

Wine Bar Menú

English



Tapas

No. 2 oyster natural	5.50€
No. 2 “Gilda” oyster (unit)	7.00€
No. 2 oyster with tangerine ponzu sauce, seaweed salad wakame, and trout eggs (unit)	6.50€
No. 2 Fried oyster with “ximixurri” sauce	6.00€
No. 2 “Acevixada” oyster (unit)	6.50€
Cantabrian anchovy Gilda (unit).	3.60€
Anchovies “O”	14.00€
Balfegó red tuna tartare	27.00€
“Brava” potatoes with chipotle chili sauce	6.10€
Steamed mussels with sake, garlic and ginger	17.00€
Smoked Idiazabal fritter with salted beef and quince emulsion (4 units)	12.00€
Ral pulled pork muffin with jalapenyos and pickled onion (2 units)	8.00€
Prat grilled chicken croquette with curry mayonnaise (unit)	3.95€
Squid croquette (unit)	3.95€
Ration of coca bread with tomato	5.00€
Table of cold meats from Puigfitó	16.50€
Cheese mix from Caseus Afinadors with jam and nuts	18.50€
Galician beef steak tartare	26.00€
Small pizza of “calçots”	9.00€

Menú Wine bar Bages 964

Amuse-bouche

Nachos with avocado and pico de gallo

First course

White asparagus cream

Salad of baby broad beans, quail eggs, duck ham, curly lettuce, and rúcula

Cannelloni with American sauce and red prawn

Sautéed seasonal vegetables with poached organic egg and mashed potatoes

Balfegó tuna tartare with Peruvian causa (supplement €4)

Second course

Cod with 'calçots' and 'romesco' sauce

Monkfish to Donostiarra style with sliced potatoes

Catalan-style chicken

Ral rib, sautéed Swiss chard with miso, and creamy turnip

Aged Galician beef tallata with potatoes and mini salad (supplement €5)

Desserts

Tonka bean flan with whipped cream

“Miner d'Espinelves” cheese tart with ratafia ice cream and walnuts

Citrus fruits

Chocolate textures

32.00€

*Includes water and bread

*Lunch service: Monday to Wednesday

*Dinner service: Monday to Thursday and Sunday