

To share

Croquette Iberian ham (unit) 1.70

Anchovies 00 Lekeitio (unit) 2.70

“Braves” potatoes with spicy sauce and dried tomato 4.50

Omelette with potatoes and onion confit 7.50

Iberian cured ham D.O. Guijuelo cut by hand 20.00

Coca bread with tomato and Siurana oil 2.80

Cannelloni with truffled béchamel sauce and Comté cheese 10.00

Russian salad with Iberian ham, chopped anchovies and tuna 8.00

Codfish fritters with pil pil 9.00

Galician pie with escalivada, tuna, mojo mayonnaise and pickled onion 6.50

Tomato salad with basil oil and celery 12.00

Chef’s salad (salad of the week) 10.00

Assorted Salads Barra del Blau BCN

Raw

Tataki salmon home style 9.50

Tartar Bluefin tuna with wasabi mayonnaise 14.00

Tuna belly marinated 18.50

Steak tartar with creamy mustard and curry 14.00

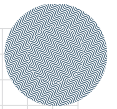
From the sea

Octopus stone-grilled, potato and bay oil 18.00

Scallops and artichokes 12.50

Cod snout with chickpeas and cabbage 14.00

Blau
BCN



From the mountain

Poularde stuffed with Brie and truffle 14.00

Beef sirloin with creamy potato and Garnacha sauce 20.00

Oxtail with caramelized shallots 18.00

Duck magret with eggplant purée and cardamom sauce 15.00

Blau BCN Burger with Comté cheese, onion and candied potatoes 14.00

Sweet rice with mushrooms and truffle 15.00

Cheeses

Assortment of fine cheeses catalan and french with quince jelly 13.50

Desserts

Tarta Tatin Marc's famous 7.00

Cheesecake with red fruits, yogurt and crumble 7.00

Passion fruit mousse with coconut foam and tangerine sorbet 7.00

Mojito in lime, rum and mint textures, by Galsa 7.00

Our chocolates, creamy, truffle, sponge cake and ice cream 7.00

Tiramisu Blau de Begur 7.00

Truffles chocolate homemade with bitter cocoa 2.50

Marc proposes his Tasting Menu

A selection of four dishes and a dessert 44.00