

LABARRA®

TAPAS
healthy
FRESH FOOD

If you have an intolerance to any product or food, for safety, ask for and check yourself our **list of allergens.**

PRODUCTO DE TEMPORADA

Gazpacho: March - October
Watermelon: April - September
Trinxat: November - April
Calçots: November - May
Callos: November - April
Cream: November - April

WE ONLY COOK
WITH 100% VEGETABLE
ORIGIN OIL

Gluten free
product
We have bread and beer

Disponemos de cartas EN **CATALÁN Y CASTELLANO.**

Appetizers

Chips Flor de sal de Ibiza or La Vie en Rose [petals] 360
Assortment of olives and Basque piparra 2.75
Cheese cured in pepper oil and fresh rosemary 3.91
White anchovies, espinaler, pink pepper & coriander 6.45
"Rabanera" of anchovies from "l'Escala" 5.80

Potato and potato

NATURALES
100%
ONLY
VEGETABLE
ORIGIN OIL

Papas arrugás with our mojo 5.68
Braves in our way with sauces 6.86
[Barcelona tomato sauce and alioli with paprika]

+ Tapas

Slices of fried white anchovies in fillets with lemon 10.76
Shrimps in garlic sauce 12.68
Fried and fried.... Eggs with fried prawns 12.73
[Crazy scrambled eggs to mix at the table]
Labneh, creamy yogurt cheese with pita bread 7.86
Original cod tempura fish and chips 14.57
Creamy potato and cod fritters 9.65
Squids Andalusian style and ink sauce 13.71
Steamed Pot of Mussels 13.89
[We carry two sauces for you to dress the mussels to your liking.
Rock mussels in summer and northern mussels in winter]
Table of Iberian Jabugo ham with bread 14.83
Taco cochinita our way with pulled pork and tortitas 7.76
[2 Tacos]
Casserole of tripe with chickpeas [250gr.] 11.73
Sweet Eggplant Fritters with Honey Syrup 7.30
Fried artichoke slices 7.70
Natural artichoke with fresh foie 11.66
Humus of chickpeas with feta cheese, labneh and beetroot chunks 9.64
LABARRA® Russian salad 7.84
Nachos with natural guacamole and warm cheddar 11.67
[Classic "Totopos", beetroot and chia]
Omelette unfinished of cod 10.86
Artichoke and eggplant pulp omelette 11.72
Sautéed sausage, foie and cardoon mushrooms 12.73
Chicken fingers [Chicken wrapped in chips] 7.72
3 Croquettes of Iberian ham wrapped in ham 7.63
Croquettes of mushrooms or Chicken 6.67
[4 equal units per tapa with sauce]
Hot mini fondue of Swiss cheese 11.73
Provolone with potato and sobrasada 12.78
Meatballs with squids 13.73

Scrambled eggs with potatoe

Eggs and Spotted sausage [Broken] 11.76
Three scrambled eggs with Iberian ham 14.61
Eggs with fresh foie and apple 16.86

Oysters



Oysters assorted 11.43
[natural from France, Ponzu and ceviche]
Caprice of 3 natural French oysters 9.73

[Video]



LB ♥ oyster

Salads and vegetables



Hot cream of natural vegetable soup with kale 7.76
Jar of greenpacho, gazpacho but with antioxidant green

Burrata [Stracciatella] with tomato and basil 14.23
Caesar to share with chicken shavings and French lettuce
Jar of tomato family, lettuce, feta cheese and pickled onion
Grilled watermelon with goat cheese and pistachio sand

Assorted of grilled vegetables with romesco sauce 12.77
Zucchini • Eggplant • Wild asparagus • Cob • Artichoke
• Potato • Mushroom • Sweet Potato • Pepper

Grilled candied natural artichokes 11.77
Calçots (typical catalan dish)
Tempura calçots
Trinxat from La Cerdanya

[Video]



"Making of" ceviche

Tartarstyle MARINATED

Shrimp ceviche with a touch of citrus and mango 16.62
Knife-sliced cow steak tartar with yolk 17.78
accompanied by fries
[Truffle butter to mix +2.60]

[Video]



Why smash?

Homemade Burguers DOUBLE SMASH 200gr.

Butiburger... sausage meat with soft "alioli" 12.83
BLT... Classical beef with hot cheddar and crispy bacon
Mex... Burger, guacamole, cheddar cheese and bacon
Campera... Truffled Hamburger with mushrooms
Cabra... cheese and caramelized onion burger 14.50

Sandwiches ENGLISH ROLL BREAD [Perfect to take or take away]

Steak tartare roll with fried egg inside, simple but brutal 12.83
Pulled pork roll, strips of stewed meat 11.42
Sautéed prawns with egg 14.63

Fish

Octopus legs with an Asian touch [250gr] 18.72
Fresh salmon suprême 16.86
Fresh sea bass open on the back for two 19.64 per person
[If you want half a sea bass for one, no problem]

[Photo]



Onglet

Meat

Veal Onglet Tagliatta 19.62
[Tasty piece of laminated meat,
always served undercooked]

Diced sirloin with foie, apple and P.X. 18.56

Cannelloni 11.83
Homemade peasant's sausage spread with fries [Broken and tasty]
"Peus de porc" stewed in tomato sauce with nuts
[Finger-lickin' good]
Grilled chicken thigh [Boneless]

VAT included in prices | 10% charge on the terrace

FÓRMULAS


HEALTHY
FRESH
FOOD

MONDAY TO FRIDAY WORKABLE
[EXCEPT BARCELONA HOLIDAYS,
BRIDGE HOLIDAYS AND MONTH
OF AUGUST]

