



— CAN —
CODINA
FUND. 1931

STARTERS

Chips	1.60
OLIVES	
Marinated	2.60
Gazpachas	1.80
Partides	1.80
Stuffed	1.80
From Aragón	1.80
Olives Mix	4.20
PRESERVES	
Cockles	6.80
Pickled mussels	4.80
Razor shell	6.80
Artichoque with vinaigrette and tosted bread	4.20
Sun dried tomato and toasted bread	4.50
Cured cheese in olive oil	3.80
Smoked salmon loin with toasted bread and dill butter	5.80
Anchovies with vinaigrette	5.20
Smoked sardine (1u.)	2.80
Anchovy (1u.)	1.20
CROQUETTES (u.)	
Stewed beef	1.40
Boletus	1.40
Hake and prawns	1.40
Goat cheese with spinach	1.40
Salted cod	1.40
Goat cheese	1.40
Goat cheese with apple	1.40
Ham	1.40
Croquettes Mix (7u.)	8.80
Croquettes beef	2,80
Salted cod fritter	1.40
Flattened salted cod fritter	1.60
Goat cheese fritters with sesame seeds and tomato jam (2u.)	4.00
Bomba (Minced beef stuffed with potato croquette)	3.80

CHARCUTERIE & CHEESE

14.00	Charcuterie selection <i>(Assorted cured meats)</i>
14.00	Iberian acorn ham
6.50	Longaniza
4.60	Spicy chorizo
4.50	Fuet
3.80	Longaniza from Vic
4.00	Black sausage
4.20	White sausage
16.00	Cheese selection <i>(Assorted cheeses)</i>
7.50	El Abuelo Calderero <i>(Cured, León)</i>
7.50	Roncal <i>(Seep Navarra)</i>
6.80	Maó <i>(Semi, Menorca)</i>
7.20	San Simón <i>(Smoked Tetilla, Galicia)</i>
2.50	Toasted bread with tomato
1.50	Bread

SALADS

7.50	Esqueixada <i>(Salted cod, tomatoe, pepper, onion and black olives)</i>
6.80	Caprese <i>(Mozarella, tomato and basil)</i>
7.50	Tuna salad <i>(Salad mix, tomato, cocumber, boiled egg and tuna)</i>
6.80	Escalivada fría con anchoas <i>(Aubergine, red pepper and anchovies)</i>

LITTLE TAPAS

Bravas	5.20
Russian salad	4.90
Padrón's peppers	4.80
Honey battered artichokes with vinaigrette (2u.)	4.60
Escalivada with goat cheese	7.20
Spanish omelette tapa	4.20
Fried eggs with serrano ham	7.90
Chistorra	4.90
Fried chorizo (1u.)	3.40
Spiced pork pincho	6.60
Caramelized pork rib	7.60
Chicken Chupa-Chup	6.80
Marinated cazón	6.80
Squid rings	6.60
Little shrimps omelette	7.80

CATALAN PIZZAS

*Roasted vegetables and anchovies	8.20
*Caramelized onion and Catalan sausage	8.20
*Spicy pork and Brie with honey	8.20
*Fresh tomatoe, cheese and anchovies	8.20
*Roasted vegetables with Brie cheese	8.20

ARTISAN BURGERS

(All our burgers are served with
lettuce, tomato and fries)

Beef (200g)	8.80
Chicken & Spinachs (200g)	8.80
Duck magret & Foie (110g)	8.80
Extras (price per ingredient): Egg, cheese, bacon, caramelized onion	0.50

MAIN COURSES

10.20	Grilled prawns with garlic and parsley (6u.)
11.20	Cod with ratatouille
14.80	Grilled octopus arm with Romesco sauce
7.80	Pork tripe stew
9.80	Typical Catalan veal recipe with spicy sausage and chickpeas
7.80	Chicken curry meatballs with basmati rice
8.60	Lacón (smoked pork) with potatoes
9.80	Trotters with spicy tomato sauce
12.80	Veal cheeks with modena & honey sauce with potatoes
12.80	Boneless sucking pig with baked potato
12.80	Veal entrecote (250g) with potatoes and Padrón's peppers

DESSERTS

2.50	Chocolate ice cream
2.50	Yogurt ice cream with raspberries
5.50	Coulant with vanilla ice cream
5.50	Cheesecake

ENJOY!