

Delirio *Gastrobar*



CARTA

ENGLISH

ELS DE SEMPRE

BRAVAS DELIRIO 7,90 €

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

CANTABRIAN ANCHOVIES 00 15,00 €

On coca bread with tomato and extra virgin olive oil

EGGPLANT STICKS 7,80 €

Cordovan style with honey threads and lime zest

BREADED ARTICHOKE 10,00 €

With romesco sauce
(Seasonal)

CANDIED ARTICHOKE 16,50 €

Artichoke heart confit with EVO, Iberian ham
and foie mi cuit (Seasonal) 2 units

GYOZAS WITH TRUFFLED EDAMAME 9,60 €

Shrimp, duck or vegetables with teriyaki sauce and sesame
(Combine as you wish) 6 units

SEA URCHIN 4,50 €

Stuffed with sea urchin yolk, seafood and fish

CROQUETTES 13,90 €

Arenys red prawn, roast or truffle and mushrooms
(Combine as you wish) 6 units

SHRIMP SKEWERS 13,50 €

Homemade battered with panko, sweet chilli sauce and
sesame seeds 3 units

BAGS OF CRISPY COD 12,00 €

Canned with garlic and oil mousseline 4 units

BROKEN EGGS 14,00 €

With Iberian ham, caramelized onion and foie gras

CEVICHE DELIRIO 14,00 €

Corvina fish, tomato cubes, purple onion and sweet potato chips

ROCK OCTOPUS LEG 18,50 €

On a bed of sweet potato parmentier, black salt and sweet red
pepper

FLAT CLAMS 18,00 €

Sautéed with garlic and parsley

SALADS FROM THE GARDEN

TOMATO SALAD 13,50 €

With tuna belly, sweet onion and anchovy-stuffed olives

GOAT CHEESE SALAD 13,00 €

On top of oak and Romano, sherry, nuts, pomegranate,
duck ham and honey



THE FILLINGS

SQUID BAOS 14,50 €

Madrid style with black garlic mayonnaise and beetroot
2 units

CHICKEN KARAAGE BAOS 12,50 €

With mild old-fashioned mustard sauce and oak leaf

TRUFFLE BIKINI 8,50 €

With tartufata cream, 50% Iberian ham and melted cheese

PIBIL PORK TACOS 10,50 €

At low temperature for 3 hours with pickled onion
and grated lime peel

SAND SHRIMP BRIOCHE 14,50 €

With our sauce with a fresh touch

CHEEK BUN 13,50 €

Cooked at low temperature with their juices

ROAST CANNELLONI 13,50 €

With truffle béchamel and parmesan reggiano, baked in the oven

LOBSTER CANNELLONI 18,00 €

With béchamel sauce and American sauce juice

TARTARES

SALMON TARTARE 18,50 €

En un llit d'alvocat, daus de tomàquet, ceba lila i magrana

BLUEFIN TUNA TARTARE 20,00 €

On a base of avocado, diced tomato and purple onion

AVOCADO TARTARE 13,50 €

With "pico de gallo"

SAND SHRIMP TARTARE 17,50 €

On charcoal toast with lime zest and pistachios

BLUEFIN TUNA TATAKI 21,00 €

On a bed of wakame seaweed, teriyaki sauce and sesame seeds

BEEF FILLET STEAK TARTAR 21,00 €

Cut into wedges with its original bite

BEEF CARPACCIO 21,00 €

With shavings of foie gras mi cuit, a dusting of parmesan reggiano and modena vinaigrette

MEAT FROM GIRONA

STONE-BAKED BEEF FILLET 21,00 €

Made for you, accompanied by sweet potato and pepper chips from the padrò

BEEF FILLET WITH FOIE 24,50 €

On a bed of sweet potato parmentier and sweet potato chips

DESSERTS

"CAN PUIG" TOAST 6,00 €

With dark chocolate, maldon salt and EVO

CHOCOLATE COULANT 7,00 €

BLACK OR WHITE
With stracciatella ice cream

SANTA TERESA TOAST "TORRIJA" 7,00 €

With vanilla ice cream and macadamia nuts

CREAM-FILLED PASTRIES 7,50 €

With vanilla ice cream and macadamia nuts

SEASONAL SORBET 6,50 €

With rum our way

ICE CREAM 6,00 €

Vanilla
Vanilla and macadamia nuts
Mascarpone
Dark chocolate
Stracciatella

DESSERT OF THE WEEK 6,50 €

