



TABARLOT

MENJA, BEU I RIU

OUR LOCAL PRODUCTS



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

Boqueria
Degustus
Art Cervesers

Cellers d'en Guilla
Caseus Afinadors
Montserrat

Trabucaires
Jovanni Brothers
Bertran i Mascarell

Cervesa Sant Jordi
Cooperativa Falset
Forn Boix

OUR "TAPAS"

Tabarlot potatoes, spicy "Bravas" our way	4.25€
"Angry" green Padrón peppers	4.50€
Homemade croquettes:	1.75€/u
- Goat cheese and quince	
- Vermouth: crisps, anchovies in vinager, olives and vermouth	
- Ham and leek	
Grandma's bomb with honey garlic mayo	4.75€
Deep fried artichoke hearts	5.50€
Delight panko breaded brie with figs marmalade	4.75€
Foie grass bonbons	8.50€
Cod fritters with orange jam	6.50€
Corn flake breaded chicken strips with chutney	6.25€
Courgette timbale with goat cheese and honey	4.75€
Grilled octopus with potatoes, paprika oil, green asparagus and iberian ham	9.50€
Iberian pork filet with Ratafia reduction and truffled mashed sweet potato	8.25€
Foie poêle	9.50€
Grilled red prawns from Palamós	16.50€
Toasted bread with tomato, basil oil and Maldon salt	2.20€

EAT , DRINK AND SMILE

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

PLATTERS

**Acorn-fed iberian
ham platter and
toasted bread with
tomato**

Portion: 16.50€
1/2 portion: 10.50€

**Catalan and cured
meats platter and
toasted bread with
tomato**

Portion: 14.50€
1/2 portion: 9.50€

**Platter of traditional
catalan cheese with
homemade jam and
coca bread**

Portion: 15.50€
1/2 portion: 10.25€

FLATBREAD

ALL OUR FLATBREADS ARE SERVED WITH THIN FRIED POTATOES

Acorn-fed iberian ham with brie and basil oil	6.50€
Goat cheese, pesto and dry tomatoes	6.50€
Traditional catalan sausage, cheese and onion	6.50€
Roasted peppers and anxovies	6.50€

Ask for our...

DAILY CARPACCIOS AND TARTARS!

8.75€

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SALADS



TABARLOT

Mix leaves with crudites and smoke salmon, sauteed eels and tomato chery

7.50€

SPINACH

Spinach with crudites, nuts, radish, warm goat cheese and balsamic vinegar

7.50€

BEANS

Low temperature beans with crudites, homemade mango marmalade and acorn-fed iberian ham

7.50€



MAINS




Catalan sausage with white beans and homemade romesco	8.50€
Terrine of pig's trotters stewed and broth shot	7.75€
Tabarlot Beef burger 100% Catalan with lettuce, tomato, brie, caramelized onion and foie	9.50€
Farmhouse broken fried eggs with:	7.50€
- acorn-fed iberian ham - foie micuit	
- black pudding - catalan sausage	
"Pepito" beef tenderloin from La Cerdanya mini baguete with grilled foie	8.50€
Low temperature cooked duck magret with vodka caramel reduction	12.50€
Grilled scallops with creamy fish soup and green asparagus	14.50€
Filet Wellington with thin potatoes.....	15.75€
Crispy duck confit cannellone with truffled parmesan sauce	13.50€
Fagottini pear with foie sauce	9.50€


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DESSERTS



Crème brûlée (crema catalana) with biscotti from Caldes de Montbui	4.50€
Moulton chocolate cake with a scoop of vainilla ice cream	5.50€
Homemade traditional tiramisu	5.50€
Cheesecake with raspberry coulis	5.50€
Txema's chocolate mousse	4.50€
Assorted mix of nuts with Trabucaires ratafia liquor from Cardedeu	5.50€



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REMEMBER:

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

Monday to Friday,
daily menu from 12h to 16h.

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



www.tabarlot.com



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