



CASA RAFOLS

COMIDAS Y BEBIDAS

<i>Pica pica</i>		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-
<i>Creamy spanish omelette & eggs</i>		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 & romesco sauce		9.90-
<i>Cured sausages & cheeses</i>		
	1/2	1
Acorn fed iberian ham shoulder	11.90-	21.50-
Cured iberian ham and sausages assortment	-	18.50-
Petonet - Malaga - Pasteurized goat milk	10.50-	-
Comté - France - Unpasteurized cow milk	10.50-	-
Traditional Manchego - Ciudad Real - Unpasteurized sheep milk	10.50-	-
Naroy - Gran Canaria - Unpasteurized sheep & goat milk	10.50-	-
Shorpshire Blue - England - Pasteurized cow milk	10.50-	-
Cheeses assortment	11.00-	18.00-
PICA-PICA		



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<i>Salads</i>	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-
Aspargagus with roasted veggies (2 ud)	11.20-
<i>Rice & pasta</i>	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-
<i>Fish & shellfish</i>	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-
Seabass ceviche with avocado and green chilli	14.50-
Fresh fish of the day	S/M-
Grilled octopus with mashed potato & paprika	17.90-
Steamed mussels	9.00-
<i>Meat</i>	Portion
Beef cheek slow cooked with roasted pumpkin purée	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 tenderloin, bacon, mushrooms & foie	18.90-
DISHES	



CASA RAFOLS

BARCELONA

de 12 p.m a 17 p.m

Water, bread & coffee included

Today's first

Monday

“Esqueixada” smoked cod with tapenade and olivada

Tuesday

Guarnished Tomato & beetroot gazpacho with iberic ham

Wednesday

Mixed Paella Rafols

Thursday

Beef carpaccio with truffled emulsion & Reggiano parmesan cheese

Friday

Creamy black rice with squid and prawns

Fish o meat of the day

DAILY MENU

18.50-