

## STARTERS

RUSTIC BREAD FROM OUR BAKERY 4.50€

*With piquillo pepper butter*

SPECIAL SELECTION OF OLIVES 6.00€

THE GREAT GILDA OF TRACATRÁ 8.50€

*Olive, anchovy, smoked eel and tear pepper*

ANCHOVIES WITH CRYSTAL BREAD 9.50€

*Homemade, with extra virgin olive, garlic, parsley and crystal toast*

HOMEMADE GAZPACHITO 4.50€

## OYSTERS

FROM NORMANDY No.2

*Natural oysters*

*With white garlic, grape tartare and spicy oil*



## HAM & SAUSAGES

IBERIAN HAM SPECIAL ACORN RESERVE 25.00€

HALF PORTION 14.00€

WAGYU 'CECINA' 18.00€

IBERIAN LOIN CANE 10.00€

SPECIAL ACORN CHORIZO 8.00€

IBERIAN ASSORTMENT 29.50€

TORTA DEL CASAR -to share- 24.50€

*D.O Cáceres  
Cheese, tempered with peaks and apricot jam*

SPANISH CHEESE BOARD 19.50€

*Manchego, Urgelia, Cabrales, Payoyo and handmade jams*

CRYSTAL BREAD WITH TOMATO 4.50€



## CROQUETTES

HOMEMADE, CREAMY, CRISPY

CROQUETTES *Special Iberian ham* 2 unit. 6.00€

CROQUETTES *Goat cheese coated in almonds with figs* 2 unit. 6.00€

CROQUETTES *Seasonal mushrooms* 2 unit. 5.50€

## SNACKS

RED PRAWN TOASTS WITH DEWELL 11.00€

*Mini toasts with red prawn tartar, dewater and dill mayonnaise*

ANCHOVY & SMOKED BUTTER 11.00€

*Brioix with Cantabrian anchovy, butter smoked, apricot and hazelnuts*

STEAK TARTAR FOCACCITA 12.50€

*With capers, tartar mayonnaise and quail egg*

LOBSTER 'BRIOIX' 23.00€

*Stuffed with lobster, with fennel salad and yellow pepper mayonnaise*



## TAPEO

OUR PATATAS BRAVAS 7.50€

*Potato millefeuille with brava sauce and all i oli*

PADRON PEPPERS 7.50€

*Fried Padrón peppers with Ebro salt*

TRACATRÁ BOMB 8.50€

*Our version of the Barceloneta classic*

THE RUSSIAN GOURMET SALAD FROM TRACATRÁ 11.50€

*Gourmet Russian salad with eel smoked, quail eggs and capers*

ANDALUSIAN SQUIDS 17.50€

*With sage and lemon juice*

'ROSTIT' CANNELLONI 14.50€

*Grilled chicken with Mahon cheese and mushroom bechamel*

TUNA CARPACCIO 24.50€

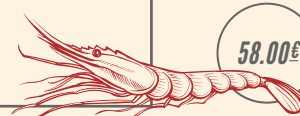
*Bluefin red tuna loin with citrus, extra virgin olive and pink pepper*

OCTOPUS 'SALPICÓN' 22.50€

*Fresh octopus salad with mussels, prawns, onion and peppers*

STEAK TARTAR 19.50€

*Sirloin tartare with quail yolks, capers and homemade mayonnaise*



## TRACATRÁ EGGS

FRIED EGGS WITH HOMEMADE POTATOES AND

'CHISTORRA' 12.00€

'SOBRASADA' 13.00€

HAM 14.00€



## TAPAS FOR TWO

MINIMUM 2 PERSONS

OLIVES SPECIAL SELECTION  
CRYSTAL BREAD WITH TOMATO  
ASSORTMENT OF IBERIAN SAUSAGES  
SPECIAL IBERIAN HAM CROQUETES  
SPICY POTATOES  
MUSSELS WITH MARINERA SAUCE  
TRACATRÁ PAELLA  
PANNA COTTA WITH MUSCAT STRAWBERRIES

42.00€ X PERSON

## SELECTED TAPAS

BY OUR CHEF

MINIMUM 2 PERSONS

OYSTERS  
*With white garlic, grape tartare and spicy oil*

SPECIAL RESERVE IBERIAN HAM  
CRYSTAL BREAD WITH TOMATO  
TUNA TARTAR WITH BARBASTRO TOMATO  
OCTOPUS SALPICÓN  
TRACATRÁ BOMB  
MELT-IN-THE-MOUTH ROASTED BEEF

TO CHOOSE:

TRACATRÁ PAELLA  
or  
MOUNTAIN RICE  
*with ribs at low temperature*  
CHEESECAKE

