

DELIRIO

G A S T R O B A R

E N G L I S H

CLASSICS

POTATOES BRAVAS DELIRIO | 7,90€

Tender on the inside and crispy on the outside
with their sauces

ANCHOVIES FROM THE CANTABRIAN SEA CALIBER 00 | 15,00€ (4U)

Coca bread with tomato and extra virgin olive oil

EGGPLANT STICKS | 7,80€

Cordoba style with threads of honey and lime zest

GYOZAS WITH EDAMAME AND TRUFFLE OIL | 9,60€ (6U)

Prawn, duck, or vegetable with teriyaki and sesame seeds
(Combine them to your liking)

SEA URCHIN | 4,50€ (1U)

Filled with sea urchin yolk, seafood and fish, oven-baked

CROQUETAS | 13,90€ (6U)

Arenys red shrimp, roasted shrimp or truffle and mushrooms
(Combine them to your liking)

KING PRAWN SKEWERS | 13,50€ (3U)

Homemade battered with panko, sweet chili and sesame

CRISPY COD POUCHES | 12,00€ (4 U)

Typical Catalan dishes "Illauna" with aioli mousseline

BROKEN EGGS | 14,00€

With Iberian ham, caramelized onion and foie mi cuit

PERUVIAN CEVICHE | 14,00€

Sea bass with "pico de gallo" and sweet potato chips

ROCK OCTOPUS LEG | 18,50€

On a bed of sweet potato parmentier, black salt and sweet paprika

COQUINA CLAMS | 18,00€

Sautéed with garlic and parsley

COCA BREAD WITH TOMATO " TYPICAL CATALAN" 1,50€ (2U)

GARDEN SALAD

TOMATO SALAD | 13,50€

With tuna belly, sweet onion and anchovy olives

GOAT CHEESE SALAD | 13,00€

Baked gratin with honey, oak and romaine lettuce, cherry tomatoes, dried fruit, pomegranate and duck ham

THE FILLINGS

BAO BUN FILLED WITH SQUID | 14,50 (2 U)

Madrid style with black garlic mayonnaise and beetroot

KARAAGE CHICKEN BAOS | 12,50€ (2 U)

With mild old-fashioned mustard sauce and oak leaf

TRUFFLE BIKINI | 8,50€

With melted cheese, truffle cream and 50% Iberian ham

COCHINITA PIBIL TACOS | 10,50€ (2U)

With pickled red onion and grated lime zest

ARENYS WHITE SHRIMP BRIOCHE | 14,50€

With our secret sauce with a fresh touch

BRIOCHE FILLED WITH BEEF CHEEK | 13,50€

Cooked at low temperature in their own juices

ROAST CANNELLONI | 13,50€

With truffle béchamel and oven-baked Parmigiano Reggiano cheese

LOBSTER CANNELLONI | 18,00€

With béchamel sauce and American sauce

THE TARTARS

SALMON TARTARE | 18,50€

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

BLUEFIN TUNA TARTARE | 20,00€

On a base of avocado, diced tomato and purple onion

AVOCADO TARTARE | 13,50€

With "pico de gallo"

WHITE PRAWN TARTARE FROM ARENYS | 17,50€

On charcoal toast with lime zest and pistachios

BLUEFIN TUNA TATAKI | 21,00€

With wakame seaweed, teriyaki sauce and sesame

WITH WAKAME SEAWEED, TERIYAKI SAUCE AND SESAME | 21,00€

Hand-cut with its original minced meat

BEEF CARPACCIO | 14,50€

With shavings of foie mi cuit, Parmigiano Reggiano shavings and Modena vinaigrette

THE MEATS OF GIRONA

BEEF STEAK COOKED ON A HOT STONE, MADE BY YOU | 21,00€

Served with sweet potato chips and Padrón peppers

BEEF STEAK WITH FOIE GRAS | 24,50€

On a bed of sweet potato parmentier and sweet potato chips

DESSERTS

TOAST FROM “CAN PUIG” | 6,00€

With dark chocolate, flaked salt and extra virgin olive oil

DARK OR WHITE CHOCOLATE FONDANT “COULANT” | 7,00€

With stracciatella ice cream

SAINT TERESA'S FRENCH TOAST | 7,00€

With vanilla ice cream, macadamia nuts and cinnamon

CREAM PUFFS | 7,50€

With vanilla ice cream and macadamia nuts

SEASONAL SORBET | 6,50€

With rum, our way

ICE CREAM | 6,00€

Vanilla

Mascarpone

Black chocolate

Stracciatella

RED WINE

OJO PLATO ROBLE | 19,50€

D.O Ribera del Duero

INDISPENSABLE | 20,50€

D.O Empordan

RAVENTÓS L'ÀNEC MUT | 25,00€

D.O Penedés

CUANDO EL RÍO SUENA | 27,00€

D.O Ribera del Duero

EL COTO 875M | 29,50€

D.O Rioja

PERLAT SYRAH | 30,00€

D.O Montsant

L'INCONCIENT LES COUSINS | 32,00€

D.O Priorat

ROSÉ WINES

VINEA | 19,50€

D.O Cigales

AURORA D'ESPIELLS ROSÉ | 28,00€

D.O Penedés

SANGRIA

CAVA	19,50€ (1L)	27,00€ (2L)
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BLACK WINE	18,00 (1L)	25,00€ (2L)
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WINE LIST

WHITE WINES

OJO PLATO VERDEJO | 17,00€

D.O Rueda

EL COTO SEMIDULCE | 17,00€

D.O Rioja

PERPLEJO | 25,50€

D.O Rueda

HERMANOS LURTON | 28,50€

D.O Rueda

VORA LA MAR | 29,00€

D.O Alella

CAPTURA DE LUZ | 32,50€

D.O Rías Baixas / VT Galicia

COLLECTION PERELADA | 34,50€

D.O Empordan

ABADAL | 36,00€

D.O. Pla de Bages

CAVA

ROGER DE FLOR | 17,50€

Brut Nature "Codorniu"

PERELADA FESTIVAL | 23,40€

Brut Nature

JUVÉ & CAMPS ESENTIAL PÚRPURA | 29,00€

Brut Reserva

RAIMAT LO FRED DE PONENT | 32,00€

Brut Reserva "Raimat"

WINE LIST

CAVAS

CHAMPAGNE

MUMM CORDON ROUGE | 80,00€

Brut Imperial

MOËT & CHANDON | 87,00€

Brut Imperial

TAITTINGER | 94,00€

Brut Reserva

GIN TONICS

MARTIN MILLERS | 12,00€

BROCKMANS | 12,00€

SOUTH PORT | 11,00€

NORDES | 11,00€

FIFTY POUNDS | 10,00€

PUERTO DE INDIAS | 10,00€

BEEFEATER | 9,50€

SEAGRAM'S | 9,50€

WHISKYS PREMIUM

MACALLAN | 16,00€

12 years

THE GLENTOTHES | 11,50€

12 years

CHIVAS REGAL | 9,50€

12 years