

-LA CARTA-

English



ESPAIPRIORAL
RESTAURANT *by* Joan Urgellès

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ESPAI PRIORAL
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Salads

Prawns with <i>escalivada</i> (roasted eggplant and peppers), bacon vinaigrette, pipes and crispy pork.	12,90 €
Smoked bacon on truffled tomato, varied herbs and corn vinaigrette.	13,90 €
Goat cheese caramelized with peanut, grilled squid and red fruit vinaigrette.	10,90 €
Milanese chicken, salted bacon dice, yogurt cream and crispy bread dice.	10,90 €

UNTOUCHABLES

Braves ESPAI (spicy potatoes) with spicy shichimi sauce	6,90 €
Squids <i>a la Romana</i> with sesame oil mayonnaise	9,90 €
Clams and mussels with Thai and Xiitake seafood sauce	10,90 €
Prawns in squid ink tempura and Vermut Miró	2,50 €/u.
Cuttlefish with garlic and oil and potato confit in garlic oil and parsley	10,90 €
Chicken croquettes	1,50 €/u.
Croquettes of Iberian ham	1,50 €/u.
Cod croquettes	1,50 €/u.

MEAT

Entrecote of grilled beef with hot and skewed potatoes and (<i>roasted eggplant and peppers</i>)	16,00 €
Grilled salmon with beans and tomato	9,90 €
Roast beef fillet with hot potato	20,00 €
Average beef with seasonal garnish	24,00 €

FISH

Caramelized grilled octopus on sesame parmentier	14,50 €
Grilled reindeer on cabbage, Iberian ham and sausage	14,90 €
Cod in thai soup of miso, xiitake textures and crispy trout of vines	15,90 €
Grilled rap on truffled potatoes and seasonal mushrooms	16,90 €



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TABLES

Iberian ham (with glass bread with tomato)	20,00 €
½ of Iberian ham (with glass bread with tomato)	12,00 €
Iberian (lomo, chorizo, ham and sauces)	14,90 €
Cheeses (tender, cured, semicured, reserve and brie)	12,90 €
Mixed (cheese and Iberian)	14,90 €
Of botifarres (dry, white, black and egg)	12,90 €
Glass bread with tomato	4,00 €

TOASTS

Onion, zucchini, chicken with prawns, mushrooms and gratin mozzarella	9,90 €
Of bacon, truffles and truffle cream, green asparagus and gratinated emmental	9,90 €
On caramelized onion, foie gras, Iberian ham and sweet soy oil	11,90 €
Spinach sautéed with bacon and prunes, prawns, Xiitake and brie gratin	9,90 €
Grilled sausage, onion, mushrooms and gratinous romesco	9,90 €

LITTLE CASSEROLE

Duroc cheeks, assorted mushrooms, apple, potato and roasted juice with the aroma of Vermut Miró	10,90 €
Chicken with gorgonzola, xiitake, broccoli and hazelnut powder and mushrooms	10,90 €
Lobsters, rustic bacon and truffle cream, mushrooms and sesame oil	10,90 €
Cuttlefish with Thai meatballs and hazelnuts	10,90 €
Squid and clams with sailor from Vermut Miró	10,90 €

Desserts

Coulant of Chocolate	5,00€
Tarte Tatin	5,00€
Pineapple carpaccio	5,00€
Chocolate and cream profiterols	5,00€
Ice Cream (Flavors according to season)	5,00€
Chocolate truffles	5,00€
Banana rolls with vanilla ice cream	5,50€

