

SPRING MENU..

AT BATUAR WE ARE COMMITTED TO SEASONAL PRODUCTS (MAINLY FRUIT, VEGETABLES AND FISH) WHICH, NATURALLY AND DUE TO THEIR BIOLOGICAL CYCLE, ARE AT THEIR OPTIMUM POINT OF CONSUMPTION AT CERTAIN TIME OF THE YEAR.

SHARING PLATES

COCA BREAD WITH TOMATO AND OLIVE OIL.....	8€
ACORN-FED IBERIAN HAM "JUAN MANUEL" (80gr.).....	34€
(BEST JAMON IN SPAIN 2020) SERVED WITH COCA BREAD, TOMATO AND OLIVE OIL	
OYSTER AMÉLIE (SIZE N°2).....	8€/UD
WITH RASPBERRY AGUACHILE AND SIRACHA	
CATALAN STYLE ROASTED CHICKEN CROQUETTE.....	3.50€/UD
WITH DRIED APRICOTS SAUCE AND PLUM GEL	
CARROT HUMMUS WITH TANGERINE ICE CREAM	16€
SERVED WITH CARROTS SMOOTHIE, PICKLED CUCUMBER AND PAPADUM	
RAZORS CLAMS.....	16€
WITH TIGER MILK, ORANGE GEL AND SWEET POTATO	
"PATATAS BRAVAS"	12€
WITH BRAVAS SAUCE CRUMBLE, AIOLI AND GREEN PEPPER OIL	
BAO OF ANDALUCIAN STYLE CALAMARI.....	11€/UD
WITH KIMCHIE MAYONNAISE AND MICRO MEZCLUM	

STARTERS

CAULIFLOWER CREAM FLAMBÉ	16€
SERVED WITH TWO COOKIN'S EGG AND VEGAN EGGPLANT AND RICE BLACK PUDDING	
VEGAN VITEL TONÉ	16€
WITH BURNT CELERI, VEGGIE MAYONNAISE, PICKLE AND WATERCRESS	
MIXED TOMATO SALAD WITH DIFFERENT TEXTURES.....	17€
WITH RIPE TOMATO OIL ICE CREAM, ORANGE GEL AND CUCUMBER SLUSH	
BURRATA WITH BASIL PESTO AND PUMPKIN GNOCCHI.....	19€
WITH HERRING CAVIAR	
SASHIMI-LIKE SLICE LEMON FISH.....	24€
WITH CODIUM SEAWEED GELÉE, CELERY & LIME ICE CREAM AND FRIED YUCCA CHIPS	
PEAR AND FOIE GRAS CANNELLONI.....	25€
WITH PEDRO XIMÉNEZ GEL AND HAZELNUT CRUNCH	

MAINS

CREAMY RICE WITH ROSTED ONIONS AND MARROW.....	24€
LOBSTER DRY RICE	33€
WITH IBERIAN HAM AND WILD MUSHROOMS	
ROASTED BELLY OF TUNA "BALFEGÓ"	36€
WITH SOY AND WASABI TAPIOCA, AVOCADO EMULSION AND KATSUOBUSHI SAUCE	
FRIED SEA BASS WITH COCONUT AND BASIL EMULSION	30€
WITH CHINESE EGGPLANT AND PLANTAIN CHIPS	
KUN-PHO STYLE MAGRET	26€
WITH THAI SALAD, PEANUT PRALINE AND FRESH HERBS	
LOW TEMPERATURE LAMB SHOULDER	28€
WITH BLACK BEAN PURÉE, TATEMADA SAUCE AND TEXTURIZED TIGER NUT MILK	
OUR WELLINGTON STYLE SIRLOIN.....	32€
CROISSANT PUFF PASTRY WITH MUSHROOM DUXELLE AND ITS DEMI GLACE	
IBERIAN BEEF BURGER (150 GR.)	25€
WITH MOLLETE BREAD, CHEDDAR CHEESE, TOMATO, GREEN BELL PEPPER JAM, ONION CONFIT AND SMOKED BACON VEIL SERVED WITH FRENCH FRIES	

DESSERTS

PINEAPPLE, BASIL, MARACUYA AND JUNIPER	12€
PASSION FRUIT GANACHE WITH JUNIPER SABLE BRETON, CRISPY BASIL AND PINEAPPLE IN TEXTURES	
CREAMY PISTACHIO CHEESECAKE	13€
SACHER CAKE (GLUTEN FREE)	12€
WITH RASPBERRY ICE CREAM	
THE COTTON HOUSE TREE (RECOMMENDED TO SHARE)	22€
TASTING OF 8 MINI DESSERTS: 2 LEMON PIE, 2 CARROT CAKE, 2 APPLE TATIN AND 2 STRAWBERRY MACAROONS	
TABLE OF REFINED CATALAN CHEESES (RECOMMENDED TO SHARE)	24€
WITH PUFF PASTRY, FIG MARMALADE AND RED BERRIES	
OSMOTIZED FRUIT SALAD.....	12€
PINEAPPLE WITH PEDRO XIMENEZ, MELON WITH HONEY AND LIME AND WATERMELON AND TARRAGON SERVED WITH RASPBERRY ICE CREAM	

VAT INCLUDED

Treatment of the product according to what is established in the decree of prevention of Anisakiasis.
If you have any intolerance to allergens, do not hesitate to contact us to offer you a better service (Regulation 1167/2011UE).