

# BELLAVISTA

MAGAZINE

SPECIAL EDITION N°2 2017

## *Sommeliers'*

CORNER

CODORNÍU AND LUÍS CAÑAS

LEGENDARY FAMILIES



## *Crossroads*

IN THE WORLD OF GASTRONOMY,

ALL ROADS LEAD

TO BELLAVISTA



## *The Bellavista*

SOUP SHOP

A LITTLE PIECE OF HEAVEN

FOR SOUP LOVERS

DUTY FREE

ASK FOR OUR MENU OF  
TAKE-HOME PRODUCTS



## DREAM TEAM

### EDITORS IN CHIEF

*The Iglesias brothers/The Messi brothers*

### KITCHEN

Kitchen Manager

*Mónica Morales*

Executive Chef

*Rafa Morales*

### DINING ROOM

Executive Director

*Sergi Villacampa*

Director

*Tiago Bonacina*

### GRAPHIC DESIGN

*ChickenBox Studio*

*(www.chickenboxstudio.com)*

### PRINTING

*Gráficas Atena 2000*

### SOCIAL MEDIA AND DIGITAL MARKETING

*ChickenBox Studio*

*Trinidad Morel Quirno*

### TECHNOLOGICAL SUPPORT

*ChickenBox Studio*

### BELLAVISTA CLUB SOCIAL (BCS)

*Trinidad Morel Quirno*

### COMMUNICATIONS AGENCY

*Carmen Alcaraz*

*grup gsr*

*(www.grupgsr.com)*

*Equipo Singular*

*(www.equiposingular.com)*

### PIPED MUSIC

*Lisztmanía*

### PROJECT MANAGEMENT OFFICE



### INTERIOR DESIGN



### CUSTOM KITCHEN DESIGN & GENERAL CONSTRUCTION



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## IBERIAN, CATALONIAN, AND HOUSE-PREPARED COLD MEATS

	Individual	For 2 or more
Iberian ham <i>Hand sliced</i>	16,50€	29,00€
“Coppa” Iberian pork sausage	12,50€	24,00€
“Caña de Lomo” Iberian pork sausage	12,50€	24,00€
“Chorizo” spicy Iberian pork sausage	9,00€	16,00€
“Salchichón Trufado” cured pork sausage with black truffles	9,00€	16,00€
Galician style Iberian pork jowl	8,00€	14,00€
Assorted selection of cold meats and sausage		16,50€

## CHEESES FINE-TUNED BY EVA VILA (VILA VINITECA)

“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€/ud.
“Torta de Azeitão” <i>(Sheep’s milk, rustic, buttery, slightly spicy)</i>	13,50€/ud.
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€



## ”VERMUT” SNACKS AND APPETIZERS



“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

## BREAD SERVICE



Single serving of bread with Roseta vine-ripened tomatoes	2,50€
Loaf of “payesito” artisan bread <i>(for 2 or more)</i>	4,80€

## FOUNTAIN WATER

Still fountain water (1L)	2,50€
Sparkling fountain water (1L) <i>Free refills for fountain waters</i>	2,50€



Coca-Cola (35cl)	2,50€
Coca-Cola Light (35cl)	2,50€
Coca-Cola Zero (35cl)	2,50€
Coca-Cola Zero Zero (35cl)	2,50€
Fanta orange/Fanta lemon (35cl)	2,50€
Sprite (35cl)	2,50€
Nestea/Aquarius (35cl)	2,50€

Sponsors:



# Our DRAUGHT BEERS



**Estrella Damm**  
Mediterranean Beer

25 cl. 2 € | 33 cl. 2.5 €



**Voll Damm**  
Double Malt Beer

33 cl. 3 €



**Damm Lemon**  
Beer with Lemon

25 cl. 2 € | 33 cl. 2.5 €



**Bock Damm**  
Munich Black Beer

33 cl. 3 €

## IN A BOTTLE



### *Mediterranean beer*

**Estrella Damm**, beer made from malt, rice and hops, according to the recipe of August K. Damm. 100% natural ingredients.

5.4° / 33 cl. 2.80 €

### *Malt and wheat beer*

**Inedit** is a unique beer made with malt and wheat barley, hops, coriander, licorice and orange peel.

4.8° / 33 cl. 4.5 € 75 cl. 9 €



### *Double malt beer*

Adding double the amount of malt during brewing makes **Voll-Damm** a unique beer that is outstanding for its unmistakable strength, body and taste.

7.2° / 33 cl. 3 €

### *Shandy 0,0%*

**Free-Damm Lemon**, 0.0% beer made with ripe lemons and acid limes to provide body and freshness.

0.0° / 33 cl. 2.80 €



### *Alcohol free beer*

**Free Damm**, 0.0% beer, pure variety malts, fresh, light, with balanced bitterness.

0.0° / 33 cl. 2.80 €

### *Gluten-free beer*

**Daura** maintains the same flavour and has the same properties as conventional beer. Considered the best gluten-free beer in the world.

