

les quinze nits

barcelona restaurant

Starters



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

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



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

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

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

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