Menu

En Ville Restaurante

ALL DISHES ARE 100% GLUTEN FREE

TAPAS AND SMALL DISHES

Bread with tomato, Catalonia extra virgin olive oil and salt (L/F)	4,00
Acorn-fed Iberian ham (L/F)	19,50
Crispy chicken fingers with mango chutney (L/F)	11,90
Fried egg with straw potatoes and chistorra (L/F)	9,60
Chicken croquettes (4 u.)(L/F)	7,60
Iberian ham croquettes (4 u.)(L/F)	8,60
Cod fritters (4 u.)	8,60
Carrot hummus with pistachios and toasts (L/F)	9,40
"Gazpacho" of the day (L/F)	5,50
"Patatas bravas" (spicy potatoes) (L/F)	6,00
Timbale of smoked salmon with dill oil and fresh avocado (L/F)	14,00
Burrata cheese with pesto sauce, arugula and dried tomato	14,60
Tomato salad with spring onion and tuna belly (L/F)	8,80
Candied artichokes in virgin olive oil with romesco sauce (L/F)	8,50
Russian salad with bread spikes (L/F)	6,90
Zucchini carpaccio with fresh cheese, honey and toasted almonds	5,80
Baked meat cannelloni gratin with mozzarella cheese	7,80
Chickpeas curry with vegetables and coconut milk (L/F)	8,30
Fried calamari (L/F)	12,00
Beef sirloin steak tartare (L/F)	16,70
Baked potatoes with melted Apenzeller cheese	8,30
"Flor de Neu" cheese (120 gr.) raw Friesian cow' s milk, with rosemary honey	13,20

CHEF'S SUGGESTIONS

Squid and prawn paella (minimum 2 people) (L/F)	21,00
Boned rib of acorn-fed Iberian pork, confitted 12 hours, glazed with soy sauce and honey (L/F)	22,00
Mushroom risotto with parmesan	14,90
Timbale of suckling lamb from Burgos with demi-glace sauce (L/F)	17,40
Beef burger with everything: bread, cheese, onion confit…	15,20
Baked cod gratin with "all i oli" of roasted garlic (L/F)	21,50