5.4° / 33 cl. 3.5 €



# Bellavista

## TAPAS

Crab and shrimp "mimosa" salad	11,25€
Bellavista style potatoes <i>Mildly spicy</i>	6,50€
"Huevos al plato" - eggs atop of tomato sauce with roasted peppers and onions, Iberian ham, wild mushrooms, potato, and shredded cheese	10,50€
Mini Spanish tortillas with shrimp	5,50€/ea
Large chicken fricassee croquette	2,75€/ea
"Andaluza" style fried fish	21,50€
Duck foie with citrus and mint	11,00€
XXL truffled chicken and foie cannelloni	9,50€

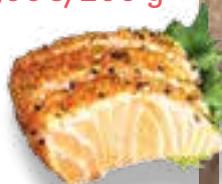
# Vegetable

## PARADISE

Vegetable Temaki (2 pieces) <i>(Avocado, cucumber, scallions, shiso, and soya sauce)</i>	9,00€
Tudela lettuce hearts and roasted peppers with tuna belly and "refrito de ajo" garlic sauce	10,50€
Porcini mushrooms and shallots on a skewer with truffle glaze	12,25€
Corn tiramisu with slow-cooked poached egg	12,50€
Crispy tartlet with crab, avocado, onion, jalapeño, and cilantro	15,25€
Blue lobster cocktail	36€

# Raw A PURE STATE

Fresh oyster	4,50€/ea
Oyster with foie and yuzu	5,60€/ea
Oyster with ponzu	5,60€/ea
Razor clams in passion fruit ceviche	4,50€/ea
Whitefish ceviche	16,50€/150 g
Tuna and whitefish tartare	24,00€/200 g
Veal tartare	23,00€/200 g
Alaskan salmon sashimi (6 pieces)	27,00€/120 g
Whitefish sashimi (8 pieces)	25,00€/150 g
Sashimi platter (10 pieces)	32,00€/200 g
Akami - tuna loin (2 pc)	
Salmon (2 pc)	
Whitefish (2 pc)	
Medium Palamós prawns (4 pc)	



# Soups

## AND STEWS

Clear vegetable soup with sherry	10,50€
Fish and seafood bouillabaisse <i>(all seafood shelled or peeled)</i>	16,25€
Southeast Asian oxtail soup with Wagyu beef	13,25€
Cuttlefish meatballs in black ink sauce with saffron aioli	15,50€
Chicken and rabbit "gazpachuelo manchego" <i>(served hot with deboned meat)</i>	14,50€

# TWIN CITY:

## Rosario

"Milanesa napolitana a caballo" <i>Breaded veal sirloin served with ham, melted cheese, tomato sauce, and a breaded egg.</i>	14,50€
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# Crossroads

# BEFLAVASTIA

## JAPAN || SPICY TUNA OR ALASKAN SALMON TEMAKI

Nori seaweed roll filled with rice, vegetables, and fish

**10,50€/2pc**

## INDIA || DUCK TIKKA MASALA

Tikka masala made with duck

**14,50€/150 g**

## ITALY || TRUFFLED ITALIAN WAFFLE

Crisp and fluffy, with tomato, basil, and cheese

**6,50€/ea**

## CHINA || PEKING PORK BAO

Chinese steamed pork dumpling with Cantonese sauce

**6,50€/ea**

## ARGENTINA || TRADITIONAL SPICY PORK EMPANADA

Filled with grilled peppers and onions, hard-cooked egg, and roast suckling pig

**6,50€/ea**

# CLASSIC RICE DISHERS

# PRIZE CATCH of the Sea

Vegetable paella <i>(prepared with seasonal vegetables)</i>	18,50€	Charcoal grilled razor clams	4,50€/ea
Seafood “fideuà” <i>(all seafood is shelled or peeled)</i>	21,00€	Charcoal grilled bluefin tuna “parpatana” (200 g) <i>Served with ravigote sauce and cooked beets (25 minute cooking time)</i>	24,50€
Seafood black rice <i>(all seafood is shelled or peeled)</i>	21,00€	Tuna loin tataki with apple and turnip (200 g)	26,00€
Seafood paella “del senyoret” <i>(all seafood is shelled or peeled)</i>	21,00€	Sole with orange sauce (600 g) <i>(Serving for 2 people)</i>	48,00€
Surf ‘n Turf “meloso” rice <i>Creamy texture, with Iberian pancetta, cod tripe, and red prawns</i>	23,50€	Daily fish selection “a la espalda” (800 g) <i>(Serving for 2 people)</i> <i>Seasoned with garlic, jalapeño, mustard, and parsley. Served with daily side dish selection.</i>	39,00€
Fisherman-style “meloso”rice <i>Creamy texture, with blue lobster (1/2 lobster)</i>	36,00€		



## ★ OUR VERSION OF THE ★ STEAK HOUSE

Pancetta with barbeque sauce and pickled onions (4 pieces)	14,50€
Iberian pork feather loin (200 g)	24,00€
Galician veal sirloin (200 g)	24,50€
Veal steak (400 g) <i>(Serving for 2 people)</i>	41,00€
Teriyaki deboned chicken thighs (6 pieces)	12,50€
Side of French Fries (300 g)	5,50€

FEATHER LOIN, SIRLOIN, AND VEAL STEAK INCLUDE DAILY SIDE DISH SELECTION



TASTE THE FEELING

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