

STARTERS

PA AMB TOMÀQUET

Crispy bread with tomato and olive oil (5 slices)
7.50

\$

PERNIL IBÈRIC DE GLÀ

"Jamón" - Iberic acorn 60 months cured ham (60g)
32.00

\$

FORMATGE MANCHEGO

Manchego cheese platter (cured 3 months, 6 months and smoked)
16.50

\$

SALMOREJO

"Salmorejo" (veg. cold soup), burrata cheese and "jamón" ice-cream
16.50

\$

CARPACCIO DE POP

Galician style octopus carpaccio with paprika, apple, corn and coriander
18.50

\$

FOIE GRAS TRUFAT

Truffle duck foie gras cured in salt and homemade brioche
28.00

\$

ROYAL D'ESPÀRRECS

White asparagus royal with caviar and microgreens

\$ 16.50

CROQUETES DE POLLASTRE, PERNIL O BOLETS

Roasted chicken or Iberic Ham or Mushroom croquette (min. order 2)
4.50

\$

BOMBA DE LA BARCELONETA

Potato ball with spicy minced beef, brava sauce and all-i-oli
16.50

\$

TORTILLA CAMARONES

Spanish "quisquilla" and sakura ebi flat fritter

\$ 12.50

CANELONS TRADICIONALS

Gaig's traditional cannelloni stuffed with beef & pork (recipe from 1869)
16.50

\$

PAELLA / FIDEUÀ

FIDEUÀ NEGRE

Squid ink and seafood Fideuà (paella made with short noodles)
32.20

\$

ARRÒS DE GAMBES

Carabinero prawn paella (2 units included, extra prawn \$9.80/unit)
39.50

\$

ARRÒS DE CUA DE BOU

\$3,50 for extra bread basket. Prices are subjected to 10% service charge and GST

Oxtail rice with fresh truffle \$ 42.00

ARRÒS DE COLOMÍ

Pigeon and Porcini mushroom paella – old family recipe \$
52.50

FISH

VIEIRES AMB CARXOFES

Pan seared scallops with roasted artichokes and seafood broth \$
34.50

POP A LA BRASA

Galician charcoal-grilled octopus with cauliflower purée \$
32.90

BACALLÀ A LA GRANDI COLLONI

Atlantic cod with “pil-pil” sauce and egg yolk with confited potatoes \$
34.80

MEAT / POULTRY

GUATLLA AMB BOLETS

Glazed half quail, mushroom and porcini foam and crispy quinoa \$ 25.50

GARRÍ AL FORN

Spanish crispy and boneless suckling pig with coconut, ginger, dill & apple \$
42.50

PRESA IBÉRICA MARINADA

Marinated and deep-fried Iberian pork with carrot and coffee purée \$
29.80

FILET DE BOU

Charcoal-grilled US beef tenderloin with potato textures \$
43.20

CÉRVOL

Seared venison from Australia with pepper sauce and berries \$
44.50

DESSERTS

CREMA CATALANA

Our Catalan crème brûlée \$ 10.50

GELAT SOUFLÉ DE TARONJA

Orange ice-cream soufflé \$
11.20

PASTIS DE FORMATGE

Coulommier cheese cake, berries and mint ice-cream \$
14.50

\$3,50 for extra bread basket. Prices are subjected to 10% service charge and GST

CIGALÓ

Coffee tart and Bailey's ice-cream

\$ 15.50

ESFERA DE XOCOLATA

Chocolate foam, hazelnuts, berries and chocolate ice-cream
15.50

\$