DUE TO THE INTERNAL OPERATION
OF KITCHENS, **WE CAN'T MAKE
CHANGES IN THE DISHES**

TO BE ABLE TO OFFER AN AGILE SERVICE,
GROUPS OF MORE THAN 12 PEOPLE
NEED THE SELECTION OF DISHES
24H BEFORE ALL STARTERS
AND MAINS WILL BE SERVED AS A
SHARING PLATTER

WE HAVE MENUS
AND DISHES **TO TAKE
HOME OR OFFICE**

 **Gluten free product**
We have bread and beer

**WE ONLY COOK WITH 100%
VEGETABLE ORIGIN OIL**

T SEASONAL PRODUCT
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LABARRA®

BCN WESTSIDE
Comte d'Urgell, 240
Barcelona

BCN MIDTOWN
Rosselló, 231
Barcelona

CUGAT CENTRE
Pl. Quatre Cantons, 3
St Cugat del Vallès








VAT included in prices

Labarra




16'86

Price per person and full tables

STARTERS

- T**  Jar of greenpacho, gazpacho but with antioxidant green Caesar to share with chicken shavings and French lettuce
-  Jar of tomato family, lettuce, feta cheese and pickled onion
- T** Hot cream of natural vegetable soup with kale
-  Assorted of grilled vegetables with romesco sauce
- T**  Calçots (typical catalan dish)
- T** Trinxat from La Cerdanya
- Cannelloni
- Sweet Eggplant Fritters with Honey Syrup
- Fried artichoke slices
- Humus of chickpeas with feta cheese, labneh and beetroot chunks
-  Nachos with natural guacamole and warm cheddar
-  LABARRA® Russian salad with anchovies
-  Artichoke and eggplant pulp omelette
- Croquettes of mushrooms or Chicken
[4 equal units per tapa with accompaniment]

STARTERS SUPPLEMENT


-  Burrata [Stracciatella] with tomato and basil
- T**  Grilled watermelon with goat cheese and pistachio sand
- T** Tempura calçots
- Creamy potato and cod fritters
-  Omelette unfinished of cod

MAIN






IF YOU WANT AS A MAIN COURSE
YOU CAN ASK FOR ANOTHER STARTER

-  Fried and fried.... Eggs with fried prawns
[Crazy scrambled eggs to mix at the table]
- Steamed Pot of Mussels
- Slices of fried white anchovies in fillets with lemon
- Meatballs with squids
- Hot mini fondue of Swiss cheese
- Provolone with potato and sobrasada
- Table of Iberian ham with bread
- Chicken fingers [Chicken wrapped in chips]
- T** Casserole of tripe with chickpeas [250gr.]
- Eggs and Spotted sausage [Broken]
- Butiburger... sausage meat with soft "alioli"
-  "Peus de porc" stewed in tomato sauce with nuts
[Finger-lickin' good]
- Grilled chicken thigh [Boneless]
-  Homemade peasant's sausage spread with fries
[Broken and tasty]

MAIN SUPPLEMENT

- Squids Andalusian style and ink sauce
- Fresh salmon suprême
-  Original cod tempura fish and chips
- BLT... Classical beef with hot cheddar and crispy bacon


MAIN SUPPLEMENT

-  Fresh sea bass
-  Shrimp ceviche with a touch of citrus and mango
- Shrimps in garlic sauce
- Caprice of 6 natural French oysters
- Three scrambled eggs with Iberian ham
- Eggs with fresh foie and apple
- Mex... Burger, guacamole, cheddar cheese and bacon
- Campera... Truffled Hamburger with mushrooms
- Cabra... cheese and caramelized onion burger
-  Diced steak with foie sauce, apple and P.X.
-  Knife-sliced cow steak tartar with yolk
accompanied by fries
-  Sautéed sausage, foie and cardoon mushrooms


Postres



[Surprise]


- Flan of 100% yolk with cream
- Natural Yogurt whims with sauce of red fruits, blueberries, Apricot and natural mango
- Austrian cake [Cardinal]
- Meringue and kirsh cake, filling whipped cream and hot chocolate
- Catalan cream with orange
- Natural pineapple with rum, mint and lime
-  Martin's Cheesecake [essential]
- Homemade cheesecake
- Nonna Antonella
- Homemade tiramisú
- Carles
- Chocolate bread and olive oil

ICE CREAMS

-  Oreó... vanilla OREO and chocolate cream
- Cubanito... vanilla, rum and raisins
- Xiclet... Strawberry with candy clouds
- Trifàsic... Moka with Baileys
- Mojito... lime, mint and rum
- Lemon sorbet and fresh basil

You can change the desserts for coffee or Tea

Drinks

 Now, in addition to your drink,
we will include a bottle of water per table
SOLAN DE CABRAS without gas
[The glass container cannot be for takeaway]

ONE TO CHOOSE + WATER WITHOUT GAS

- Water SOLAN with gas [50cl.]
- Copa de cervesa [33cl. Mahou*****]
- Refresco [glass bottle 35cl.]
- Basic withe wine or black
- Fruity sangria
- Glass of cava supplement +1€/glass

WHITE WINES

LA CHARLA VERDEJO [Rueda]
VOL D'ÀNIMA BLANC [D.O. Costers del Segre]

RED WINES

POMAL CENTENARIO RIOJA [D.O.C. Rioja]
EL PISPA [D.O. Montsant]
LEGARIS ROBLE [D.O. Ribera del Duero]

CAVA

ANA BLANC DE BLANCS [D.O. Cava]

BOTTLE
+ 9'83
VAT included

If you have an intolerance to any
product or food, for safety,
ask for and check yourself our
list of allergens.



@LabarraTapasBar
www.LABARRA.cat



TAKE AWAY
ALL THE MENU TO TAKE AWAY



DELIVERY
www.LABARRA.cat

**10% charge on
the terrace**