

les quinze nits

barcelona restaurant

Small Plates



Crunchy aubergine with sweet chili sauce	4,85€
"Bravas" spicy potatoes... or explosive?	4,95€
Truffle croquettes	5,45€
Japanese vegetable gyozas with strawberry kimchi and sautéed kale	6,95€
Guacamole made to order with "tortillas"...	7,95€
Hummus duo (chickpeas and beet) & papadum	5,95€
Andalusian-style calamari with Raz al Hanout mayonnaise	7,95€
Iberian ham with tomato-rubbed coca bread	14,95€
Tomato-rubbed coca bread	1,95€

Green & fit

Creamy carrot and orange soup with ginger, Greek-yoghurt and peanuts	5,25€
Traditional Andalusian gazpacho	4,95€
GREEN salad with avocado, baby spinach, kale, edamame, wasabi vinaigrette and furikake	4,95€
Salad with goat-cheese shavings, raspberries sprouts, kale and nori	5,95€
Caesar salad with confit chicken and poached egg	7,15€
Burrata & mango and tomatoes	8,95€
Marinated salmon poke	10,95€

On terraces
10% supplement

Our classics

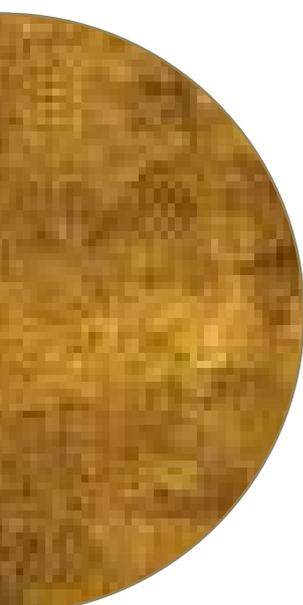


XXL beef carpaccio from "Les Quinze Nits"	11,95€
Penne boloñesa with crispy parmesan	8,65€
Poularde cannelloni with trumpets of death	8,95€
Fideuà "Les Quinze Nits" with prawns, clams and alioli (min. 2 people)	11,95€
Black rice with cuttlefish and alioli (min. 2 people)	12,65€
Meat and seafood paella (min 2 people)	12,90€
Seafood paella (min 2 people)	13,95€

Land

Chicken paillard Provençal with asparagus and truffle parmentier	8,65€
Thai red curry with Iberian sirloin and jasmine rice	9,65€
Cheeseburger "Les Quinze Nits" style with housemade chips	10,50€
Housemade burger with foie	12,80€
Duck confit with apple chutney and spiced carrots	11,80€
MR ENTRECÔTE	13,95€
Grilled beef sirloin steak	19,95€

Sea



Grilled calamari with snow peas	10,80€
Salmon tartare with avocado and trout roe	11,60€
Cod gratin with honey alioli and vegetable ratatouille	12,95€
Tuna tataki with fresh seaweed salad and fresh mango	13,50€
Conit octopus with violete potatoes	13,95€

Sweet finish

Greek yoghurt sponge raspberry sorbet and confit red berries	4,25€
Cream proteols with chocolate fondant	4,50€
Textures of mango with lime	4,60€
Warm cheesecake	5,45€
Bowl of ice cream made in 1972	3,95€
CHOCOLATE ADDICTED	5,35€
Crema catalana from "Les Quinze Nits"	4,95€
Chocolate coulant with hand-whipped cream	5,95€
Tim Baon... a favourite of our most loyal customers	4,95€