



TABARLOT

MENJA, BEU I RIU

OUR LOCAL PRODUCTS



As a neighborhood restaurant and lover of our land, we seek local suppliers such as:

- La Boqueria
- Oli Degustus
- Cerveses Fort
- Bodega La Masia
- Barcelona Beer
- Montseny
- Trabucaires
- Jovanni Brothers
- Bertran i Mascarell
- Cervesa Sant Jordi
- Verema i collita
- Peixos Puri Boqueria



OUR "TAPAS"

- Tabarlot potatoes, spicy "Bravas" our way 4.50€
- "Angry" green Padrón peppers..... 4.50€
- Homemade croquettes: 1.75€/u
Goat cheese and quince / Ham and leek / Iberion ham
- Farmhouse broken fried eggs with: 7.75€
• *Iberian ham / Catalan sausage / Foie / Artichokes*
- Grandma's bomb with honey garlic mayo and chutney..... 4.75€
- Deep fried artichokes hearts 5.75€
- Delight panko breaded brie with fhomemade marmalade..... 5.50€
- Deep fried squid rings with lime mayonnaise..... 8.50€
- Cod fritters with orange jam 6.50€
- Corn flake breaded chicken strips with chutney 6.50€
- Salmon from "La Boqueria" marinated with dill 12.50€
- Octopus Galician style with paprika..... 12.50€
- Iberian pork filet with Ratafia reduction and truffled mashed potato 8.75€
- Casserole of melted chesses 6.50€
- Mushrooms with iberian ham sauce 6.50€
- Grilled red prawns 16.50€
- Toasted bread with tomato, basil oil and Maldon salt 2.25€

10% VAT included. Information on allergens at your disposal. Ask our waiters.



PLATTERS

- Iberian ham with toasted bread with tomato
Portion: **16.50€**
1/2 portion: **10.50€**
- Traditional catalan cheese with homemade jam and croutons
Portion: **14.50€**



SALADS

- Tabarlot **8.50€**
Mixed leaves, cherry tomato, avocado, orange, crispy onion, sauteed prawns and soy and orange vinaigrette
- Goat **8.50€**
Goat cheese salad, crispy bacon, dry nuts and caramelized apple
- Tomato **7.50€**
Season tomato, Figueres onion, capers and reduction of Modena vinager

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MAINS

- Catalan sausage with white beans and homemade romesco sauce **9.50€**
- Tabarlot, 100% beef burger with lettuce, tomato, brie, caramelized onion and foie **9.50€**
- Filet Wellington with thin potatoes **16.50€**
- Crispy duck confit cannellone with truffled parmesan sauce..... **14.50€**
- Grilled filet of beef (250gr) with french fries **22.50€**
- Fish and seafood paella **14.50€**
- Langoustines paella **18.50€**
- Grilled salmon with hollandaise sauce **17.50€**
- Cod loin with garlic mousseline **14.50€**
- Grilled scallops with potatoes parmentier **16.50€**
- Tagliatelle fisherman style **10.50€**
- Aubergine timbal, stuffed with mushrooms, gratin and peppers sauce **9.50€**
- Spinach cannellone with goat cheese and peanuts **10.50€**

Ask for our...

CARPACCIOS AND TARTARS OF THE DAY!

12.75€

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SANDWICHES

ALL OUR SANDWICHES ARE SERVED WITH THIN POTATOES

- Iberian ham , brie cheeser and basil oil 6.50€
- Baconm, caramelized onion and brie cheese 6.50€
- Anchovies, tuna, lettuce, tomato, onion and mayonnaise 6.50€
- Catalan sausage with garlic mayo and green peppers 6.50€



DESSERTS

ALL OUR DESSERTS ARE HOMEMADE

- Creme brulèe with biscotti..... 4.50€
- Traditional tiramisu 5.50€
- Cheesecake with raspberry coulis 5.50€
- White choloate mousse 4.50€
- Assorted mix of nuts with Trabucaires ratafia liquor from Cardedeu 5.50€
- Fresh orange juice with vainilla ice cream 4.50€
- Seasonal fruit salad 5.50€

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REMEMBER



Every day **breakfasts**
from 8h to 12h.



Monday to Friday,
fórmula migdia from 13h to 16h.



Discover our **tabarlotades**:
life music, art exhibitions,
poetry and much more!

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www.tabarlot.com



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