

DESDE 2014

PALOSANTO

GÒTIC

AVINYÓ, 30 – BARCELONA – 934 127 198

TAPAS

Crispy bread with tomato 🌾	2,80
Marinated Olives 🥒	2,60
Anchovies "El Xillu" (4 fillets) 🐟 🐟	9
Anchovies in vinager with lemon oil 🐟 🥒	7,50
Chicken croquette 🍗 🍞 🥒	2,40
Canalla Salad! (La Rusa) 🍅 🐟 🌾	5,50
"Bravas" San Telmo 🍅 🥒	5,50
Eggplant with honey and lime 🍆	8,50
Andalusian Style squid with garlic confit mayonnaise 🌾 🍅 🐟 🍷 🥒	12,5
Bellota Iberian Ham (50 gr) 🍖	15,5
Mussels with coconut, chili and coriander 🍷	11,5
Hummus 🌾 🥒	6
Chicken wings with hoisin sauce 🍗 🌾 🥒	7,50

FROM THE GARDEN

Burrata with arugula, tomato jam and basil oil 🍷 🥒	12,8
Tomato salad with spring onion 🍅 🌾 🥒	9,50
Tomato salad with tuna belly 🍅 🐟 🌾 🥒	13,5
Quinoa salad, carrot, green peas and miso vinaigrette 🌾 🥒	11,5

EGGS

Farm eggs:	
With potatoes and confited onion 🍷 🌾	8,50
With potatoes and Iberian ham 🍷 🌾	13,5
Just made Potatoes omelette 🍷 🌾	8

RICE (minimum 2 people)

Rice with "butifarra", mushrooms and calamari 🍷 🐟 🍷 🍷	18,5
Seafood and fish rice 🍷 🐟 🍷 🍷	21

FROM LAND AND SEA

Grilled calamari with sauted mushrooms and kimchi mayonnaise 🍷 🐟 🍷 🍷	13,5
Confited cod loin with "ratatouille" and soft garlic emulsion 🍷 🍷	16,9
Corvin and prawns ceviche 🐟 🍷 🍷	15,5
Veal dice with straw potatoes, roasted bell pepper and candied onion 🍷	18,9
Iberian milanese with poached egg and tartufata 🌾 🍷	17
The San Telmo Burguer, in "brioche", with cheddar, candied onion, tomato, arugula, pickels and potatoes 🍷 🍷 🍷 🍷	14,5
Steak tartar made with ecologic meat from "La Cerdaña" with toasties 🌾 🍷 🍷 🍷	16
Tender Iberian pork cheek with "parmentier" and truffle 🍷 🍷 🍷 🍷	15

DESSERTS

Our mythical Lemon Pie 🍷 🌾 🍷	6,50
Tiramisu 🍷 🌾 🍷	6
Moscovado cake with vanilla icecream, passion fruit, coulis and cocoa powder 🍷 🍷 🌾	6,50
Idiazábal cheese cake 🍷 🍷	6,50
Ice Cream 🍷 🍷 🍷 🍷	5

🍷 Sulphites	🍷 Mollusks	🐟 Fish	🦀 Crustacean	
🌾 Soy	🥒 Sesam	🥒 Peanuts	🍷 Lupines	🍷 Shell fruits
🍷 Mustard	🍷 Eggs	🌾 Gluten	🍷 Celery	🍷 Dairy

VAT INCLUDED / TERRACE SERVICE +10%