

CASA TEJADA

Bistrot - Tapas & Oyster Bar

TAPAS

Olives	3,00€
Patatas bravas "Casa Tejada"	5,50€
Cantabrian anchovies	8,00€
Sandwich crujiente de longaniza y anguila ahumada	8,00€
Tuna belly salad	11,00€
Acorn-fed Iberian ham croquettes 3 uts	6,00€
Crispy octopus with hummus and piquillo vinaigrette	14,00€
King Crab salad	17,50€
King Crab glazed with spicy emulsion	23,90€
Garlic prawns	16,40€
Fried prawns from Palamos with citrus mayonnaise	14,00€
Prawns in tempura	15,90€
Crayfish Robuchon with basil and filo pastry 5 uts	16,40€
Meatballs with cuttlefish "Casa Tejada"	10,00€
Squid stuffed with sausage	15,50€
"Casa Tejada" salad	9,00€
Acorn-fed Iberian ham and tomato bread	25,00€

TARTARE DISHES

Steak tartare and our fries	18,00€
Sea bass tartare with yellow aji (hottish)	15,50€
New style tuna tartare	15,00€
Tuna tartare with avocado	17,00€

Bread and butter service 2,00€

Extra terrace 10%

COMPTOIR "OYSTER BAR"&...

COLD OYSTERS	
Spéciale #3, Daniel Sorlut (pr/ ut)	3,30€

FRUITS DE MER

Alaskan King Crab (100g.)*	19,00€
Boiled fresh langoustine(100g.)*	6,50€
*Served with mayonnaise/mayonnaise with wasabi	

SIDES

Bread	1,00€
Salted butter beillevaire	1,00€
Bread with tomato	3,50€
Mayonnaise/mayonnaise with wasabi	0,30€



OUR SUGGESTIONS

King Crab Sandwich 18,00€

Pâté and foie gras 12,00€

Hummus with pita 8,00€

Fish & Chips 15,50€

Seasonal mushrooms with poached eggs and béarnaise sauce 10,00€

instagram: @casatejada2bcn



Takeaway available for a vast selection of plates on the menu

CHAR-GRILLED SURF AND TURF

Bouchot mussels and vinaigrette	10,00€
Grilled salmon with miso	12,00€
Cortes de la dehesa, 100% Iberian acorn feather and peppers (*)	16,00€
Japanese-cut txogitxu entrecote (*)	27,00€
Grilled gem lettuce with piquillo peppers	9,00€
Beef burger with caramelized onion and cheese (*)	12,00€
Sirloin steak in sauce (*)	18,00€

(*) accompanied with our fries

ONE... LOBSTER, PLEASE!

Boiled Spanish lobster with lime mayonnaise (pr /100 g.)	14,00€
Lobster in garlic (pr/100 g.)	14,00€
Char-grilled lobster (pr/100g)	14,00€



SIDE DISHES

Our chips	4,50€
Char-grilled lettuce	4,50€
Char-grilled peppers	4,50€

BOARD OF ARTISANAL CHEESE

OUR SELECTION	
3 cheeses	6,00€
4 cheeses	8,00€
6 cheeses	11,00€
-served with nuts and jam-	

OUR DESSERTS, HOMEMADE

"Que te inclinas" flan	5,00€
Crêpe Suzette flambeed in Grand Marnier	10,00€
Lemon pie crazy	8,50€
Cheesecake Salvador Dalí and red berries	8,50€
Parisian-style rème brûlée	7,00€
Refreshing bites of pineapple	9,00€
Chocolate mousse and crispy (para hasta 4p)	20,00€
Tarte Tatin	7,50€
Our cake of the day	7,50€

Extra terrace 10%