

SALADS AND COLD STARTERS

"El Glop" salad
Tomato salad with sweet onion and balsamic vinegar
Marinated tomato salad with hummus and feta
Rocket salad with parmesan
Goat cheese salad
Escalivada (roasted vegetables)
Esqueixada (cod salad)
Xatonada "El Glop" style (escarole, tuna and cod salad)
Asparagus from Navarra with tartar sauce
Anchovies
Veal carpaccio

HOT STARTERS

Fried artichokes
Sweet peppers from Padrón
Stuffed aubergines
Shrimps in garlic sauce or grilled
Grandma Maria's cannelloni
Spaghetti neapolitan, bolognese, carbonara or roquefort
Grilled Provolone cheese
Mixed grilled vegetables with romesco sauce
Baby broad beans with ham
Snails a la llauna
Onion soup au gratin
Fish soup
Steamed mussels
Octopus Galician style

DELICATESSEN, BOARDS AND TOASTS

Cured Iberian pork loin
Spanish cured ham
Acorn-fed Iberian shoulder
Jamón de bellota acorn-fed Iberian ham
Assorted cheese board
Assorted pâtés board
Assorted Catalan cold sausages board
Assorted Iberian cold sausages board
Toast with tuna
Mallorca toast soft spicy sausage and cheese crust
Toast with plain omelette
"El Glop" toast tuna, roasted vegetables and anchovies
Toast with Manchego cheese
Toast with cured Iberian pork loin
Toast with acorn-fed Iberian shoulder
Allioli - Garlic mayonnaise
Toasted Catalan *coca* flatbread
Rustic bread toast

GRILLED MEATS

Complements: French fries, roasted potato, haricots or salad.

Pork sausage Catalan style
Pork sausage Aragón style
Pork dark sausage
Pork cheeks
Pork trotters
Veal thin ribs
1/2 chicken
1/2 rabbit
Iberian pork chop
Duck magret
Assortment of grilled meats
Secreto (Iberian pork)
Veal entrecôte (250g)
Argentinean entrecôte (400g)
Grilled lamb
Veal steak
Navarra steak (500g) with Piquillo peppers

FISH

All our fish can be cooked on the grill.

Basque-style hake
Salmon with cava sauce or grilled
Cuttlefish and squid with black rice
Grilled or baked gilthead bream with baker's-style potatoes
Sole meunière style or grilled
Cod a la llauna or with garlic mousseline
Monkfish suquet (stew)

RICE AND PAELLAS

Black rice with cuttlefish and clams
Fideuá Tarragona style (pasta paella)
Seafood paella
Chicken & vegetable paella or only vegetable paella
Rice with rabbit and snails
Rice with mushrooms and parmesan crust
Rice casserole with cod and vegetables
Soupy rice with lobster (minimum 2 persons)

OUR DISHES

Grilled calçots with romesco sauce
Grilled Prat artichokes
Calçotada menu (grilled spring onions)
Escalivada (roasted vegetables) with goat cheese
Stuffed chicken breast
Oxtail in red wine
Duck confit Catalan style
1/2 roasted shoulder of lamb

Information for guests with food allergies and/or intolerances is available