

Defirio

G A S T R O B A R

E N G

C A R T A



CLASSICS

POTATOES BRAVAS DELIRIO | 7,50€

Tender on the inside and crispy on the outside with their little salts

CANTABRIAN ANCHOVY SIZE 00 | 15,00€ (4U)

On a thin slice of toast with olive oil

EGGPLANT STICKS | 7,00€

Cordoban style with honey threads and lime zest

TRUFFLE BIKINI * | 7,50€

With gouda cheese, tartufata cream and Iberian ham

BROKEN EGGS | 13,90€

With Iberian ham, caramelized onion and foie mi cuit

SHRIMP SKEWERS | 12,50€

With panko, sweet chili, and sesame seeds

ARENYS FRESH SQUID BAOS | 13,50 (2 U)

Madrid style with black garlic mayo and beetroot

CHICKEN KARAAGE BAOS | 11,00€ (2 U)

With mild mustard sauce

BRIOCHE FILLED WITH PORK | 12,50€

Cooked at low temperature with their juices

SHRIMP BRIOCHE | 14,50€

With chef's secret sauce (fresh touch)

GYOZAS WITH EDAMAME AND TRUFFLE OIL | 8,00€

Shrimp, duck or vegetables with teriyaki and sesame

SEA URCHIN | 4,50€ (1 U)

Stuffed with fish and seafood, baked in the oven

CROQUETTES | 12,90€ (6 U)

Red shrimp, mushrooms and truffle or roasted

COCHINITA PIBIL TACOS | 8,00€ (2U)

With pickled onion and lime

CRISPY COD | 11,50 (4U)

To the “llauna”

ROAST CANNELLONI | 12,50€

With truffle béchamel and Parmigiano Reggiano

LLAMANTOL CANNELLONI | 17,50€

In an American sauce juice



VEGETABLE PATCH

GOAT CHEESE SALAD | 12,50€

lettuce, cherry tomatoes, nuts, dried fruit, pomegranate and duck ham

BONITO BELLY | 12,00€

Seasonal tomato, sweet onion, and anchovy olives

TARTARES

SALMON TARTARE | 16,50€

On a bed of avocado, diced tomato, purple onion, and pomegranate

BLUEFIN TUNA TARTAR | 18,50€

On a base of avocado, diced tomato and purple onion

AVOCADO TARTAR | 12,50€

With “pico de gallo”

GIRONA BEEF TENDERLOIN STEAK TARTARE | 18,00€

Knife-cut with its original mince

BLUEFIN TUNA TATAKI | 18,00€

On a bed of wakame, teriyaki and sesame

GIRONA SIRLOIN CARPACCIO | 14,00€

With foie mi cuit, Parmigiano Reggiano, and Modena vinaigrette

ARENYS WHITE SHRIMP TARTAR | 17,50€

Charcoal toasts, lime peel and pistachios

FISH

ROCK OCTOPUS LEG | 18,00€

On a bed of sweet potato parmentier and black salt

PERUVIAN CEVICHE | 12,90€

Sea bass with pico de gallo and sweet potato chips

ELONGATED CLAMS | 16,50€

Sautéed with garlic and parsley

MEATS FROM GIRONA

STONE-GRILLED BEEF TENDERLOIN | 21,00€

Accompanied with sweet potato chips and Padrón peppers

BEEF TENDERLOIN WITH FOIE GRAS | 24,50€

With parmentier and sweet potato chips



DESSERTS

“CAN PUIG” TOASTS | 5,50€

With dark chocolate, Maldon salt and olive oil

BROWNIE | 6,00€

Chocolate and nuts with ice cream

DARK OR WHITE CHOCOLATE COULANT | 6,50€

With stracciatella gelat

SANTA TERESA FRENCH TOAST | 6,50€

With vanilla ice cream and cinnamon

CHUCHOS CREAM-FILLED IRONED | 6,50€

With vanilla ice cream and macadamia nuts

VALENCIANO JUICE | 6,50€

Natural orange juice with vanilla ice cream

MOJITO SORBET | 6,00€

With Ron our way

ICE CREAMS | 5,50€

Vanilla

Mascarpone

Black chocolate

Stracciatella

DESSERTS OF THE WEEK | TO CONSULT

BLACK WINE

OJO PLATO ROBLE | 16,00€

D.O Ribera del Duero

INDISPENSABLE | 16,50€

D.O Ampurdán

RAVENTÓS L'ÀNEC MUT | 16,00€

D.O Penedès

CUANDO EL RÍO SUENA | 17,50€

D.O Ribera del Duero

EL COTO 875M | 20,00€

D.O Rioja

PERLAT SYRAH | 21,50€

D.O Montsant

L'INCONCIENT LES COUSINS | 24,00€

D.O Priorat

WHITE WINE

OJO PLATO VERDEJO | 16,00€

D.O Rueda

PERPLEJO | 16,50€

D.O Rueda

VORA LA MAR | 19,50€

D.O Alella

HERMANOS LURTON | 21,00€

D.O Rueda

COLLECTION PERELADA | 21,00€

D.O Ampurdán

CAPTURA DE LUZ | 23,50€

D.O Rías Baixas / VT Galicia

DELIRI FLORAL | 24,00€

D.O Penedès

ROSÉ WINE

VINEA | 16,00€

D.O Cigales

AURORA D'ESPIELLS ROSÉ | 19,00€

D.O Penedès



SANGRIAS

CAVA | 19,50€ (1L) / 25,00€ (2L)

BLACK WINE | 18,00 (1L) / 23,00€ (2L)

CAVA

ROGER DE FLOR | 15,50€

Brut Nature “Codorniu”

RAIMAT LO FRED DE PONENT | 24,50€

Brut Reserva “Raimat”

CHAMPAGNE

MUMM CORDON ROUGE | 80,00€

Brut Imperial

MOËT & CHANDON | 87,00€

Brut Imperial

TAITTINGER | 94,00€

Brut Reserva

GIN TONICS

MARTIN MILLERS | 11,00€

BROCKMANS | 10,00€

CITADELLE | 11,00€

NORDES | 10,00€

PUERTO DE INDIAS | 9,50€

HENDRICKS | 10,00€

GIN FIFTY POUNDS | 10,00€

SOUTH PORT | 10,00€

WHISKEY

TOMATIN | 9,00€

CHIVAS REGAL 12 ANYS | 12,00€

PREMIUM | P.S.M €