Salamanca)..... €12.50

Iberian Pork Loin / Caña de Lomo Ibérico..... €22.60

*Assorted Iberian Cold Cuts (Ham, Pork Loin, Chorizo, Saucisson and Cheese) / *Surtido de Ibéricos €27.10

Mosén flatbread with tomato / Coca del Mosén con tomate..... ....€2.60

HOT TAPAS

Bravas Potatoes (Fried potatoes in spicy sauce)/ Patatas Bravas €6.50
Spicy Padrón Peppers / Pimientos De Padrón €9.10
Charcoal-grilled Wild Asparagus with Romesco (Catalan sauce with chilli) / Espárragos Con Romesco €9.20
Fried Small Fish / Pescaditos Fritos €10.90
Squid Andalusian style / Calamares A La Andaluza €10.50
Fresh Baby Squid / Chipirones De Playa €17.60
***"La Barca" Bites** (baby squid, fried small fish, squid and spicy Padrón peppers) / ***Pica Pica "La Barca"** €23.80
Small crayfish cooked with onions and white wine / Cigalitas encebolladas con vino blanco €22.10
Fresh baby squid with potatoes / Calamarcitos frescos de playa con cachelos €13.00
***Galician-style Octopus** / ***Pulpo A La Gallega** €20.70
Shrimps in Garlic Sauce / Gambas al Ajillo €25.00
Free-range Fried Eggs With Natural Potato and Iberian Ham / Huevos Estrellados con patatas y Jamón Ibérico €13.90
Baby Broad Bean and Squid Casserole / Cazuela de Habitas Con Chipirones €16.00
Sautéed Wild Asparagus, Baby bean / Salteado de espárragos, y habitas €15.50
Cuttlefish Whole/Chopped / Sepia Entera/Troceada €15.00

OUR RICE AND NOODLE DISHES *(minimum 2 people / price for person)*

Seafood Paella / Paella De Marisco €19.00
Turf Paella (Meat Only) / Paella Montañesa- Sólo Carne- €17.10
Mixed Paella (fish, seafood and meat)/ Paella Mixta €20.70
Vegetable Paella / Paella Vegetal €15.20
Parellada Paella (with all bones and shells removed) / Paella Perelada (del Señorito) €24.20
Paella with Lobster / Paella Con Bogavante €35.20
SPECIAL "LA BARCA" PAELLA (with "SPINY LOBSTER", crayfish, angler fish, clams and shrimps) / **PAELLA ESPECIAL "LA BARCA"** (con "LANGOSTA", cigalas, rape, almejas y gambas) €38.50
"LA TINTADA"seafood PAELLA style "Silvestre" (with a pinch of squid ink) /PAELLA "LA TINTADA" . €29.70
Black Rice / Arroz Negro €19.00
Rice Broth with Lobster / Arroz Caldoso Con Bogavante €36.30
Noodles / Fideuá €19.00

OUR MEAT FROM BURGOS, SALAMANCA AND GALICIA

Special Galician Veal Burger (250g), chips, bacon and cheese / Hamburguesa Ternera, patatas, beacon y queso..... €15.50
½ Roast Chicken and Chips / ½ Pollo asado con Patatas €13.50
Grilled Meat Platter (chicken, rabbit, sirloin, Catalan sausage, suckling pig, lamb chop) / Parrillada Carne €30.00
Lamb Ribs from "Own Farm" / Costillas De Cordero "Granja Propia" €17.20
Grilled Steak Entrecott / Entrecotte "Extra" De Ternera Gallega €20.80
Extra" Galician Sirloin / Solomillo "Extra" De Galicia €24.50
Extra Sirloin Steak (seasoned with herbs) / Solomillo Ternera Al Estilo Silvestre (finas hierbas) €23.50
Extra Sirloin Steak with foie gras and bilberry sauce / Solomillo "Extra" con foie y salsa de arándanos... ..... €26.50
Extra Sirloin Steak with Goat cheese / mustard / Solomillo "Extra" con queso de Cabra/ a la mostaza €26.50
Extra Sirloin Steak Casserole with garlic and piquillo peppers / Solomillo al ajillo con pimientos. €24.50
Charcoal-grilled Veal T-bone Steak (700-850g) / Chuletón Ternera A La Brasa (700-850 gr.) €36.00
"Tomahawk" Angus meat (approximate weight 1.5 Kg) €80.00
*Home-made Roast Salamanca Suckling Pig / *Cochinillo Casero De Salamanca Horno Rústico €23.00
Roast Burgos Kid with Garnish / Cabrito De Burgos Al Horno Con Guarnición €23.90
MAXI T-bone Steak (Sirloin + Tenderloin) / MAXI Chuletón (Entrecote + Solomillo) €46.80
Sauce supplement: pepper, blue cheese, cheese / Suplemento Salsa: pimienta, roquefort, queso €1.75

