

Cold starters

Oyster Special Gouthier N°2 (Marennes-Oléron)

uncooked 3,90

with ponzu and salmon caviar 4,50

Burrata and tomato salad 9

with arugula pesto and walnut, anchovy and shallot vinaigrette

Mimosa salad with edible crab and little prawns 11,25

with roasted potato, cocktail sauce and boiled egg

Green salad 8,50

Lettuce and grilled vegetables seasoned with a pistachio vinaigrette

Watermelon gazpacho 8,50

Cold watermelon soup with cucumber from Almería, onion and pear tomato

Zucchini cannelloni with aubergine 9,70

grilled with olive oil and kimchi, wrapped in zucchini strips

Meagre fish ceviche 14,50

Lime sauce marinated meagre fish with mango and passion fruit, cooked corn, mashed potatoes and crispy corn

Red tuna tartare 17,60

dressed with a soy sauce vinaigrette, Dijon mustard, mirin, rice vinegar and Perrins sauce; accompanied by toasted bread

Palamós prawn carpaccio 15,80

uncooked with black garlic, the juice of its head and garlic oil

Edible crab and avocado tart 15,50

Steamed edible crab, seasoned with tartar sauce, served in a crunchy pastry, under an avocado carpaccio bathed in apple aguachile, red jalapeño and fresh coriander

Sirloin steak tartare 16,20

dressed with a soy sauce vinaigrette, Dijon mustard, rice vinegar and Perrins sauce

Hot entrants

Mixed Chicken and monkfish

yakitori with teriyaki sauce 8,70 (2 units.)

Grilled skewer lacquered with soy sauce, sugar and honey

Pekin duck yakitori 8,70 (2 units.)

Grilled skewer lacquered with sweet and sour sauce

Causa limeña with confit chicken and fried octopus 9,50

Potato casserole with yellow pepper, chicken with garlic sauce juice, jalapeño and lime mayonnaise, jalapeño and coriander

Cuttlefish meatballs 16,50

stewed with a lot of onion and with their ink, flavored with saffron oil and accompanied by small white kidney beans with pea shoots

Bread service

Gluten-free bread 1,20 (unit)

White bread bun 4,80 (200 g)

Bread basket with tomato 2,50 (p/p)



Rice



Our arroz del hortelano (rice with garden vegetables) 18,30 (p/p)

Slight sweet flavor from the onions and the roasted pepper

Minimum 2 pers. 30-minute wait.

Our arroz a banda (rice on the side) 21,60 (portion)

with boneless fish and peeled seafood

Minimum 2 pers. 30-minute wait.

Fideus rossejats 21 (portion)

Browned short noodles peeled seafood seafood

Minimum 2 pers.

Fish

Rock mullet with bread crust 15,60

with seasonal vegetables and a yellow pepper sauce, slightly spicy

Wild tuna fish tataki 19,35

lightly seared and serve rare with ginger soy sauce

Fresh longline hake 17,60

stewed in orange sauce with orange blossom water and virgin olive oil, natural citrus, tender almonds and aromatic herbs

Black monkfish with suquet vinaigrette 18,90

Grilled tail with fish and seafood clear soup, served with ember-baked potatoes and dried tomatoes

Meat cooked in the Josper charcoal oven

Duck magret, corn and coriander 14,50

lacquered with BBQ sauce and accompanied by warm quinoa, fresh coriander and natural corn salad

Iberian pork feather with Japanese Spice Marinade 16,70

and seasonal mushroom ragout

Fore rib of beef 37,40 (for 2 people)

with truffle sauce, port wine, ember-baked potatoes salad and pesto

Elderly cow sirloin steak 18,70

served with homemade guacamole, pickled onion, mustard sprouts, cumin mojo and cream cheese

Allergen menu available. Consult our room staff.



Pica-pica

- Potato chips La Cala - Albert Adrià 2,50
- Olives stuffed with anchovies La Cala - Albert Adrià 3,90
- Fried almonds Andalusian style 4,90
- Hand-made european anchovies in vinegar 2,00 (unit)
- Cantabrian anchovies Lolín 00 2,90 (unit)
- Large iberian ham croquette 2,10
- Bellavista style potatoes 5,50
- Gazpacho shot with watermelon granita 2,10
- Anchovy amuse-bouche with yogurt milk curd and basil 3,30
- Shredded salt cod amuse-bouche 3,30
- Edible crab salad amuse-bouche with little prawns 3,95
- Acorn-fed iberian ham El Romero - hand sliced 16,50 (50 g)
- Coppa Joselito - Iberian cured pork shoulder 16,50 (50 g)
- Caña de lomo - Iberian cured pork loin sausage 16,50 (50 g)

Our gourmet tinned food - Bobo Pulpín

- Cockles in brine 10
 - Pickled mussels 7
 - Razor clams in olive oil 10
 - Sardines in olive oil 7
 - Tuna belly in olive oil 9
 - Variegated scallop in brine 8
- Pa amb tomàquet Roseta (tomate bread) 2,5

