





ESPAI INFORMAL GASTRO-BOTIGA





LO PASEO

CUINA DE VANESSA CORNELLES

## CLASSICS and TAPEO

- Croquettes (4 units)  (see more allergies) €8
- Potato churros with hot sauce, creamy cheese and persimon sauce  €10
- Scrambled eggs (poached eggs) with shrimp, capers and coral emulsion  €12
- Artichoke and cauliflower tempura with blue cheese and bacon foam  €10

## SANDWICHES

- Calçots stuffed with tripe and humus red curry €8
- Durum of lamb, yogurt, cumin and mint with marinated cabbage  €8
- Crumbled bacon burger with caramelized onion and mayonnaise  €12  
pickles with sweet potato
- Vegan burger (beans, rice and pumpkin) with roasted pepper sauce and sweet  
potato chips  €12
- Olive oil toast with carpaccio pig's trotters, artichokes and mole hazelnuts  €10

## SOTA, CAVALL i REI

- Canana + beans + egg  €12
- Green beans + peanut + octopus  €14

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## GREENS

-Pumpkin cannelloni with cheese, gherkins and anchovies with romesco sauce €10



-Mushroom ravioli with creamy cauliflower and black garlic and caramelized leek €11



## MARKET

-Entrecote of veal (400gr) with a reduction of muscatel and pine nuts €24



-Tuna tataki with mustard mayonnaise €22



-Magret of duck with orange reduction and flambéed broccoli €20



## SMALL CASSEROLES

-Monkfish, cuttlefish and common cockle curry €16



-Short rib with orange and honey sauce with sweet potato and roasted garlic €16



-Sea bass suquet with artichokes and prawns €18



GLUTEN



SESAME



NUTS



SULFITES



FISH



EGGS



PEANUT



MUSTARD



MOLLUSC



CRUSTACEAN



SOYA



LACTIC