

SUMMER MENU..

AT BATUAR WE ARE COMMITTED TO SEASONAL PRODUCTS (MAINLY FRUIT, VEGETABLES AND FISH) WHICH, NATURALLY AND DUE TO THEIR BIOLOGICAL CYCLE, ARE AT THEIR OPTIMUM POINT OF CONSUMPTION AT CERTAIN TIME OF THE YEAR.

SHARING PLATES

| | |
|---|----------|
| COCA BREAD WITH TOMATO AND OLIVE OIL..... | 8€ |
| ACORN-FED IBERIAN HAM "JUAN MANUEL" (80gr.)..... | 34€ |
| (BEST JAMON IN SPAIN 2020) SERVED WITH COCA BREAD, TOMATO AND OLIVE OIL | |
| OYSTER AMÉLIE (SIZE N°2)..... | 8€/UD |
| WITH RASPBERRY AGUACHILE AND SIRACHA | |
| CATALAN STYLE ROASTED CHICKEN CROQUETTE..... | 3.50€/UD |
| WITH DRIED APRICOTS SAUCE AND PLUM GEL | |
| CARROT HUMMUS WITH TANGERINE ICE CREAM | 16€ |
| SERVED WITH CARROTS SMOOTHIE, PICKLED CUCUMBER AND PAPADUM | |
| RAZORS CLAMS..... | 16€ |
| WITH TIGER MILK, ORANGE GEL AND SWEET POTATO | |
| "PATATAS BRAVAS" | 12€ |
| WITH BRAVAS SAUCE CRUMBLE, AIOLI AND GREEN PEPPER OIL | |
| BAO OF ANDALUCIAN STYLE CALAMARI..... | 11€/UD |
| WITH KIMCHIE MAYONNAISE AND MICRO MEZCLUM | |

STARTERS

| | |
|--|-----|
| ROASTED PEACH GAZPACHO..... | 16€ |
| SERVED WITH STEAMED SHRIMP, PICKLED PEACH AND RICE CHIPS | |
| VEGAN VITEL TONÉ | 16€ |
| WITH BURNT CELERI, VEGGIE MAYONNAISE, PICKLE AND WATERCRESS | |
| MIXED TOMATO SALAD WITH DIFFERENT TEXTURES..... | 17€ |
| WITH RIPE TOMATO OIL ICE CREAM, ORANGE GEL AND CUCUMBER SLUSH | |
| BURRATA WITH BASIL PESTO AND PUMPKIN GNOCCHI..... | 19€ |
| WITH HERRING CAVIAR | |
| PEAR AND FOIE GRAS CANNELLONI | 25€ |
| WITH PEDRO XIMÉNEZ GEL AND HAZELNUT CRUNCH | |
| SASHIMI-LIKE SLICE LEMON FISH..... | 25€ |
| WITH CODIUM SEAWEED GELÉE, CELERY & LIME ICE CREAM AND FRIED YUCCA CHIPS | |
| STEAK TARTAR | 26€ |
| MARINATED WITH YOLK AND SRIRACHA EMULSION, SERVED WITH SUMMER TRUFFLE AND WAFFLE FRIES | |

MAINS

| | |
|---|-----|
| CREAMY RICE WITH ROSTED ONIONS AND SUMMER TRUFFLE | 22€ |
| LOBSTER DRY RICE | 34€ |
| WITH IBERIAN HAM AND WILD MUSHROOMS | |
| ROASTED BELLY OF TUNA "BALFEGÓ" | 36€ |
| WITH SOY AND WASABI TAPIOCA, AVOCADO EMULSION AND KATSUOBUSHI SAUCE | |
| FRIED SEA BASS WITH COCONUT AND BASIL EMULSION | 30€ |
| WITH CHINESE EGGPLANT AND PLANTAIN CHIPS | |
| LOW TEMPERATURE LAMB SHOULDER | 26€ |
| WITH BLACK BEAN PURÉE, TATEMADA SAUCE AND TEXTURIZED TIGER NUT MILK | |
| CRUNCHY SUCKLING PIG TERRINE | 32€ |
| WITH CAROB FLAN, PEANUT TUILE, MANGO AND BERGAMOTTA MOJO | |
| BEEF SIRLOIN | 32€ |
| WITH REDUCTION OF MODENA VINEGAR, RATAFIA AND PISTACHIO BLANCMANGE SAUCE | |
| IBERIAN BEEF BURGER (150 GR.) | 25€ |
| WITH MOLLETE BREAD, CHEDDAR CHEESE, TOMATO, GREEN BELL PEPPER JAM, ONION CONFIT AND SMOKED BACON VEIL SERVED WITH FRENCH FRIES | |

DESSERTS

| | |
|--|-----|
| PASSION FRUIT FOAM. | 12€ |
| PASSION FRUIT GANACHE WITH JUNIPER SABLE BRETON, CRISPY BASIL AND TEXTURES OF PINEAPPLE | |
| CREAMY PISTACHIO CHEESECAKE | 13€ |
| THREE CHOCOLATE MILLE-FEUILLE | 13€ |
| WITH RASPBERRY ICE CREAM | |
| BATUAR TIRAMISU | 13€ |
| MASCARPONE CHEESE FLAN, SPONGY PISTACHIO SPONGE CAKE, AMARETTO SYRUP, COCOA CRUMBLE AND COFFEE SLUSH | |
| OSMOTIZED FRUIT SALAD. | 12€ |
| PINEAPPLE WITH PEDRO XIMENEZ, MELON WITH HONEY AND LIME AND WATERMELON AND TARRAGON SERVED WITH RASPBERRY ICE CREAM | |
| TABLE OF REFINED CATALAN CHEESES (RECOMMENDED TO SHARE) | 25€ |
| WITH PUFF PASTRY, FIG MARMALADE AND RED BERRIES | |

VAT INCLUDED

Treatment of the product according to what is established in the decree of prevention of Anisakiasis.
If you have any intolerance to allergens, do not hesitate to contact us to offer you a better service (Regulation 1167/2011UE).