



Can Balcells

RESTAURANT











TAPAS

Natural oysters (Un.)  	4.5€
Natural cockles  	14€
Seasoned split olives 	3.5€
Iberian ham croquette (Un.)   	2.5€
Roasted chicken croquette (Un.)   	2.5€
Mini croquettes of the week (4 units)     	8€
Cantabrian anchovies with toast, tomato and EVOO (4 units.)  	12€
Corominas potato chips 	2.5€
Cup of yucca and banana chips 	4€
Coca bread with tomato 	3.5€
Bravas potatoes with saffron aioli and chipotle chili sauce  	6.5€
French fries wedges 	4.5€
Acorn-fed Iberian ham with coca bread and hanging tomato 	22€
Selection of national and international cow, goat and sheep cheeses with quince  	14€
Mini roll of beef cheeks with red curry  	5€
Smoked eel mini roll and grilled fresh onion with teriyaki sauce    	5€
Mini bread bao with crispy prawns, Korean kimchi and cocktail sauce       	5€
Mini bikini sandwich with truffled Iberian ham  	5€
Cod churros with black garlic aioli   	8€
Padrón peppers 	6€
Bread 	2.5€
Gluten-free bread 	3€

STARTERS

Burrata salad with tomato and fried and spicy avocados with basil oil   	15€
Can Balcells salad With tuna, tomato, Kalamata olives, carrot, purple onion  	14€
Grilled Zamburiñas  	18€
Lapland reindeer carpaccio Smoked, sprouts, physalis with yogurt and pistachio vinaigrette   	15€
Fish and seafood cannelloni With almond bechamel and parmesan crumble      	16€
Grilled vegetables with romesco  	
Fresh papardelle with carbonara Mushroom truffle, papada confitada and Parmesan cheese   	18€
Cream of the day Ask the restaurant staff	8€

FROM THE SEA
















Aquanaria Sea bass with grilled vegetables  	26€
Candied cod morro With castellan soup, aioli au gratin and shepherd's pie   	26€
Red tuna tataki with quinoa and avocado timbale, salicornia and Japanese pickles     	24€

GRILLED MEAT

Aged beef tenderloin 200gr con foie Poêle y salsa de Oporto   	26.5€
Aged beef cutlet 500 gr 	36€
Lacquered duck breast In mild Hoisin sauce and its Oriental wok of tender wheat  	22€
200gr Angus beef burger 20€ In brioche bread with bacon, avocado, kimchi mayonnaise, caramelized onion and cheddar sauce, accompanied by chips      	

MEATS

Beef tenderloin steak tartare Madurada dressed in the traditional style with butter Café Paris accompanied by toast      	22€
Lamb shank A baja temperatura con aromas mediterráneos, berenjenas fritas y su brioche de mantequilla y romero    	25€
Sweet veal cheek With parmentier truffle and mushroom ragout   	20€

 Gluten.  Gluten free.  Dairy.  Egg.
 Shell fruits.  Mollusk.  Fish.  Shellfish.
 Soy.  Sesame.  Sulphites.  Mustard.
 Peanut.  Celery.  Lupines

RICE

Pals rise with seafood "all peeled" (pvp for people, min 2 people) 	21€
Broth or dry Pals rice with lobster Con almejas (pvp por pers, min 2 personas) 	28€
Vegetable Pals rice 	18€
Marinera sauce noodles   	18€

CHILDREN'S MENU

Macaroni can Balcells 	8€
Chicken fingers with homemade fries  	8€

DESSERTS

Chocolate coulant with vanilla ice cream   	8€
Bizcocho de mandarina y chocolate blanco With salted caramel sauce and chopped walnuts   	8€
Mille feuille with Mascarpone cream Red fruits, tonka bean with passion fruit sorbet	8€
Ice creams and sorbets  	6€
Vegan desserts Ask the restaurant staff	9€