# MENU A (2018)

## Starters

***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***

****

## 2º Plate *(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***

****

*Pages with tomato bread*
*White Wine, Red Wine, Water*
*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 (2018)

## ***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***

***

## ***2º Plate*** *(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***

***Catalan Creme or Home lemon sorbet***

***

*Pages with tomato bread*

*White Wine Viñapeña, Red Wine Viñapeña, Water*

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

## ***Price by person:***

***32,00€ 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 C (2018)

## ***Starters****( to share)*

**Special Salad Heart of Tudela** with goat cheese and guidelines spiced pesto sauce
**Ibérico ham Guijuelo Extra**
**Anchovies de 'L' Escala' and anchovies in Viniegra**
**Casserole onion crayfish**
**Andalusian squid**
**Andalusian small squid**
***

## ***2º Plate*** *(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**
***

## Dessert

**Catalan creme**
or
**Home lemon sorbet**
***

"Pagés" bread with tomato
White wine Vverdejo "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 (*)*

* 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 D (2018)

## ***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**

***

## ***2º Plate*** *(to choose)*

**Grilled hake and angler fish** with potatoes and veggies

+

**Home lemon sorbet**

+

**Roast Suckling Piglet** or **Entrecote**

***

## Dessert

**Catalan creme**
or
**Home lemon sorbet**
or
**Sachertorte**

***

"Pagés" 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**

* 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 E (2018)

## ***Starters*** ***( to share)***

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

***

## ***2º Plate*** ***(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

***

## Dessert

**Catalan creme**
or
**Home lemon sorbet**
or
**Sachertorte**

***

"Pagés" 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:*

***42,00 €*** *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 F (2018)

## *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**

***

## *2º Plate (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
**Shoulder of kid baked** with vegetables
or
**Home of Salamanca Piglet** (baked roast with potato with grilled vegetables)
or
**Grilled meat**
**(chicken, rabbit, entrecotte, rack of lamb, sausage and pork)**

***

## Dessert

**Sachertorte**
or
**Home lemon sorbet**
or
**Tiramisu**

***

"Pagés" 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:*

***46,00 €*** *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 G (2018)

## ***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**

***

## ***2º Plate*** *(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
**Shoulder of kid from Burgos baked** with potato and grilled vegetables

***

## Dessert

**Mascarpone Tart with berries**
or
**Home lemon sorbet**
or
**Tiramisu**

***

"Pagés" 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:*

***50,00 €*** *VAT included**

* 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 H (2018)

## ***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**

***

## ***2º Plate*** ***(to choose)***

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

***

## ***3º Plate***

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

***

## Dessert

**Whiskey Cake**
or
**Catalan creme**
or
**Sachertorte**

***

"Pagés" 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:*

***54,00 €*** *VAT included**

* 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 I (2018)

## ***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**
***

## ***2º Plate*** *(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
**Shoulder of suckling kid from Burgos**
(baked in its own juices with potatoes and vegetables)
or
**Piglet Home of Salamanca**
***

## Dessert

**Sachertorte**
or
**Tiramisu**
or
**Home lemon sorbet**
or
**Mascarpone Tart with berries**
***

"Pagés" 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**

* 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 J (2018)

## ***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**

***

## ***2º Plate***

**Assorted Fish and Seafood Grilled Cantabrian (individual)**
**Per person: 2 Scampies, 2 Prawns from Palamós, 2 King prawns, 2 Cams and 2 Mussels**

***

## ***3º Plate*** *(to choose)*

**Grilled Turbot and Sole** (with potatoes and vegetables)
**or**
**Gratin or Grilled Rock Lobster**
**or**
**Piglet Home of Salamanca**
**or**
**Shoulder of Suckling Kid baked**
**or**
**Galician Beef Sirloin to taste**
(Roquefort, pepper or grilled. Potatoes and grilled vegetables)

***

## Dessert

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

***

"Pagés" 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*


***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 K (2018)

## ***Starters****( to share)*

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

## ***2º Plate*** *(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
**Shoulder of suckling kid Burgos**
(baked in its own juices with potatoes and vegetables)
***

## Dessert

**Sachertorte**
or
**Tiramisu**
or
**Home lemon sorbet**
or
**Mascarpone Tart with berries**
***

"Pagés" 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**

* 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 L (2018)

## ***Starters****( to share)*

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

***

## ***2º Plate***

**Gondola Seafood Boiled or Grilled**
(per person)
**Selection of First Quality Boiled Seafood (King Prawns Vinaroz, Red Prawns Huelva, Cantabrian Scampies and half King lobster country)**

***

## ***3º Plate*** *(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
**Shoulder of suckling kid Burgos**
(baked in its own juices with potatoes and vegetables)
or
**Supreme Rape**
(the sailor style with fried potatoes)

***

## Dessert

**Home lemon sorbet Marc de Cava** or **Sachertorte**

***

"Pagés" 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**

* 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 M (2018)

## ***Starters*** *( to share)*

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

## ***2º Plate***

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

## ***3º Plate*** *(to choose)*

**Wild sea bass on his back**
(grilled on charcoal with potato and vegetables)
or
**Shoulder of suckling kid Burgos**
(baked in its own juices with potatoes and vegetables)
***

## Dessert

**Home lemon sorbet Marc de Cava**
or
**Sachertorte**
or
**Millefeuille Cream Cake**
***
"Pagés" 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**

* 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