



## MENU A (2020)

### 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](mailto:info@labarcadelsalamanca.com)

<http://www.labarcadelsalamanca.com>



## **MENU B (2020)**

### **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 (\*)

\* 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](mailto:info@labarcadelsalamanca.com)

<http://www.labarcadelsalamanca.com>



## MENU C (2020)

### 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 (\*)

\* 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](mailto:info@labarcadelsalamanca.com)

<http://www.labarcadelsalamanca.com>



## **MENU E (2020)**

### **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 (\*)

\* 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](mailto:info@labarcadelsalamanca.com)

<http://www.labarcadelsalamanca.com>



## **MENU F (2020)**

### **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 (\*)

\* 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](mailto:info@labarcadelsalamanca.com)

<http://www.labarcadelsalamanca.com>



## **MENU G (2020)**

### **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 lamb 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 (\*)

\*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](mailto:info@labarcadelsalamanca.com)

<http://www.labarcadelsalamanca.com>



## **MENU H (2020)**

### **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 (\*)

\* 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](mailto:info@labarcadelsalamanca.com)

<http://www.labarcadelsalamanca.com>



## **MENU I (2020)**

### **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 lamb 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 (\*)

\*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](mailto:info@labarcadelsalamanca.com)

<http://www.labarcadelsalamanca.com>



## **MENU J (2020)**

### **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 lamb  
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 (\*)

\*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](mailto:info@labarcadelsalamanca.com)

<http://www.labarcadelsalamanca.com>



## **MENU K (2020)**

### **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 lamb 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 (\*)

\* 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](mailto:info@labarcadelsalamanca.com)

<http://www.labarcadelsalamanca.com>



## **MENU L (2020)**

### **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 lamb 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 (\*)

\* 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](mailto:info@labarcadelsalamanca.com)

<http://www.labarcadelsalamanca.com>



## **MENU M (2020)**

### **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 lamb 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 (\*)

\*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](mailto:info@labarcadelsalamanca.com)

<http://www.labarcadelsalamanca.com>