dishes that can be made in ½ servings

OUR GALICIAN FISH

Grilled Cantabrian Sea Angler Fish / Rape Del Cantábrico A La Plancha €20.90
Angler Fish al Romesco (Catalan sauce with chilli) / à la Marinière / Rape Al Romesco / Marinera €23.80
Charcoal-grilled Angler Fish Tail / Colita De Rape A La Brasa €22.50
Extra Grilled Longline Hake / Merluza Extra De Palangre A La Plancha €21.00
Basque-Style Hake / Merluza A La Vasca €21.80
Charcoal-grilled Fillet of Longline Hake / Tronco De Merluza Palangre A La Brasa €21.30
Charcoal-grilled /Baked Turbot / Rodaballo A La Brasa o Al Horno €24.80
Turbot with Gula del Norte (elvers substitute) and Clams / Rodaballo Con Gulas Y Almejas €26.00
Grilled Sole / Lenguado A La Plancha €23.00
Sole à la Meuniére / Lenguado A La Meuniére €23.50
Gilthead Bream Baked / In Salt / Cooked on its Back / Dorada Al Horno/ A La Sal/ A La Espalda €21.00
Sea Bass Baked / In Salt / Cooked on its Back / Lubina Al Horno/ A La Sal / A La Espalda €24.80
Charcoal-grilled Cod Loin with chips and vegetables or burnt garlic or with honey/ Bacalao a la brasa €20.90
Grilled Salmon / Salmón A La Plancha €19.00
Wild Fish (1 kg) (charcoal-grilled, in salt or baked) / Pescados Salvajes (1 Kg.) (a la brasa, a la sal, o al horno) €66.00

OUR SEAFOOD

Giant Arcade Oysters (Each one) / Ostras Gigantes De Arcade (Por Pieza) ..... € 5.10
Carril Live Clams "0000"(each one) / Almejas Vivas Turbo ..... € 6.00
Velvet swimcrab (each one) / Necoras €12.00
Grilled Carril Clams/ Almejas de Carril A La Plancha €20.00
Grilled Carril Live Clams à la Marinière with Acorn-fed Cured Ham / Almejas Marinera €22.00
Rock Snails / Canaillas €20.00
Mussels Steamed / grilled Mejillones Al Vapor/ plancha €10.90
Mussels à la Marinière / Mejillones a la Marinera €10.90
Steamed De Las Rias Cockles / Berberechos De Las Rías Al Vapor €14.90
Grilled Razor Clams / Navajas A La Plancha €13.80
Sea Urchin Gratin (each) / Erizos de Mar gratinados (unidad) €6.00
Galician Scallop Gratin with Ham and Parmesan (each) / Vieira Con Jamón Y Parmesano (Por Pieza) €8.00
Grilled king Prawns / Langostinos A La Plancha €21.70
Grilled Split Open Crayfish / Cigalas abiertas A La Plancha €26.00
Special Grilled Crayfish Fillet ½ Kg / Cigala Especial De Tronco A La Plancha ½ Kg €70.00
Fresh Prawns ½ Kg. (Palamós)/ Gambas Frescas De Costas ½ Kg. (Palamós). €88.00
Grilled Huelva Prawns (Red) / Gambas De Huelva A La Plancha (Roja €22.70
Red King crab ½ Kg / Cangrejo Real ..... € 75.00
Galician Barnacles ½ Kg / Percebes Gallegos ½ Kg €88.00
Bilbao-Style Elver Casserole / Cazuela De Angulas A La Bilbaína €105.00
Authentic **Iranian caviar** "00" €78,00
Ox of Sea/Buey de Mar €50.00
Galician Rock Live Lobster ½ Kg / Bogavante Vivo De Galicia ½ Kg €60.00
Galician Live Spiny Lobster ½ Kg / Langosta Viva De Galicia ½ Kg €80.00

