



# ME Dolça Herminia NU.

### SNACKS

★BARCELONETA-STYLE BOMBAS	4.90	ANDALUSIAN-STYLE BREADED CALAMARI	7.95
A BARCELONEIA-STILE BOMBAS	4.90	★ FRIED EGGS BROKEN ON CHIPS	7.95
PATATAS BRAVAS WITH CHISTORRA, ROMESCO AND ALLIOLI	5.20	WITH IBERICO HAM SHAVINGS	
		VEGGIE GYOZAS Ø	6.95
<b>★TRUFFLE CROQUETTES</b>	5.95	WITH STRAWBERRY KIMCHI AND KALE	
COD FRITTERS WITH ROMESCO SAUCE	5.65	CRUNCHY CHICKEN STRIPS WITH TWO SAUCES	7.75
ARTICHOKES COOKED TWO WAYS WITH RUNNY YOLK AND HAM SHAVINGS	6.70	IBERICO HAM WITH TOMATO-RUBBED COCA BREAD	13.95
WARM ESCALIVADA WITH GOAT CHEESE	6.95	BREAD	1.10
		TOMATO-RUBBED COCA BREAD	2.20
STARTERS			
★SALAD WITH GOAT-CHEESE SHAVING	S 5.95	COD "ESQUEIXADA"	6.90
raspberries, sprouts, kale and nori		WITH FRESHLY GRATED TOMATOES, KALAMATA	
CAESAR SALAD	6.25	OLIVES AND CRISPY ONION	
WITH CRUNCHY CHICKEN	0.25	ASPARAGUS 9	6.70
		WITH COCONUT BÉCHAMEL AND CITRUS	
<b>★TOMATO AND FLOR DI LATTE</b>	6.45		
MOZZARELLA SKYSCRAPERS		BURRATA, MANGO AND TOMATOES	9.90

# O U R CLASSICS

GAZPACHO WITH CROUTONS (SEASONAL) # 5.20

SPAGHETTI VONGOLE WITH ARTICHOKES	10.40
ROAST-CHICKEN CANNELLONI WITH BLACK CHANTERELLES	8.95
POASTED-VEGGIE DAVIOLI @	9.20

WITH HOUSEMADE TOMATO SOFRITO, BLACK

OLIVES, SOYA SPROUTS AND BASIL

TRUFFLED TAGLIATELLE

WITH BURRATA AND ASPARAGUS

**B** VEGAN DISHES



9.95

# \overline Dolça Herminia

## **DOLÇA HERMINIA'S RICES**



13.80<sub>pp</sub>

10.20pp

12.95pp

10.95<sub>pp</sub>



#### PERFECT PAIRING

ESTRELLA DAMM	2.65
VOLL DAMM	2.85
TURIA	3.25
FREE DAMM	2.65
"CAÑA"	1.95
CUP	2.85
1/2 LITER	3.85

"CALA MARGARIDA" FIDEUÀ
EMPORDÀ-STYLE BLACK RICE

WITH CUTTLEFISH AND SNOW PEAS (MIN 2 SERVINGS)

TRUFFLED PORCINI RISOTTO

WITH PARMESAN CLOUD AND PORTOBELLO MUSHROOMS

#### MEAT

## ★ FARMER'S BUTIFARRA SAUSAGE 8.95 WITH CONFIT SEASONAL MUSHROOMS AND SHOESTRING POTATOES

THAI RED CURRY 9.95

WITH IBERICO PORK SIRLOIN AND JASMINE RICE

CHICKEN WITH MOREL SAUCE 10.90

AND CRUNCHY GNOCCHI

"CHEESEBURGER ADDICTED" 10.95

AND HOUSEMADE CHIPS

VEGGIE BURGER Ø 11.90

WITH HOUSEMADE GUACAMOLE AND CHIPS

★SPICY BEEF TARTARE 11.50

WITH WHOLE-GRAIN MUSTARD ICE CREAM AND CRACKERS

DUCK CONFIT 14.90

WITH CINNAMON PARISIENNE POTATOES, AROMA
OF TOASTED SWEETCORN AND RED-WINE CARAMEL

SLOW-COOKED BEEF CHEEKS 14.60

WITH TOASTED BRIOCHE, CHOCOLATE-WINE SAUCE AND WATERCRESS SALAD

ROASTED SHOULDER OF LAMB 21.95

WITH SLICED ROASTED POTATOES AND GREMOLATA

MR ENTRECÔTE 14.95

#### FISH



TUNA BELLY 12.20

WITH SOYA ESCABECHE, PEARL ONIONS AND SNOW PEAS

JUMBO SHRIMP WITH KIMCHI
10.95
FRIED RICE, VEGETABLES AND SHIITAKE

GRILLED SALMON SUPREME 14.90

WITH GRILLED COURGETTE, BLACK CHANTERELLES AND CURRY SALT

★BLUEFIN TUNA TAR-TAKI 13.95

DUO OF TATAKI AND TARTARE WITH MANGO, PASSION FRUIT AND AVOCADO

COD WITH TEXTURES OF LEEKS 14.20

AND GREEN PISTACHIOS

BABY OCTOPUS COOKED IN ONION 10.90

WITH A HINT OF SPICE, CRUSHED POTATOES AND LEMON AIOLI

COD FILLET WITH SAMFAINA 14.75

CRUNCHY ONION AND BLACK-OLIVE DUST



# DESSERTS

A favourite of our most loyal diners



nougat ice-cream with catalan cream and chocolate sauce

<b>"CHOCO&amp;CHOCO" VERRINE</b> dark-chocolate ice cream, brownie, chocolate sauce and truffle	5.95
"CREMA CATALANA"	4.90
WARM CHEESECAKE	5.95
TRIO OF CITRUS SORBETS	5.25
FRESH PINEAPPLE CARPACCIO with vanilla ice cream and caramel coulis	5.95
CHOCOLATE COULANT with hand-whipped cream	5.95
HOUSEMADE CHOCOLATE LAVA CAKE	5.95
TARTE TATIN WITH CRÈME ANGLAISE	5.95
TRUFFLES	4.50
CREAM PROFITEROLES with warm chocolate sauce	4.80

VAT INCLUDED IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCE, PLEASE LET OUR STAFF KNOW.

## **HOW HAS BEEN YOUR EXPERIENCE WITH US?**

We'd love to hear from you!





