



# BOCARTE

TAPAS, ARROGES Y MARISCOS

## STARTERS

- Caesar salad with grilled chicken and tartar sauce
- Our Russian salad
- “Trinxat” from La Cerdanya (mashed potato, cabbage & bacon)
- Potato stew with fresh cuttlefish and artichokes
- Broken eggs with potatoes and Iberian ham shavings
- Fisherman’s soup Bocarte-style
- Rigatoni alla puttanesca
- XL roasted chicken cannelloni with truffled béchamel
- Steamed Galician mussels with garlic and parsley
- Shrimp fritters

## MAIN DISHES

- Cod with tomato sofrito and piquillo peppers
- Grilled Norwegian salmon with sautéed vegetables in soy sauce
- Fresh anchovies Andalusian-style with salad
- Veal milanese with fries and fried egg
- Iberian pork tenderloin with green pepper sauce
- Grilled Iberian pork “secreto” with potato wedges and Padron peppers
- Grilled fresh cuttlefish with salad (Supp. €5)
- 30+ day aged beef ribeye with potatoes (Supp. €6)



**Monday to Wednesday** min. 2 people

Seafood paella

Seafood fideuá

Creamy rice with Delta crab

**Thursday and Friday** min. 2 people

“Caldoso” lobster rice (suppl. 4€)

A MAXIMUM OF 2 DIFFERENT RICE DISHES PER TABLE

## DESSERTS

- Seasonal fruit
- Creamy yogurt with red berry coulis
- Egg flan with whipped cream
- Ice cream



ORDER YOUR

**HALF SEAGRAM'S GIN AND TONIC**

4,50€

To finish off a perfect menu

# 16,95 €

GLASS OF WINE, BEER, SOFT DRINK OR WATER, BREAD, DESSERT OR COFFEE