BARTOMEU

Brasa Tapes

TAPAS

"Las Clásicas"

Catalan 'coca' bread on the grill with tomato paste — **3,8 €**

Homemade **"Patatas bravas"** — **6,9 €**

Scrambled eggs with potato and:
Spanish ham **15€** / "Chorizo criollo" **12€** 🇦🇷 / Spicy **9€**

Pumpkin, parmesan and truffle croquettes (3pcs) — **7,5 €**

Prawn and basil croquettes (3pcs) — **8,5 €**

Nachos with homemade guacamole, melted cheddar, sour cream, "pico de gallo" and beans — **8,9 €**

Hand sliced Iberian ham board
AO Valle de los Pedroches — **19 €**

Bartomeu's style

Corn Tempura — **6,5 €**

Bomba Bartomeu (3rd prize in 2021 'Tapa a Tapa' awards) — **7,5 €**

Grilled skewers: (2pcs)

- Chicken with teriyaki sauce — **8 €**
- Seasonal grilled vegetables — **8 €**
- Beef with cherry tomato flambé — **11 €**

Beef cannelloni with mushrooms, truffle and parmesan — **15 €**

Chicken milanesa with fresh tomato slices and melted cheese — **15 €**

Bartomeu's special milanesa with poached egg and truffle — **19 €**

Beef tenderloin steak tartar with truffle, lightly spiced and accompanied by banana chips and french fries — **23 €**

ON THE GRILL!

Grilled mussels — **8,9 €**

Roasted pumpkin with rosemary crumble, grapefruit vinaigrette and pumpkin seeds *(Winter Season)* — **9,7 €**

Grilled provolone with chimichurri — **10,5 €**

Grilled watermelon with goat cheese and mint-lime sauce *(Summer Season)* — **10,5 €**

Grilled garden vegetables with romesco sauce — **11,9 €**

Grilled chicken drumsticks with chimichurri sauce — **13,9 €**

Barbecued salmon with roasted corn and broccolinni — **14,9 €**

Grilled octopus served with potato puree and paprika mayonnaise — **21,9 €**

GRILLED MEATS

Organic beef burger with sweet potato fries — **14,5 €**
National Product

Argentinian-style skirt steak with french fries 🇦🇷 — **15 €**
Imported meat from Argentina

Beef fillet steak with roast potato — **21 €**
National Product

Argentinian rib-eye steak with roast potato 🇦🇷 — **25 €**
Imported meat from Argentina

30 days matured **beef entrecôte** with french fries — **26 €**
National Product

Beef tomahawk steak: Beef steak with at least 12 centimetres of clean ribs — **55€/kg**
National Product

Sides and Accompaniments:

Homemade deluxe potatoes **3,9 €** / French fries **3,9 €**
Roast potato **3,9 €** / Salad **4,5 €** / Sweet potato fries **4,9 €**

Roasted corn **4,9 €**

Homemade sauces:

Chimichurri **1,5 €** / Aioli **2 €** / BBQ **2 €**

Roquefort **2 €** / Black pepper **2 €**

VEGGIE

Herbed falafel on a iceberg lettuce base with lime, mint and vegan yoghurt sauce — **6,5 €**

Hummus with crudités *(sliced raw vegetables)* and mini pitta breads — **8 €**

Bartomeu's special salad: beef tomato, onion, black olive and basil crumble — **8,5 €**

Vegan nuggets with curry mustard — **8,5 €**

Caesar salad with roasted chicken, oakleaf lettuce, croutons, parmesan flakes and our homemade sauce — **8,9 €**

Aubergine and caramelised onion milanese with fresh tomato slices and melted cheese — **12,9 €**

"Heura" vegan burger by Tiveri — **14,5 €**

HAPPY ENDING

Mango sorbet with a raspberry coulis — **4,9 €**

Vanilla ice cream with biscuit crumble — **4,9 €**

Martín's cheesecake — **6,5 €**

'OREO' tempura with toffee and cream — **6,5 €**

Mascarpone cream with mango and lime sauce — **6,5 €**

Grilled brownie with Amaretto toffee and Olivier's vanilla ice cream — **6,5 €**

Churros with hot chocolate — **6,5 €**

*** You can ask our waiters for the allergens menu.**

bartomeusitges

BARTOMEU

Brasa Tapes

A selection of our best wines

WINES BY THE GLASS

White Wines:

El Vers *(Fruity)*	**3,5 €**
Poesia *(Dry)*	**3,8 €**
Pregón Verdejo *(Semi-Sweet)*	**3,8 €**
Aiguadolç Sitges *(Dry)*	**3,8 €**

Rosé Wines:

Anais Rosado ECO	**4,2 €**

Red Wines:

Poesía Negro *(Light-bodied)*	**3,8 €**
Puerta Vieja *(Medium-bodied)*	**4 €**
Abadia San Quirze *(6 months in french and american barrel)*	**4,2 €**
Cargol Teu Banya *(24 months in french and american barrel)*	**4,5 €**

Cavas:

Alsinac Reserva *(Brut Nature)*	**3,9 €**

ROSÉ WINES

AO Penedés:

Anais Rosado	**16 €**
Aurora d'Espiells	**20 €**

WHITE WINES

AO Cataluña:

El Vers	**15 €**
Poesia	**15 €**
Aiguadolç | Sitges *(Local wine)*	**16 €**

AO Rueda:

Pregón Verdejo	**15 €**
Viore Verdejo	**19 €**
José Pariente Sauvignon	**24 €**

AO Rías Bajas (Albariño):

Veiga Naum	**22 €**
Terras Gauda	**29 €**

AO Penedés:

Gramona Gessami	**24 €**

AO Somontano:

Enate Chardonnay	**20 €**
Enate Gewürztraminer	**22 €**

AO Monterrey (Godello):

O Luar do Sil	**24 €**
Gargalo	**26 €**

RED WINES

AO Cataluña:

Poesía Negro	**15 €**

AO Rioja:

Puerta Vieja *Crianza*	**18 €**
Azpilicueta *Crianza*	**23 €**
Luis Cañas *Reserva*	**32 €**

AO Somontano:

Enate Crianza	**21 €**

AO Montsant:

I Tant Tinto	**18 €**
Afinus	**20 €**
Brunus	**23 €**

AO Costers del Segre:

Cargol Treu Banya	**20 €**

AO Priorat:

Que sí	**22 €**
Llicorella	**27 €**
Coma Vella	**35 €**

AO Argentina (Malbec):

Elsa Bianchi	**22 €**
Terrazas de los Andes Malbec	**32 €**

AO Ribera del Duero:

Abadia San Quirze	**20 €**
Matarromera Crianza	**32 €**
Pago de Carraovejas	**65 €**

CAVAS & CHAMPAGNE

Alsinac Reserva	**15 €**
Cava Hill Rose	**18 €**
Llopart	**28 €**
Veuve clicquot	**90 €**

Ask for our cocktails and beers!

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