



# MAS LAZULI

## TAPAS... TO SHARE

### TAPAS "DE TODA LA VIDA"

Cantabrian anchovies "oo", crystal bread with tomato	16€
Assortment of artisan croquettes 6 units	9€
Cod fritters with romesco 6 units	9€
Iberian ham D.O. Extremadura 100gr	24€
The tower of patatas bravas	7€
Homemade potato chips with Galician pickled mussels	12€
Homemade russian salad, white tuna, Basque piparra	7€
Padrón peppers	5€
Escalivada toast	7€
Salmorejo of organic tomatoes from the orchard of Pau	9€
Tortilla Española	10€
Crystal bread with tomato and olive oil	5€

### ...FROM THE SEA

Sea bass ceviche, banana chips, kikos and tiger milk	18€
Andalusian style calamari, paprika de la Vera mayonnaise	12€
Smoked sardines, chickpea puree and pumpkin seeds	16€
Carpaccio of gamba from Roses	24€
Cod confit, Kalamata dried olives and celeriac purée	19€
Balfegó tuna carpaccio	19€
Grilled octopus from Cap de Creus, Galician style	19€
Mussels a la marinera	15€
Sea and mountain rice (minimum 2 people, 20 mns)	24€ p.p

### SALADS

Habemus Caesar - Caesar salad, batter fried chicken with Italian guanciale	14€
Green Salad MBB - Green salad, cucumber, granny smith apple, avocado and coriander vinaigrette	15€
Boomrrata...! - Salad with different organic tomatoes, burrata pugliese and fresh basil cream	15€
Fruit salad – Mezclum, strawberries, kiwi, orange, grapes and sweet and sour vinaigrette from Modena	14€

### ...FROM THE LAND

Morcilla from Burgos with caramelized apple	10€
Vitello tonnato with Piemonte Tonnata sauce	15€
Huevos rotos with Basque chistorra and fries	10€
Eggplant Parmigiana style	13€
Roasted Duroc pork cheek with Mas Lazuli wine by Eloi Homar	17€
Grilled Iberian pluma with Pedro Ximénez and pak choi	19€
Grandma's lasagna	14€
La Torta del Casar, melted cheese, toasted bread	20€

### DESSERTS

Pineapple, red fruits coulis and coconut ice cream	8€
Saycheeseee! Our delicious cheesecake, secret recipe...!	7€
Traditional Gelato by G!G! Restaurant (Strawberry, pistachio and vanilla)	8€
Chocolate quenelle, toasted bread, oil and salt	7€
Rum baba with cream and candied cherries	8€
Sant Pere Pescador apple compote with creamy vanilla	8€

