

menu
·PICA PICA·
piscolabis

Tuna “Montadito” with olives and tomato
Sautéed vegetables and seasonal mushrooms
Gorgonzola and walnuts croquettes
Beef burger with caramelised onions and cheese
‘Patatas bravas’ spicy potatoes

Catalan Crème Brûlée with “carquiñolis”

Coca bread with tomato
Beer, soft-drink, mineral water
or glass of Arienzo Crianza Marqués de Riscal wine
Coffee

menu
·CLASSIC·
piscolabis

Russian salad with Cantabrian white tuna and breadsticks
Courgette and mozzarella salad with pesto
‘Patatas bravas’ spicy potatoes
Sautéed vegetables and seasonal mushrooms
Chistorra sausage “montadito”
Iberian acorn ham croquettes
Mini grilled asparagus with melted brie and truffle oil

Tarte Tatin with crème anglaise

Coca bread with tomato
Beer, soft-drink, mineral water
or glass of Arienzo Crianza Marqués de Riscal wine
Coffee

menu
·BARCELONA·
piscolabis

Cantabrian white tuna salad with seasonal tomatoes,
Kalamata olives and Figueres onions
‘Patatas bravas’ spicy potatoes
Sautéed vegetables and seasonal mushrooms
Acorn-fed Iberian ham croquettes
Barceloneta ‘bomba atómica’ fried spicy meat
and potato ball (for 2 people)
Free-range chicken diced and cooked in garlic sauce
Assorted fried fish from the market

Apple pie with vanilla ice-cream

Coca bread with tomato
Beer, soft-drink, mineral water
or glass of Arienzo Crianza Marqués de Riscal wine
Coffee

menu
·SELECCIÓ·
piscolabis

Hummus “Montadito” with crispy bacon,
La Vera paprika and frisée lettuce
“Vaca vieja” sliced quality beef from mature cows
Octopus with potato, ham and sweet paprika
Acorn-fed Iberian ham
Fried brie with two types of sesame seed and tomato chutney
Courgette and mozzarella salad with pesto
Iberian acorn ham croquettes

Homemade Tiramisu

Coca bread with tomato
Glass of Arienzo Crianza Marqués de Riscal wine,
or soft-drink or beer.
Mineral water
Coffee

menu
·PISCOLABIS·
piscolabis

Tuna tataki with avocado, cucumber, mango and coriander

“Vaca vieja” sliced quality beef from mature cows

Artichoke tarte tatin with melted taleggio cheese

Acorn-fed Iberian ham

Salmon steak marinated in gin & tonic

with blinis and sour cream with dill

“Huevos estrellados” broken fried eggs with acorn-fed iberian ham

Gorgonzola and walnut croquettes

Home-made meatballs

Chocolate coulant with Marie biscuit ice-cream

Coca bread with tomato

Glass of Arienzo Crianza Marqués de Riscal wine

Mineral water

Coffee

menu
·VEGETARIA·
piscolabis

Burrata cheese “stracciatella” (strips) “Montadito”
with balsamic vinegar and rocket

Hummus “Montadito”

Fried Brie cheese with two sesames and tomato jam

Grilled mini asparagus with melted Brie cheese

Freshly made, thick Spanish omelette

Fried artichokes

Courgette and mozzarella salad with pesto

Kéfir yoghurt and lime ice-cream

Coca bread with tomato

Beer, soft-drink, mineral water

or glass of Arienzo Crianza Marqués de Riscal wine

Coffee