



# CASA RAFOLS

COMIDAS Y BEBIDAS

<b><i>Pica pica</i></b>		Portion
Iberian ham or mushroom croquette (ud)	2.20-	
Mix of olives (Kalamata, Gordal and Bola)	3.90-	
Cantabric's anchovies with Extravirgin Olive Oil (3ud)	6.90-	
Patatas bravas Casa Rafols	5.80-	
Homemade marinated sardines (100gr)	4.80-	
Octopus and potato with "pico de gallo"	8.50-	
Potato salad with tuna belly and salmon caviar	5.90-	
"Pimientos del padrón" sweet green pepper	6.20-	
Crispy coca bread with tomato	4.95-	
<b><i>Creamy spanish omelette &amp; eggs</i></b>		Portion
Spanish potato omelette freshly made	11.50-	
Chef's Spanish omelette	10.50-	
Truffled fried egg with foie	13.50-	
Fried eggs with roasted veggies	9.90-	
<b><i>Cured sausages &amp; cheeses</i></b>		1/2      1
Acorn fed iberian ham shoulder	11.90-	21.50-
Cured iberian ham and sausages assortment	-	18.50-
<b>Petonet</b> - Malaga - Pasteurized goat milk	10.50-	-
<b>Comté</b> - France - Unpasteurized cow milk	10.50-	-
<b>Traditional Manchego</b> - Ciudad Real - Unpasteurized sheep milk	10.50-	-
<b>Naroy</b> - Gran Canaria - Unpasteurized sheep & goat milk	10.50-	-
<b>Shorpshire Blue</b> - England - Pasteurized cow milk	10.50-	-
Cheeses assortment	11.00-	18.00-
<b>PICA-PICA</b>		



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<b><i>Salads</i></b>	Portion
Broccoli, strawberry, tomato & feta cheese salad	7.20-
Garden salad with organic baby veggies	9.20-
Caesar salad with grilled organic chicken	11.50-
Aspargus with roasted veggies (2 ud)	11.20-
<b><i>Rice &amp; pasta</i></b>	Portion
Rossini's cannelon with vermouth	6.50-
Pasta risotto with black truffle	13.50-
Rice stew with lobster & sherry (price pers / min. 2 pers)	19.00-
Monkfish creamy rice with mussels and light alioli	18.50-
<b><i>Fish &amp; shellfish</i></b>	Portion
Yellow fin tuna tartar with green "mojo"	16.50-
Tempura calamari with onion jam and sweet garlic alioli	15.20-
Gin & Tonic marinated salmon with colorfull beetroot	11.00-
Fresh fish of the day	14.50-
Seabass ceviche with avocado and green chilli	S/M-
Grilled octopus with mashed potato & paprika	17.90-
Steamed mussels	9.00-
<b><i>Meat</i></b>	Portion
Beef cheek slow cooked with polenta	16.50-
Grilled low loin matured five weeks with "piperrada" (every 100gr)	- 8.50-
Old beef steak tartar with mustard and matcha	15.50-
Roasted sirloin, bacon, mushrooms & foie	18.90-
<b>DISHES</b>	