

LA XARXA

Producte de Mercat des de 1969

TO SHARE

Louis dOr oyster - 2 un -	8
Anchovies 00 with sherry vinager "Ximénez -Spinola"- 4f -	11
Hand-cut Iberian ham	25
Chicken and parmesan croquette	3
"Ensaladilla rusa" with tuna belly	12
Tomato salad with tuna belly and red onions	15
Chicken confit sams with teriyaki sauce - 2 pcs.	9
Shrimp taco with pico de gallo and ají mayonnaise - 1 pc	7
Brioche of confit jowl with kimchi mayonnaise - 1 pc -	6
Salmon tartar with japanese mayonnaises and toast	18
Codfish omelette made at the moment on bread with tomato	18
Diced shrimp in tempura with sweet chili mayonnaise	22
Sea bass tataki with guacamole and ponzu sauce	22
White shrimp and avocado ceviche	21

TO FINISH

Cal Rovira's Butifarra sausage with french fries	15
Tripe with "cap i pota" and chickpeas	15
Roast chicken cannelloni with "ous de reig" béchamel sauce	16
Meatballs with trumpets of death and creamy cauliflower soup	19
Tender oxtail with creamy potato soup	20
Macaroni stuffed with cheeks in their own juices	24
Chickpeas sautéed with sausage from "Cal Rovira" perol and fried free-range egg	20
Cuttlefish noodles with roasted garlic aioli	22
Noodles of Iberian feather and snow peas	22
"Sense feina" rice	26
Cod with sautéed spinach, pine nuts and sultanas	23
Cod with chickpeas and white cabbage	23
Steak tartar cut by knife	26
Filleted sirloin steak with french fries and "padrons"	33

FOR A GOOD FINAL (Ideal for 2 people)

Monkfish with piquillo peppers and french fries	55
500 g. cutlet with french fried and padrones	55

Catalan tomato bread	2
Grilled bread	2

ANY INTOLERANCE? SEE THE LETTER OF ALLERGENS



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laxarxa_restaurante

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