



LA GORMANDA
• RESTAURANT •

TAKE LA GORMANDA • HOME •

• MENU •

From Tuesday to Saturday

- Grilled razor clams with tomka sauce (€ 16.00)
- Octopus bomb (€ 5.90)
- Candied eggplant, with pork jowl and smoked eel (€ 11.50)
- Anchovies, roasted pepper with vine shoots and Petitot cheese (€ 17.00)
- Smoked pumpkin, pine nut carbonara and black truffle (€ 16.90)
- Grilled cuttlefish, sautéed cabbage and sweet potato (price s.m.)
- Balfegó belly tartar with Amur Beluga caviar (€ 30.00)
- Snails a la Gormanda (€ 14.50)
- "Carn d'olla" gyozas (€ 14.50/6u)
- Prawn gyozas (€ 15.50/6u)
- Rice with mantis shrimp (€ 20.90)
- Lobster with low-temperature egg, seasonal mushrooms and hollandaise sauce (€ 29.50)
- "Morro, cococha" and cod tripe al pil-pil and seaweed (€ 28.00)
- Monkfish "Suquet" with artichokes and clams (price s.m.)
- Grilled tuna parpatana with buds seasoned with "santurce" (€ 21.50)
- Duck cannelloni with seasonal mushrooms and foie (€ 18.50)
- Coca suckling pig, candied orange and candied hazelnuts (€ 20.50)
- Iberian pork with Ermesenda cream cheese and shallots (€ 23.00)
- Pig's trotters with red prawn (€ 22,50)
- Bread (€ 1.00 / u) Tomato bread (€ 1.75 / u)

• TASTING MENU •

(ask for our suggestions)

62€

• DESSERTS •

- Gianduja ingot with chocolate crunch (7,00€)
- Strawberries stuffed with white chocolate cream and pistachios (€ 6.50)
- Spicy apple with chiboust cream and cream and ginger ice cream (€ 7,20)
- Selection of artisanal cheeses (12,90€)

• DELIVERY •

- Barcelona city (10,00€)
- For outside Barcelona city limits check our rates.

Preus amb I.V.A. inclòs | Precios con I.V.A. incluido | I.V.A included