Las 
tapas del
Colmado

Potato chips La Cala - Albert Adrià	2,50
Olives stuffed with anchovies La Cala - Albert Adrià	3,90
Fried almonds Andalusian style	4,90
Hand-made european anchovies in vinegar	2,00 (2 pcs.)
Cantabrian anchovies Lolín 00	2,90 (pc.)
Anchovy amuse-bouche with yogurt milk curd and basil	3,30
Shredded salt cod with minced vegetables amuse-bouche	3,30
Edible crab salad amuse-bouche with little prawns	3,95
Large iberian ham croquette	2,10
Truffled italian waffle with tomate, basil and cheese	5,50
Traditional pork empanada (mild spicy)	5,50
Huitlacoche Quesadilla (corn smut)	5,50
Payoyo cheese (from Cadiz, Andalucía)	9,25
Acorn-fed iberian ham El Romero	16,50 (50 g) (hand sliced)
Coppa Joselito (iberian cured pork shoulder)	16,50 (50 g)
Caña de lomo - (iberian cured pork loin sausage)	16,50 (50 g)
Pink tomato Barbastro salad with tuna belly and onion	9
Burrata salad with dried Roseta tomato, arugula pesto, anchovies and nuts	9
Ember-baked potatoes salad with cocktail sauce, tuna and mixed vegetables in vinegar	6,50
Gazpacho shot with watermelon granita	2,10
Our gourmet tinned food - Bobo Pulpín	
<i>Cockles in brine</i>	10
<i>Pickled mussels</i>	7
<i>Razor clams in olive oil</i>	10
<i>Sardines in olive oil</i>	7
<i>Tuna belly in olive oil</i>	9
<i>Variiegated scallop in brine</i>	8

Las 
tapas de
la cocina

Oyster (raw) 3,00

Bellavista style potatoes (mildly spicy) 5,50

Portobello baked eggs with meat
and vegetables stew 8,75

Red tuna and white fish tartare 17,60

Wild tuna fish tataki 8,75

lightly seared and serve rare with ginger base soy sauce

Causa limeña with confit chicken and fried octopus 9,50

*Potato casserole with yellow pepper, chicken with garlic sauce
juice, jalapeño and lime mayonnaise and coriander*

Elderly cow steak tartar 16,20

*Dressed with a soy sauce vinaigrette, Dijon mustard, rice vinegar
and Perrins sauce*

Bellavista yakitoris

Chicken and monkfish brochette in teriyaki sauce 8,70 (2 pcs.)

Pekin duck brochette with sweet and sour sauce 8,70 (2 pcs.)

XXL truffled chicken and foie cannelloni 9,50

"Milanesa napolitana a caballo" 14,80

*Breaded veal sirloin served with ham, melted cheese, tomato
sauce, and a breaded egg*

Bull tail stew Córdoba style with veggies
and dry sherry 9,50

Japanese spice marinade hake Andalusian style 13,90

MEAT COOKED IN THE JOSPER CHARCOAL OVEN

Iberian pork feather 15,10

Veal tenderloin 17,90

Fore rib of beef 27,40 (2 pers.)

All our meats are accompanied by homemade french fries

Bread service

Gluten-free bread 1,20 (unit)

White bread bun 4,80 (200 g)

Bread basket with tomato 2,50 (p/p)

Allergen menu available. Consult our room staff.

Snack time

SWEET

Toast 2,50

Organic butter

Milk jam

Jam

Homemade pie (slice) 5,50

Artisan ice-cream terrines

- Sandro Desii 5,50

Chocolate with shavings

Kefir and lime

Mango and passion

Mexican vanilla

Raspberry sorbet

Lemon sorbet and basil

SAVORY

Our gourmet tinned food -

Bobo Pulpín

Cockles in brine 10

Pickled mussels 7

Razor clams in olive oil 10

Sardines in olive oil 7

Tuna belly in olive oil 9

Variogated scallop in brine 8

Los embutidos al corte

Acorn-fed iberian ham

El Romero - hand sliced 16,50 (50 g)

Chorizo - spicy iberian

pork sausage 9 (50 g)

Catalan truffled saucisson 9 (50 g)

Tomato bread with

Plain omelette 5,50

Chorizo - spicy iberian

pork sausage 7

Acorn-fed iberian ham

El Romero - hand sliced 9

Catalan truffled saucisson 9

Iberian pork shoulder 9

Payoyo cheese

(from Cadiz, Andalucía) 5,50

Postres elaborados con

dulce de leche Mardel 5,50

Tiramisú cup

Rice pudding

Fudge chocolate

Dessert to share 9,50

Lemon pie

Jamboree



Bread service

Gluten-free bread 1,20 (ud.)

White bread bun 4,80 (200 g)

Bread basket with tomatom 2,50 (p.p)

"El colmado"

Potato chips La Cala - Albert Adrià 2,50

Olives stuffed with anchovies

La Cala - Albert Adrià 3,90

Fried almonds Andalusian style 4,90

Hand-made european anchovies

in vinegar 2,00 (2 u.)

Cantabrian anchovies Lolín 00 2,90 (u.)

Caña de lomo - iberian cured

pork loin sausage 12,50 (50 g)

Coppa Joselito - iberian

cured pork shoulder 16,50

Payoyo cheese

(from Cadiz, Andalucía) 16,50

Our 5 wonders

Large iberian ham croquette 2,10

Bellavista style potatoes 5,50

Bellavista style potatoes 5,50

Traditional pork empanada (mild spicy) 5,50

Huitlacoche quesadilla (corn smut) 5,50

Milanesa napolitana a caballo 14,50

Breaded veal sirloin served with ham, melted cheese, tomato sauce, and breaded egg

The sweetest side of Bellavista

All our desserts are homemade



Desserts with milk jam - Mardel 5,50

Tiramisú cup

Rice pudding

Fudge chocolate

Fruit desserts 5,50

Pineapple, coconut and lime

Cherries and hibiscus

Strawberries with cream

Vineyard peach, sangria and meringue

Dessert to share 9,50

Lemon pie

Jamboree

Artisan ice-cream terrines - Sandro Desii 5,50

Chocolate with shavings

Kephir and lime

Mango and passion fruit