

Salads and Cold Starters

"El Glop" house salad	€
Tomato salad with sweet onion and balsamic vinegar	€
Arugula salad with parmesan and balsamic vinegar	€
Goat cheese salad	€
Assorted salads	€
<i>Escalivada</i> (roasted vegetables)	€
<i>Esqueixada</i> (cod salad)	€
<i>Xatonada</i> "El Glop" style (escarole lettuce salad with cod)	€
Asparagus from Navarra with tartar sauce	€
Smoked salmon	€
Cod <i>Carpaccio</i>	€
Veal <i>Carpaccio</i>	€

Hot Starters

Fried artichokes	€
Sweet peppers from "Padrón"	€
Stuffed aubergine	€
Grandma Cannelloni	€
Spaghetti Neapolitan, Bolognese, carbonara or roquefort	€
Grilled <i>Provolone</i>	€
Mixed grilled vegetables with <i>romesco</i> sauce	€
Baby broad beans with ham	€
Snails <i>a la llauna</i>	€
Onion soup <i>au gratin</i>	€
Fish soup	€
Steamed mussels	€
Octopus Galician style	€

Charcuterie, Cheese and Boards

Served to taste on a dish or on a bread toast.

Manchego cheese	€
White/Black <i>Botifarra</i> pork sausage	€
White/Black <i>Bull</i> big pork sausage	€
Catalan sausage	€
<i>Sumaia</i> dried sausage	€
Longaniza de Aiguafreda	€
<i>Longaniza ibérica</i> dried Spanish sausage	€
<i>Lomo embutido ibérico</i> Spanish seasoned sausage	€
<i>Jamón país</i> Spanish ham	€
<i>Jamón de bellota paleta</i> Spanish cured ham	€
<i>Jamón de bellota</i> premium Spanish cured ham	€
Anchovies	€
Bread Toast with tuna	€
"Mallorca" Bread Toast soft spicy sausage and cheese crust	€
"El Glop" Bread Toast tuna, roasted vegetables and anchovies	€
Assorted cheeses	€
Assorted pâté	€
Assorted Catalan sausages	€
Assorted Iberic sausages	€

Grilled Meats

Accompaniment to your choice: fried potatoes, roasted potato, fried beans or salad.

Pork sausage from Catalonia	€
Pork sausage from Aragón	€
Dark pork sausage	€
Pork cheeks	€
Pork trotters	€
Veal roast ribs	€
1/2 Chicken	€
1/2 Rabbit	€
Iberian chop	€
Canard magret (duck)	€
Assortment of grilled meat	€
<i>Secreto</i> (Iberian pork)	€
Veal Entrecote (250g)	€
Argentinean Entrecote (400g)	€
Lamb chops	€
Veal steak	€
"Navarra" steak (500g) with peppers	€
"Navarra" steak (1Kg) with peppers	€
<i>Roquefort or Green Pepper sauces will have an extra</i>	€

Fish

All our fish can be cooked on the grill.

Hake suprême with fig and mushroom	€
Salmon with "cava" sauce	€
Cuttlefish and squid with black rice	€
Grilled or baked gilthead (bream)	€
Sole meunière style	€
Salt cod baked in a roasting pan	€
Monkfish brochette with prawns	€
"Suquet" monkfish with prawns and crayfish	€
Fried Baby Squids	€

Rice and Paellas

Minimum two people (30 min. of waiting). Prices are per person.

Black rice with cuttlefish	€
<i>Fideuá</i> Tarragona style (pasta paella)	€
Seafood paella	€
Rice with rabbit and snails	€
Rice with mushrooms and parmesan crust	€
Rice casserole with cod and vegetables	€
Rice soup with lobster	€

Seasonal Dishes

Menu Calçotada (grilled spring onions)	€
Calçots (grilled spring onions)	€
Charcoal-grilled artichokes	€
Escalivada with goat cheese (roast vegetables)	€
Broth with meatballs	€
Duck confit catalan style	€
Oxtail in red wine	€