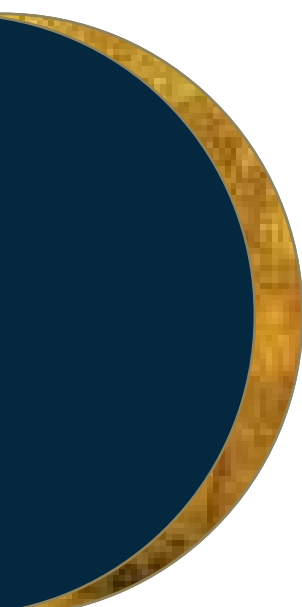


les quinze nits

barcelona restaurant

Starters



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| Eggplants with quinoa crispie, pear syrup and feta cheese sauce | 6,35€ |
| Truffled croquettes | 5,95€ |
| Spicy potatoes or explosive? | 5,75€ |
| Glass shrimp with a spicy touch | 6,90€ |
| Hummus in duo (chickpeas & beets) & papadum | 6,35€ |
| Chicken and vegetable gyozas | 6,95€ |
| Creamy croquettes of Iberian ham | 7,25€ |
| Guacamole, instantly with pancakes | 7,95€ |
| Steamed mussels with fennel, citrus and cinnamon | 8,95€ |
| Andalusian squid | 7,95€ |
| Iberian ham with special bread with tomato | 13,95€ |
| Special bread with tomato | 2,05€ |

Green & fit

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| Cream of carrot, orange and ginger with Greek yogurt and peanuts | 5,65€ |
| Traditional Andalusian gazpacho (according to season) | 5,25€ |
| Green salad: Green salad with avocado, baby spinach, kale, edamame, wasabi vinaigrette and furikake | 5,65€ |
| Eggplant yarrow with cream cheese, soy vinaigrette and honey | 6,25€ |
| Salad with goat cheese and raspberry shavings, sprouts, kale and nori seaweed | 6,20€ |
| Caesar salad, with crispy chicken | 5,95€ |
| Burrata & mango and tomato | 8,95€ |

Our classics



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| Tagliatelle truffled with burrata and asparagus | 9,95€ |
| Penne bolognese with crispy parmesan | 8,80€ |
| Maria Trias meat cannelloni | 8,30€ |
| Ca la Margarida noodles with prawns, clams and allioli (min. 2 pax, price per pers.) | 12,80€ |
| Black rice with cuttlefish and allioli (min. 2 pax, price per pers.) | 12,95€ |
| Meat and fish paella (min. 2 pax, price per pers.) | 13,95€ |
| Seafood paella (min. 2 pax, price per pers.) | 15,50€ |

Land

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| Thai red curry with Iberian fillet and jasmine rice | 9,95€ |
| Chicken Eggs in Their Nest: Roast chicken with tempered brie kernel, and Straw Potato Base | 10,60€ |
| Cheeseburger addicted and her homemade fries | 10,95€ |
| Goat & bacon burger | 11,50€ |
| Duck confit with Parisian cinnamon potatoes | 12,80€ |
| Steak tartare with "ancienne" mustard ice cream and toast | 12,50€ |
| SR. ENTRECOTE in rosemary cut | 14,60€ |
| Grilled beef fillet | 18,95€ |

Sea

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| Shrimp with kimchi, fried rice, vegetables and shitake | 11,50€ |
| Grilled squid lacquered with teriyaki sauce and marinated zucchini | 12,90€ |
| Cod au gratin with honey allioli and vegetable ratatouille | 14,95€ |
| Tuna tataki with fresh seaweed salad and fresh mango | 13,95€ |
| Baked sea bream with vegetables in the wok and lime | 14,40€ |
| Candied octopus with purple potatoes | 14,95€ |

Sweet finish

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| Tiramisu "on the spot" | 5,95€ |
| Ice cream cup , made in 1972 | 4,95€ |
| Catalan cream | 5,25€ |
| Cream profiteroles with dark chocolate | 5,25€ |
| Tempered cheesecake | 5,95€ |
| Chocolate Addicted... Homemade and fluid chocolate cake | 5,95€ |
| Fresh fruit salad with red fruit soup | 4,85€ |
| Chocolate coulant with hand-whipped cream | 5,95€ |
| Natural pineapple carpaccio with vanilla ice cream and caramel coulis | 5,95€ |
| Tim baon... The favorite of our most loyal customers | 4,95€ |

On terraces
10% supplement

VAT included

@lesquizenitsbcn

If you have any food intolerances or allergies, please notify any staff member