

M A S L A Z U L I

TAPES... PER A COMPARTIR

LAS TAPAS "DE TODA LA VIDA"

Anchovies from the Cantabrian Sea oo, crystal bread with tomato	16€
Assortment of handmade croquettes 6 units	9€
Cod fritters with romesco sauce 6 units	9€
Iberian Ham D.O. Extremadura 100gr	24€
The tower of potatoes with Brava sauce	7€
Squid Andalusian style with paprika from la Vera mayonnaise	12€
Pickled mussels and homemade potato chips	12€
Russian salad, white tuna and Basque pepper	8€
Padron peppers	5€
Baked aubergine with sobrasada and Grana Padano	12€
Traditional gazpacho of vegetables from the Pau market garden	9€
Artichoke blossoms with truffled cream, egg yolk and Parmesan slices	14€
"Open" omelette with smoked salmon and sprouts	12€
Smoked sardines, with toasted bread and hummus	16€
Crystal bread with tomato and olive oil	5€

SALADS

Carpaccio de carbassó amb tomàquet confitat i formatge de cabra	14€
Habemus Cèsar - Amanida Cèsar, pollastre arrebossat amb guanciale italià	14€
Green Salad MBB - Amanida verda, cogombre, poma granny Smith, alvocat i vinagreta de coriandre	15€
Boomrrrata...! - Tres varietats de tomàquet ecològics, burrata Pugliese y crema fresca d'alfabrega	15€

...FROM THE LAND

Vitello tonnato with Tonnata di Piemonte sauce	15€
Aubergine timbale Parmigiana style	13€
Grilled Iberian Pork pluma (boneless flank) with Pedro Ximénez reduction and pak choi	19€
Grandmother's lassagna	14€
Grilled sirloin steak with sautéed vegetables	19€
Mafaldine pasta with truffle cream and parmesan	16€

...FROM THE SEA

Ceviche of corbina, banana chips, kikos and leche de tigre	18€
Carpaccio of Gamba from Roses	24€
Cod confit with Kalamata soil and celeriac purée	19€
Grilled octopus from Cap de Creus, Galician style	19€
Scallop, potato mille-feuille au gratin and crispy guanciale	18€
Paella "sea and mountain" (2 persons, 20 mns)	22€ p.p.
Black rice with squid (2 persons, 20 mns)	22€ p.p.

DESERTS

Pineapple with red fruit coulis and coconut ice cream	8€
Saycheeseee! Our delicious cheesecake ...secret recipe!	7€
Gelato tradicional by G!G! Retaurant (Strawberry, pistaccio and vanilla)	8€
Chocolate quenelles, toast bread, oil and salt	7€
Rum baba with cream and candied cherries	8€