FISH AND SEAFOOD PLATTERS

"Special" "Salamanca" Seafood Platter / Mariscada "Especial "Salamanca €38.00
(Crayfish, Prawns, Shrimps, Clams and Mussels)

"La Barca" Seafood Platter / Mariscada "La Barca" €77.50
(Crayfish, Prawns, Shrimp, Clams, Mussels and Razor Clams)

IMPERIAL SEAFOOD PLATTER (signature dish for 2 people) / **MARISCADA IMPERIAL** (2 personas)..... €115.00
(SPINY LOBSTER, Split Open Crayfish, Red Shrimp, Vinaròs Prawns, Carril Clams, Mussels and Razor Clams)

OLIMPICA GRILLED FISH PLATTER (signature dish for 2 people) / **PARRILLADA OLÍMPICA** (2 personas).....€75.00
(Hake, angler fish, turbot, sole, split open crayfish, prawns, shrimps, clams, mussels and potatoes)

"La Barca" Grilled Fish and Seafood Platter / **Parrillada De Pescado Y Marisco "La Barca"** €29.00
(Crayfish, Prawns, Mussels, Angler Fish, Hake, Squid and Cuttlefish)

Rías Baixas / **Rías Baixas** €41.80
(Split Open Crayfish, Palamós Shrimps, Prawns, Turbot, Sole, Clams and Mussels)

Grilled Fish Platter / **Roldana De Pescados A La Plancha**.....€29.90
(Angler Fish, Longline Hake, turbot, Sole Garnished with Potatoes)

Fish and Seafood Zarzuela (stew) / **Zarzuela** De Pescado Y Marisco..... €31.50

Opera (Zarzuela fish and seafood stew with Lobster) / **Ópera** (Zarzuela Con Bogavante).....€49.95

DESSERTS

Home-made Crème Caramel with Cream / Flan De Huevo Casero Con Nata €5.30
"Home-made" Catalan Custard / Crema Catalana "Casera" €6.90
Home-made Lemon Sorbet / Sorbete Casero De Limón €6.90
Marc Cava Sorbet / Sorbete De Marc De Cava €7.00
Ice-Cream Covered In Almond Bits / Crocanti €6.20
Frozen Whisky Cake / Tarta De Whisky €7.00
Millefeuille Cake with cream / Tarta Mil Hojas con crema €7.00
Mascarpone Cake with forest fruits / Tarta de Mascarpone con frutos del bosque €7.00
Home-made strawberry cake with custard / Tarta casera de fresas con crema pastelera €7.00
Cheesecake with raspberry coulis/ Tarta de queso con coulis de frambuesa €7.00
Pijama.....€15.00
Tiramisu / Tiramisú €7.00
Warm Chocolate Coulant with vanilla ice-cream / Coulant de chocolate templado con helado de vainilla €7.00
Profiteroles with hot chocolate / Profiteroles con chocolate caliente..... ..... €7.00
Assorted Ice-Cream goblet / Copa De Helado variado €6.00
Truffles / Trufas €6.00
Home-made Catanias (typical sweets of Catalonia) / Catanias Caseras.....€7.20
Chocolate Cake (Sachertorte) / Tarta de Chocolate (Tarta Sacher)..... ..... €7.30
Fresh Pineapple / Piña Natural €5.00
Fresh Orange Juice / Zumo De Naranja Natural €5.70
Músico (Santiago Cake with Dried Fruit and Nuts and Millefeuille Cake) / Músico €10.00
Barca-style Fruit Tray (peeled fruit with Catalan custard) / Bandeja De Frutas Estilo Barca.....€23.00
Assorted Pastries / Repostería Variada €19.80

Bread per person €2.10 Menu prices with VAT INCLUDED