

BARRACA

— Rices in Barceloneta —

APPETIZERS

Coca bread, spread with tomato	3,20€
Iberian Bellota ham	21,00€
Steamed mussels with tomato and basil compote	11,50€
Clams, mussels and cockles, chilli and garlic sautéed	16,90€
"Andalusian style" calamari with homemade tartar sauce	14,50€
Dices of smoked salmon with Swedish oaks (from our smoker)	8,95€
Bravas with "all i oli" and paprika	6,80€
Pink peppers	6,20€
Ceviche Barraca	14,95€
Smoked salmon tartar (from our smoker)	14,50€
Homemade Iberian Ham or chicken croquettes	7,50€
Homemade Cuttlefish croquettes	7,50€
Grandma's recipe Cod fritters	9,90€
Cantabrian Anchovies with crystal bread spread with tomato	14,95€
Bomba Barraca	8,90€
Daily Fritters	11,90€
Swedish oaks Smoked tuna carpaccio hand sliced (from our smoker)	17,50€
Beach prawns "al ajillo"	19,60€

STARTERS

Artisan Burrata salad: Organic tomato, extra virgin olive oil, toasted pine nuts, balsamic and arugula and pesto	14,50€
Organic vegetables salad: Lettuce, parmesan and garlic croutons	11,90€
Green organic salad: onions, tomato, mixed lettuce and olives	10,50€
Organic tomatoes salad with salmon marinated in Barraca	14,90€
Organic tomatoes salad with skipjack tuna belly	14,50€

PAELLAS

PRICE PER PERSON, MIN. 2 PERSONS

Paella rice with chicken, pork chop, green beans, mussels, squid, artichokes and sausage	21,50€
Bomba Rice Paella with squid, fresh fish, "rosellones" and mussels	21,50€
Black rice with fresh fish	21,50€
Seafood Paella with calamari, clams, shrimps, crayfish and mussels	22,90€
Paella Rice with octopus, mussels and "all i oli"	22,90€
Organic Vegetables Paella rice (vegan)	18,90€
"Fideuá" Noodles "rossejats" with fresh fish and "all i oli"	18,95€
Lobster paella	29,50€
Blue crab paella	23,50€
"Mountain paella" with lamb, ribs, sausage, chicken and artichokes	22,90€

SEA AND FISH

Fresh grilled fish with lima leaf and organic vegetables gratin	25,90€
Fresh baked fish with organic potatoes, onion confit and Niçoise tomato	25,90€
Barraca "Romescada" with fresh fish, chickpeas, clams, mussels and crayfish	22,90€
Wild caught Hake "santurce style"	23,95€



LOBSTER

(PRICE PER PERSON, 1 PIECE PER 2, MINIMUM 2 PEOPLE)

LOBSTER WITH FRENCH FRIES AND ECO FRIED EGG
29,90€

FOR THE CHILDREN

Grilled or andalusian style gilthead with fried potatoes	12,90€
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DESSERTS

Chocolate bar with crunchy almonds and organic bourbon vanilla ice cream	6,50€
Our almond crème brûlée with "carquinyolis"	5,90€
Crocanti Barraca	5,90€
Homemade Cheesecake	6,50€
Ginger mousse with matcha tea	5,90€
Anis candied pineapple with toasted coconut and coconut ice cream	5,90€
Organic ice creams and sorbets	5,90€

OLIVES AND OUR ARTISAN BREAD 1,80€
VAT INCLUDED

BARRACA

— *Arrocería de la Barceloneta* —

BRASA BARRACA

BOGAVANTE FRESCO A LA BRASA

59€

(APROX. 750 GR. POR UNIDAD)

PULPO A LA BRASA

28€

PESCADO DEL DÍA A LA BRASA

28,50€

CHULETÓN A LA BRASA

58€ (1KG)

SOLOMILLO A LA BRASA

29€

TODOS LOS PLATOS DE LA BRASA SE SIRVEN
CON PATATA, ESCALIBADA Y LECHUGA