



TRAGALDABAS
TAKE AWAY MENU

SPECIALS

Green been salad with confit tomato, prawns and tomatillo dressing	11
Cod comfit with with white beans and tripe	15

APPETIZERS

Red anchovies “00” from the Cantabrian sea	7.50
Dried and cured Wagyu	12
Roasted chicken croquette with satay sauce	1.80/each
Mille feuille of patatas bravas	6
Octopus and kimchi russian salad	7
Sweet chilli crab “bomba”	4.50
Pork collar taco	3.75/u



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STARTERS

Burrata with aubergine, tomato and smoked sardine	12
Steak tartar with cured yolk and straw potatoes	16.50
Duck cannelloni with truffled bechamel and grilled foie	12.50
Grilled octopus with smoked avocado	14

MAIN COURSES

Terrine of suckling pig with pure and grilled carrot	17.50
Sous vide of lamb showlder with potatoes (<i>for 2 pax</i>)	32
Catalan sausage, Black trumpets and panceta rice	16.50
“Senyoret” rice	19

DESSERTS

Chocolate cake	5
Cheesecake	5.50
Cannolo filled with stracciatella. and Baileys	5