To start

Potato chips 2,50 Olives stuffed with anchovies 3,90 Andalusian-style fried almonds 5,50 Manchego cheese 8,45



Cantabrian anchovies Lolín 00 2,95/unit Iberian cured cheese 8.45 Acorn-fed Iberian ham El Romero tapa 16,50 (50g) Acorn-fed Iberian ham El Romero tapa 29,50 (100g) Iberian cured-pork loin sausage 13,50 (50 g) Assortment of salted and smoked fish 11,50 Bellavista-style potatoes 5,50

Large Iberian-ham croquette 2,30/unit

Our BoboPulpín preserves

Cockles in brine 10 Pickled mussels 7 Razor clams in olive oil 10 Sardines in olive oil 7 Tuna belly in olive oil 9

Cold starters

Special Gouthier number N°2 (Marennes-Oléron)



Au naturel 3,90

With ponzu and salmon caviar 4,90



Burrata and tomato salad 11,50

Mimosa salad with ox crab and prawns 13,90 Extra-large truffled chicken and foie

Green salad 8,50

Ceviche of meagre fish 19,60

Red tuna tartar and white fish 18,60

Ox crab and avocado tartlet 13,90

Sirloin steak tartare 17,65

Hot starters

Broken eggs ('huevos estrellados') with mushrooms and potatoes 9,75

Traditional Creole pork pie 5,90

Truffled Italian waffle 5,90



cannelloni 10,90

Lima's octopus 'causa' 11,90

Vegetable cream bouillon au fine wine 2,10

Fish Soup 18,70

Bread service

Gluten-free bread 2,30/unit White bread bun 4,80 (200g)

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Bread basket with Roseta tomatoes for rubbing on the bread 2,50 (p.p)



Rice and fish



Noodle paella ('Fideus rossejats') 18,70 per portion (Minimum two people)



👺 Fisherman's rice ('Arroz a banda) 21 per portion (Minimum two people)

Meagre (fish) in civet sauce and mushrooms 21,90

Wild tuna fish tataki 18,70

Hake fish with pil-pil sauce 20,10

Black monkfish and squids in their own stew 23,35 per portion (Minimum two people)

Meat cooked in the Josper charcoal oven

Iberian-pork shoulder 15,70

Beef rib eye steak 38,10 (for 2 people)

Veal tenderloin 23,80

All our meats are accompanied by home-made potato chips

Meats with a personal touch



🦢 "Milanesa napolitana a caballo" 14,80

Breaded veal steak, milanesa sauce, ham and melted cheese with a fried egg on top.

Duck magret, corn and coriander 15,50

Lacquered with BBQ sauce and accompanied with a warm quinoa, fresh coriander and natural corn salad.

Marinated Iberian-pork shoulder meat 18,20

Subtly marinated with Japanese spices, in thin slices and accompanied with a seasonal-mushroom ragout.

Old-cow tenderloin 23,80

Accompanied with home-made chips, sweet-potato puree and red-wine sauce with a hint of acorn ham.

Allergen menu available. Please ask our staff.

Snack time in Bellavista

SWEET

Spreads with toast 2,50
Organic butter
Milk jam ("dulce de leche") spread Jam

Homemade pie (slice) 5,75

Artisan ice-cream terrines by Sandro Desii 5,50

Chocolate with shavings
Green lime
Mango and passion
Mexican vanilla
Milk jam ("Dulce de leche")
Raspberry sorbet



Desserts made with
"Márdelmilk jam" 5,75
Rice pudding
Chocolate gateau
Catalan truffled saucisson 9 (50g)
Cured Iberian-pork loin sausage 13,50 (50g)
Coppa Joselito - Cured Iberian-pork
shoulder 12,50
Payoyo cheese (from Cádiz, Andalucía) 8,45

Dessert to share 9,80

Lemon pie Jamboree Tiramisu 6,80

Bread service

Gluten-free bread 2,30 (unit) White bread bun 4,80 (200 g) Bread basket with Roseta tomatoes 2,50 (p.p)

SAVORY

Bobo Polpin's grocer's shop

La Cala Albert Adrià potato chips 2,50 Olives stuffed with anchovies 2,50 Fried almonds Andalusian style 5,50 Cantabrian anchovies 2,95 (unit) Assortment of salted fish 11,50

Sliced cold meats

Acorn-fed Iberian ham 16,50 (50g) Chorizo (- spicy liberian-pork sausage) 9 (50 g)

Our gourmet canned food

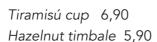
Cockles in brine 10
Pickled mussels 7
Razor clams in olive oil 10
Sardines in olive oil 7
Tuna belly in olive oil 9

Catalan tomato toast with...

Chorizo - spicy Iberian-pork sausage 7
Acorn-fed Iiberian ham El Romero - hand sliced 9
Catalan truffled saucisson 9
Iberian-pork shoulder 9
Payoyo cheese 5,50
(from Cádiz, Andalucía) 8,45

The sweetest side of Bellavista's Bar

All our desserts are homemade



Portion of cake Pear crumble 5,75 Passion pie 5,75 Chocolate with milk jam ("dulce de leche") 6,25

Dessert made with "Márdel Milk Jam"

Ice cream with chocolate chips 5,75
Rice pudding 5,75
Chocolate gateau 6,25
Milk jam ("dulce de leche")
served in a glass 4,50

Desserts to share 10,90 Jamboree of red fruits Lemon pie

Artisanal ice cream terrines by Sandro Desii scoops 1 scoops 3

2 scoops 5,50 Green lemon Wild raspberry Chocolate chip Mexican vanilla

Our ice creams 5,50

Creamy cheese
Passion cake and cookie
Milk jam with chocolate shavings

Tartufinos 1,20/unit
Bellavista truffles 1,20/unit