

RAVAL

RAVAL REFRESHMENTS TO START

The cup of escudella broth from Casa Teva	3,5
Catalan style lamb samosa	3,5 u.
Onion Soup grilled sandwich	8,5
Fried pizza with raw squid and smoked eggplant	13
Paté en croûte of <i>carri d'olla</i> : "l'oreiller de la Bella Aurore"	14

FROM LA BOQUERIA, IN THE MIDDLE OF THE TABLE, SALADS AND VEGETABLES

Salted pear, endives, walnuts, recuit cheese, raifort, fresh cheese, <i>picada</i>	12
Cold tabbouleh, vegetables, oven-pickled olives.	14
Zucchini, potatoes, sausage perol - in homage to Jordi Vilà	15
Cod <i>esqueixada</i> , onion, green beans, jalapeño	16

FROM BARCELONETA, FRESH FISH AND SEAFOOD

Fish crudo, persimmon, Mediterranean vinaigrette	17
Grilled mackerel, <i>calçots</i> and <i>ganxet</i> white beans	19
Stewed tuna cheek with potato, minced tuna and local herbs	24

FROM CASA TEVA'S PANTRY

Macaroni with pork ribs and catalan sausage	18
Chickpeas straight from the pot, prawn, lightly pickled mushrooms.	22

ARTISANAL CHARCUTERIE VIANDS

<i>Cap i pota</i> with <i>garam masala</i> au gratin with cheese.	16
<i>Escudella pilota</i> with french fries	20
Chicken, cabbage, mushrooms, mustard.	22
Beef rib with vegetable festival (recommended for 2 pax)	34

SWEET BAKED TREATS

Baklava with <i>llardons</i>	4 u.
Rice pudding from Raval	7
Chocolate mousse with oil and garapiñados	8
Pavlova millefeuille with mandarin and red fruits	9