

## STARTERS

### C O L D

100% acorn-fed ham with its crystal bread with tomato \_22,00€

Wagyu jerky with its crystal bread with tomato \_26,00€

Hand-cleaned Cantabrian anchovy fillet with smoked butter (5 pcs.) \_21,00€

Tomato and cucumber gazpacho \_10,00€

Creamy tuna belly salade \_13,00€

Palámos prawns, oil and lemon (4 pcs.) \_35,00€

Raw gilthead, pine nuts and citrus fruits \_20,00€

Mediterranean bluefin tuna, avocado cream and soy-lime dressing \_29,00€

Carpaccio of beef from Girona, Harry's sauce, rocket and parmesan cheese \_25,00€

### S A L A D S

Lettuce hearts, anchovy and lime cream, parmesan \_19,00€

Heritage beetroot, burrata and pistachios \_19,00€

Selection of greens, carrot hummus, muhammara, caramelised hazelnuts \_18,00€

### W A R M

Homemade ham croquettes (4 pcs.) \_12,00€

Homemade shrimp croquettes (4 pcs.) \_12,00€

Potatoes "bravas" \_12,00€

Langoustines "Robuchon" \_22,00€

Grilled rock mussels, fennel and pastis from Marseille \_20,00€

Fried egg with small chanterelles and smoked caviar \_29,00€

Brioche of old cow steak tartar (3 pcs.) \_21,00€

### O Y S T E R B A R

Tin of Real caviar Baerii 30 gr., blinis and crème fraîche \_60,00€

Oyster Sorlut n.2 (pr/piece) \_4,70€

\* Natural / \* Celeriac and apple / \* Mignonette

### R I C E

Rice with red prawns and ñora \_36,00€/pax.

Dry rice with squid and clams \_29,00€/pax.

Min. 2 people.

## CHARCOAL GRILLED

### M E A T

Matured beef chop (1kg) \_70,00€

Matured beef tenderloin (500g) \_60,00€

Acorn-fed Iberian pork loin (300g) \_32,00€

Sirloin steak from Girona (300g) \_35,00€

Served with fries, green salad and Café de Paris sauce.

### F I S H

Mediterranean sea bass in garlic sauce (min. 2 people) \_29,00€/pax

Turbot (min. 2 people) \_38,00€/pax

Monkfish black trupe (min. 2 people) \_38,00€/pax

Prawns from Palámos \_12,00€/piece

Atlantic blue lobster \_80,00€

Fish served with baked potatoes, glass peppers and bilbaína sauce.

### V E G E T A B L E S

Seasonal asparagus \_16,00€

Cauliflower with curry and tzatziki \_19,00€

Aubergine with Cantabrian anchovies and oregano \_18,00€

## SAUCES

Béarnaise \_8,00€

Vcal juice \_8,00€

Garlic sauce \_8,00€

Bilabaina \_8,00€

## DESSERTS

Homemade Flan \_12,00€

Cheesecake Salvador Dalí \_12,00€

Basque-style baked cheesecake \_12,00€

Osmotized pineapple in coconut rum \_12,00€

Homemade Coulant \_14,00€

Chocolate and hazelnuts from Reus \_12,00€

Rhum baba Fundador Brandy Supremo \_12,00€

Tatin pie, Madagascar vanilla ice cream \_12,00€

Selection of ice cream and sorbet \_12,00€

\* Bread and olives supplement \_2,00€

## MAINS

Fried scorpion fish, chipotle mayonnaise \_65,00€

Spaghetti alla chitarra with lobster \_36,00€

Old beef steak tartar, smoked eel and grilled marrow \_35,00€

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