

Bellavista

ANYTIME DINING

The Bellavista Bakery

Have a look at our pastry selection in the display case

1,90€ /ea

TOAST and Spreads

Toasted bread "de payés" (artisanal) with 1 butter and 1 jam selection of your choice

3,45€

Extra butter	2€
Márdel dulce de leche 	2€
Hazelnut-chocolate spread	2€
Homemade strawberry ginger jam	2€
Homemade orange, orange blossom, and pistachio jam	2€

TOAST
1,50€

Desserts

made with Márdel dulce de leche



Spanish hot chocolate (70% cacao)	3,50€
Tiramisu	6,50€
Rice pudding	6,50€

FRESH FRUITS AND JUICES

Red fruits in their juice	4,50€
Fresh fruit	4,50€
Orange juice	3,50€
Fresh juices prepared in house	4,50€



TRADITIONAL Baguette sandwiches

Spanish style, rubbed with vine-ripened Roseta tomato

Baguette with mixed cold cuts, sliced sausages, and omelet ("fuet", "Catalana", "salchicón", ham, and plain omelet)	5,50€
Baguette with Iberian ham	7,00€
Baguette with Joselito Iberian ham	9,00€
Baguette with Joselito "coppa" sausage	9,00€
Baguette with Joselito "caña" sausage	9,00€
Baguette with truffled "salchichón"	9,00€

COLD MEATS and Sausages

	Individual	For 2 or more
“Salchichón trufado” cured pork sausage with black truffles	9,00€	16,00€
“Caña de lomo” Iberian pork loin sausage	12,50€	24,00€
“Coppa” Iberian pork shoulder sausage	12,50€	24,00€
Iberian ham <i>Hand sliced</i>	16,50€	29,00€
Iberian “chorizo” sausage	9,00€	16,00€
Galician style Iberian pork jowl	8,00€	14,00€
Assorted cold meats and sausage platter		16,50€

CHEESE

“Castellot de Eroles” <i>(Cow’s milk, earthy, buttery with strong flavor)</i>	6,75€/60 g.
“Comté d’Alpage” 24 months <i>(Cow’s milk, aged/old, very aromatic)</i>	9,25€/60 g.
“El Molí de La Llavina de Centelles” <i>(Blue cheese, fresh and smooth)</i>	9,25€/60 g.
“Payoyo” cured in pork lard <i>(Sheep’s milk, delicate texture, aged to perfection)</i>	9,25€/60 g.
Pleasant Ridge from Wisconsin <i>(Cow’s milk, very fine, elegant)</i>	14,75€/60 g.
Capri by María Orzáez <i>(Goat’s milk, creamy, aromatic herb and floral flavor)</i>	13,50€/ea.
“Torta de Azeitão” <i>(Sheep’s milk, rustic, buttery, slightly spicy)</i>	13,50€/ea.
Assorted cheese platter <i>(Includes first five cheeses listed above)</i>	16,50€/150 g.

BELLAVISTA CANNED SEAFOOD

Cockles in brine	10,00€
Mussels in “escabeche”	7,00€
Razor clams in olive oil	10,00€
Sardines in olive oil	7,00€
Tuna belly	9,00€



PICKLES AND SALTY SNACKS

“Andaluza” almonds	5,90€/90 g
La Cala potato chips, by Albert Adrià	3,60€
La Cala pork rinds, by Albert Adrià	3,50€
“La gilda Bellavista” pickled olives	1,90€/serving
Gordal olives stuffed with Bellavista anchovies	1,90€/serving
Cantabrian anchovies “LOLIN 00” <i>In brine, prepared in house</i>	3,00€/serving
Bellavista anchovies in vinegar	2,50€/serving
Bellavista anchovy duo	5,50€/serving



Bellavista

These are the dishes that will wake up the taste buds, revitalize the soul, and offer hearty sustenance any time of the day.

Tudela lettuce hearts and roasted peppers with tuna belly and "refrito de ajo" garlic sauce	10,50€
Bellavista style potatoes <i>Mildly spicy</i>	6,50€
"Huevos al plato" <i>Eggs atop of tomato sauce with roasted peppers and onions, Iberian ham, wild mushrooms, potato, and shredded cheese</i>	10,50€
Large chicken fricassee croquette	2,75€/ea
Traditional spicy pork empanada <i>Mildly spicy</i>	6,50€/ea
Peking pork bao <i>Chinese steamed pork dumpling with Cantonese sauce</i>	6,50€/ea
Cuttlefish meatballs in black ink sauce with aioli <i>Served hot</i>	15,50€
"Milanesa Napolitana a Caballo" <i>Breaded veal sirloin served with ham, melted cheese, tomato sauce, and a breaded egg</i>	14,50€

Desserts



By the SLICE



5,50€

Carrot cake
Cheesecake
Red velvet cake
Chocolate fudge cake

Cakes made for SHARING

9,50€

Ask your server for
today's selection

Bellavista ARTISANAL ICE CREAM

5,50€ /2 scoops

Márdel dulce de leche
Vanilla



Sorbets and Ice Cream BY SANDRO DESII

5,50€ /120 ml.

Kefir and lime
"Chocolate Colonial"
Mango

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