

FEROZ

TO SHARE...

Bread with <i>Roseta</i> tomato	5,05€
Hand-cut Bellota cured ham	35,15€
Cantabrian anchovies with extra virgin olive oil	18,55€
Chicken and ham croquette (unit)	3,20€
Cuttlefish, prawn and mushroom croquettes (unit)	3,20€
Mellow cod fritters (unit)	3,30€
Crispy edamame with sriracha and sesame	15,40€
Zucchini blossom stuffed with mozzarella and anchovies (unit)	6,40€
Traditional <i>Russian</i> salad with tuna and potato	16,55€
Grilled cockles from the Rias Baixas	28,90€
Fresh fried baby squid, <i>Andalusian style</i>	24,65€
Grilled Galician razor clam (unit)	4,90€

OUR RAWs...

Sea bass and prawn ceviche	35,20€
Guillemet n° 3 oyster (unit)	6,65€
<i>Palamós</i> prawn carpaccio with wasabi mayonnaise	36,75€
Galician beef carpaccio with parmesan cheese	29,65€
Bluefin tuna tartare with avocado and sriracha	29,20€
Norwegian salmon tartare with avocado and sriracha	24,40€

STARTERS

Green bean salad with Chardonnay vinaigrette	18,40€
Arugula, spinach and smoked salmon salad	21,50€
Vegan salad with Beluga lentils	18,50€
Grilled vegetable mix and <i>Romesco</i> sauce	18,85€
Tuna belly with seasonal tomatoes	23,50€
Buffalo stracciatella with red pesto	21,10€
Fried baby squid sandwich with garlic mayonnaise	14,90€
Creamy potato omelette with onion <i>a la minute</i>	17,60€
House cannelloni, <i>a classic dish from our kitchen</i>	23,70€
Bao buns with Suckling <i>Segovian</i> pork, red onions and kimchi (2 units)	22,35€



Allergens

All our meat, wild fish and seafood come from the finest sources, always respecting local produce.

SUGGESTIONS OF THE DAY

"Escudella" Our own traditional soup with meatballs	17,75€
Fried artichokes from el Prat	18,40€
"Trinxat" de la Cerdanya whit Maldonado pork belly and potato	18,75€
Salmon sashimi with Daikon radish, soy sauce and yuzu	24,20€
Bluefin tuna sashimi with Daikon radish, soy sauce and yuzu	29,00€
"Sapito" grilled Monkfish tail with sautéed spinach	45,75€
Sea bass tail baked in salt with steamed vegetables (Recommended 2 p.)	93,00€

PASTA AND RICE

Deboned fish and seafood <i>paella</i>	30,65€
Black rice with cuttlefish	29,60€
Vegan <i>paella</i> with seasonal vegetables	28,25€
Iberian pork, chicken and artichoke rice	31,75€
Spaghetti carbonara	18,95€
Local mushroom risotto with foie gras	33,60€

FISH AND SEAFOOD

Grilled sole and vegetables	45,35€
Octopus with parmentier, La Vera paprika and Iberian pork	30,35€
Norwegian salmon with kale, kimchi and ratée potatoes	24,80€
Grilled monkfish with steamed vegetables or baked with potatoes	42,85€
Bluefin tuna tataki with teriyaki sauce	28,90€
Grilled sea bass with steamed vegetables or baked with potatoes	48,80€

MEAT

Beef steak tartare and French fries	30,95€
Meatballs <i>alla Puttanesca</i>	22,85€
Grilled roast beef with rosemary oil and parmentier	30,65€
Grilled aged beef sirloin with potato gratin	39,75€
Grilled aged beef sirloin with foie gras, parmentier and <i>Port</i> sauce	42,00€
Grilled aged beef T-bone steak (1 kg.)	87,15€
Beef and Iberian pork burger with onion and mustard	25,50€
Oxtail stew with mashed potatoes and <i>Comté</i> cheese	29,60€
Grilled Japanese Wagyu Filet A.5 steak (200 g.)	98,50€

Fishing products for raw consumption have been previously frozen according to regulations to guarantee the prevention of Anisakis. We cannot guarantee the absence of traces of allergens due to possible contaminations crossed in our kitchen.

10% VAT included

@ferozbcn