

AUTUMN 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 (80gr.)	33€
WITH COCA BREAD, TOMATO AND OLIVE OIL	
OYSTER (SIZE N°2)	6€/UD
WITH PICKLED JALAPEÑO	
KIMCHIE RICE CROQUETTE WITH TUNA AND SEAWEED	4,50€/UD.
CHICKPEAS HUMMUS WITH COCONUT AND CURRY.....	14€
SERVED WITH BASIL ICE CREAM	
CODFISH FRITTERS.....	2,50€/UD.
WITH OLIVE TAPENADE AND WILD MUSHROOM MAYONNAISE	
“PATATAS BRAVAS”	12€
WITH TOMATO CRUMBLE, AIOLI AND GREEN PEPPER OIL	
ANDALUCIAN STYLE CALAMARI	16€
WITH PASSION FRUIT MAYONNAISE	
THE FOIE-GRAS LEMON.....	16€
FALSE LEMON FOIE MOUSSE WITH APPLE COMPOTE CORE AND SPICED BREAD CRUMBLE	

STARTERS

OUR ONION SOUP.....	14€
WARM ONION PANACOTTA, CONSOMMÉ AND CRISPY PARMESAN CHEESE	
LOW TEMPERATURE FENNEL.....	14€
WITH FALSE PIL PIL OF ORANGE AND MUSTARD	
BURRATA WITH ARUGULA PESTO AND PUMPKIN GNOCCHI	18€
WITH HERRING CAVIAR	
SEA BASS CEVICHE.....	24€
WITH CELERY AND LIME ICE CREAM AND CODIUM SEAWEED GELÉE	
MARINATED TUNA BELLY TARTARE.....	26€
WITH FRIED EGG AND SMOKED PORK JOWL	
VENISON CANNELLONI & FOIE GRAS	22€
WITH ROSEMARY BECHAMEL AND WINE AND SPICE SAUCE	

MAINS

CREAMY POLENTA	21€
WITH MORELS MUSHROOMS AND GRATED TRUFFLE	
CREAMY NETTLE RICE.....	26€
WITH SAFFRON AND SEA CUCUMBERS	
PIGEON DRY RICE.....	28€
WITH WILD MUSHROOMS, ORANGE AND PEANUTS	
ROASTED WILD TURBOT.....	26€
WITH POTATO PARMENTIER AND TRUFFLE CONSOMME	
MONKFISH BREADED IN TWO BATCHES	24€
WITH ROMESCO CREAM AND ESCALIVADA (ROASTED VEGETABLES)	
RED PRAWNS FROM PALAMOS, MUSHROOMS AND TEA	30€
PRAWNS INFUSED IN MUSHROOM TEA	
GUINEA FOWL TERRINE	26€
WITH CABBAGE AND LANGOUSTINE, FOIE GRAS AND CASSIS LIQUEUR	
OUR ROSSINI STYLE SIRLOIN STEAK.....	32€
WITH FLAKY BREAD TOAST, FOIE GRAS AND TRUFFLE	
CATALAN STYLE CRISPY SUCKLING PIG	32€
WITH DRIED APRICOT MOJO, DEMI GLACE WITH PRUNES AND PINE NUT PRALINE	
BEEF BURGER WITH "MOLLETE" BREAD (200 GR.)	25€
CHEDDAR CHEESE, BACON JAM AND ONION CONFIT. SERVED WITH FRENCH FRIES	

DESSERTS

CARAMELIZED AND SMOKED COCONUT TORRIJA	12€
WITH BASIL ICE CREAM	
PARMESAN CHEESECAKE.....	12€
WITH FIG MARMALADE, TRUFFLED HONEY, DRIED FRUITS AND NUTS	
SACHER CAKE	12€
WITH RASPBERRY ICE CREAM	
THE COTTON HOUSE TREE (RECOMMENDED TO SHARE)	22€
TASTING OF 8 MINI DESSERTS: 2 CANNOLI SICILIANI, 2 CARROT CAKES, 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, 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).