58.00€ X PERSON

## MEAT

**MELT-IN-THE-MOUTH ROASTED BEEF** 17.50€  
*On potato cream and demi-glacé*

**TRACABURGER** 13.50€  
*Homemade burger grilled with Mahón cheese, pickle and our special sauce*

**SIRLOIN STEAK ECO FROM NAVARRA** 27.50€  
*Grilled, on creamy celeri and foie gras*



## TO SHARE

**GALICIAN STEAK** 58.00€  
*Grilled beef entrecote -500grs with ratte potatoes and Padron peppers*

**LAMB SHOULDER** 55.00€  
*Cooked at low temperature in their juices with vegetables and potatoes*

## SALADS

**BURRATA** 16.00€  
*Italian cheese from Puglia pistachio filling on seasonal tomatoes and arugula pesto*

**BARBASTRO SALAD** 21.00€  
*Tuna tartar salad with Barbastro tomato, jam pickled onion and avocado cream*

**VERDE QUE TE QUIERO VERDE** 12.00€  
*Fresh lettuce with avocado, pickled onion and pistachios*

**CESAR SALAD** 13.50€  
*Chicken breast, with grilled lettuce, pecorino cheese and anchovy mayonnaise*

## FROM THE SEA



**MUSSELS**  
*With our marinara sauce* 14.50€

**GALICIAN CLAMS**  
*Grilled with green sauce and beurre-blanc* 24.50€

**CENTOLLO CANNELONI**  
*With sea urchin bechamel and demi-glacé* 24.00€

**PIL-PIL COD**  
*Confit cod with chickpea cream and piparras & piquillo tartar* 23.00€

**MONKFISH TAIL**  
*Candied and grilled with sobrasada Mallorquina oil, olives and confit garlic* 23.50€

## SEAFOOD GRILL

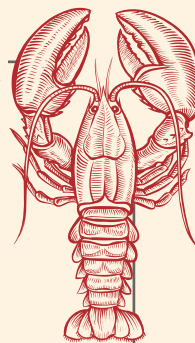
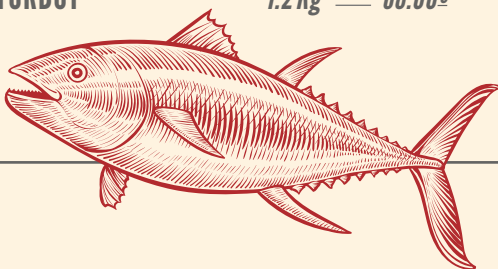
OCTOPUS · MUSSELS · CRAYFISH · RED SHRIMP  
PRAWNS · SQUID · GALICIAN CLAMS  
*With shrimp all i oli* 80.00€

Lobster supplement 56.00€

## CATCH OF THE DAY WITH GRILLED VEGETABLES

**SEA BASS** 1.2Kg — 64.00€

**TURBOT** 1.2Kg — 68.00€



## VEGGIE AND VEGAN

**OLIVE SELECTION** 6.00€

**SPICY VEGGIE POTATOES** 7.50€

**CRYSTAL BREAD WITH TOMATO** 4.90€

**PADRON PEPPERS** 6.50€

**VERDE QUE TE QUIERO VERDE** 12.00€

*Fresh lettuce with avocado, pickled onion and pistachios*

**MUSHROOM CROQUETTES** 5.00€

*With vegan mayonnaise*

**TOMATO SALAD** 12.00€

*Onion, asparagus and salmorejo dressing*

**GRILLED VEGETABLES** 12.00€

**EGGPLANT WITH JOSPER** 12.50€

*With miso sauce, mata cheese and pistachio*

**VEGGIE PAELLA** 18.00€

*With grilled vegetables*

## RICE

PRICE PER PERSON · MIN. 2 PERSONS

**SEAFOOD PAELLA** 21.00€ p.p.

*Paella with squid, red shrimp Mediterranean and mussels*

**VEGGIE PAELLA** 18.00€ p.p.

*Vegan rice with grilled vegetables*

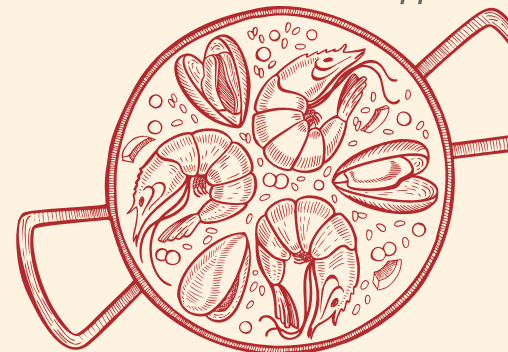
**MOUNTAIN RICE** 20.00€ p.p.

*With Iberian ribs at low temperature and tirabecs*

**LOBSTER PAELLA** 28.50€ p.p.

*Paella with lobster with all i oli*

**SOFT LOBSTER RICE** 32.00€ p.p.



Instagram — [tracatrabarcelona](#)

WiFi [red\\_tracatraclientes](#) pass\_ TRACATRA2200!!

Our fish and seafood are fresh from the market. Seasonal and local vegetables.  
Information regarding the presence of allergens in our products is available. Check with your waiter

