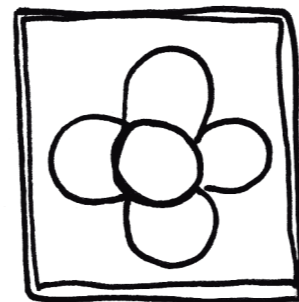
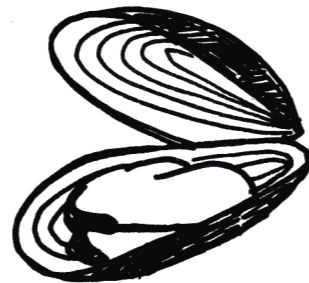
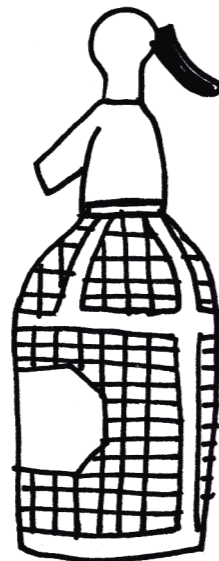
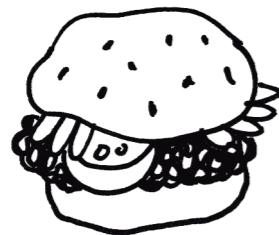


PLATEA
CAMP NOU



 SINGULARIS
El catering de autor



Morning whims

(FROM 10AM TO 12PM)



CROISSANT	2,00€
CHOCOLATE PASTRY	2,50€
APPLE PASTRY	2,50€
PLUMCAKE (CHOCOLATE/TATEN/HAZELNUT)	3,00€
ASSORTMENT OF SMALL SANDWICHES	2,70€
SMALL HAM SANDWICH	3,20€
ENGLISH BREAKFAST	6,00€
COFFE / LATTE / MACCHIATO	2,00€
COFFEE WITH ICE	2,30€

Our special mini

(SMALL BUT FILLING)



GIRONA BEEF TENDERLION TARTAR	9,00€
RANGE CHICKEN WITH FOIE CANELLONI	7,00€
OUR BURGUER	9,00€
HOT TRUFFLE SANDWICH WITH LACÓN (HAM) AND HAVARTI CHEESE	7,00€
ANDALUSIAN STYLE SQUID WITH ROMESCO MAYONNAISE	7,00€
ANDALUSIAN STYLE FRIED HAKE WITH TARTARE SAUCE	10,50€
COD SUPREMES WITH RATATUILLE, SPINACH AND PINE NUTS	9,00€
...AND WITH FRENCH FRIES ACCOMPANIED BY FRENCH FRIES	
CHICKEN FINGERS WITH BBQ SAUCE	12,00€
OX LOIN CUBES (250 G)	16,00€
BEEF TENDERLION SUPREME (125 G)	14,00€

OUR TAPAS

GOAT CHEESE WITH TRUFFLE SWEET PEPPER	7,00€
L'ESCALA ANCHOVIES_FILET	2,20€
HAND CUT IBERIAN HAM	13,00€
FOIE MOUTON WITH PRANILE NUTS	17,50€
RUSSIAN SALAD	7,00€
PADRÓN PEPPERS	8,50€
POTATO AND ONION SPANISH OMELETTE	7,00€
BRAVAS (SPICY POTATOES) WITH ALBERT ADRIÀ SAUCE	7,00€
IBERIAN HAM CROQUETTES_EACH	2,80€
GALICIAN MUSSELS	12,00€
GRILLED PALAMÓS RED PRAWNS	27,00€
GRILLED RAZOR SHELLS	14,00€

nice and healthy

CHERRY GAZPACHO WITH FRESH CHEESE AND MODENA VINEGAR	10,50€
ASSORTED SASHIMI (WHAT THE SEA OFFERS)	22,00€
WHITE FISH CEVICHE WITH PASSION FRUIT MARINADE	14,50€
MEDITERRANEAN RED TUNA TARTAR WITH SEAWEED SALAD AND CUCUMBER	17,00€
TOMATO SEASON WITH ANCHOVIES AND BASIL SALAD	10,50€
SALAD OF MARINATED COD, CURLY ENDIVE AND ROMESCO VINAIGRETTE	12,00€
MINI BURRATA WITH TOMATO AND MANGO SAUCE	12,00€

Let's go for a beer!

ANDALUSIAN STYLE FRIED ALMONDS	3,60€
OUR FUNNY AND CRUNCHY SNACKS ASSORTMENT	3,75€
PIQUILLO PEPPER OLIVES	3,20€
GILDA (VINEGAR ANCHOVY AND GORDAL OLIVES) (2 UNITS)	4,45€
COCKLES AU NATUREL	9,00€
RAZOR SHELLS WITH OLIVE OIL	8,50€
PICKLED MUSSELS	7,00€



desserts

FRESH FRUIT SALAD	8,00€
PEACH CHEESECAKE	8,00€
TIGER NUT MILK DRINK WITH COFFEE ESSENCE	8,00€
MAREME STRAWBERRIES OSMOTIZED WITH PX AND ULZAMA CREAM ICE CREAM	8,00€
TIRAMISSU MOUSSE WITH CAPPUCCINO ICE CREAM	6,00€
CHOCOLATE COULANT	5,00€

ESTRELLA DAMM	3,50€	SOFT DRINKS	3,00€
DAMM LEMON	3,50€	CACAO LAT	3,00€
VOLL-DAMM	3,50€	JUICES	3,00€
FREE DAMM	3,50€	FRESH ORANGE JUICE	4,00€
DAURA	3,50€	GLASS OF WINE	4,00€
BOCK-DAMM	3,50€	GLASS OF CAVA	4,50€
A.K. DAMM	3,50€	AQUABONA MINERAL WATER	2,50€
INEDIT	4,00€	750 CL	4,00€

Special lunch menu

MENU "TAPEO" 27€

(DAMM BEERS PAIRING)*

Inedit

Welcome Snacks

- ANDALUSIAN STYLE FRIED ALMONDS
- ANCHOVY OLIVES
- GILDA (VINEGAR ANCHOVY)
- GOAT CHEESE WITH SWEET RED PEPPER

CHERRY GAZPACHO WITH FRESH CHEESE AND MODENA VINEGAR

Estrella Damm

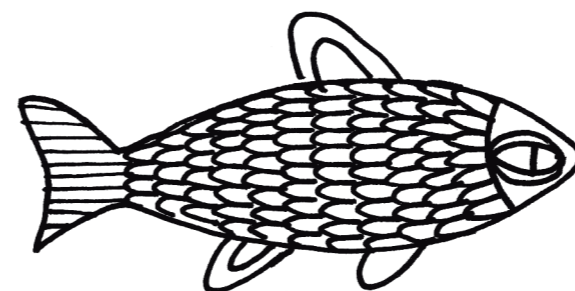
COD SUPREMES WITH RATATUILLE, SPINACH AND PINE NUTS

Voll-Damm

CHICKEN FINGERS WITH BBQ SAUCE

Bock-Damm

FRESH FRUIT
CHOCOLATE COULANT WITH ULZAMA CREAM ICE CREAM



MENU "ARROCERO" 35€

(DAMM BEERS PAIRING)*

Inedit

Welcome Snacks

- ANDALUSIAN STYLE FRIED ALMONDS
- ANCHOVY OLIVES
- GILDA (VINEGAR ANCHOVY)
- ESCALA ANCHOVIES WITH TOMATO AND BREAD

WHITE FISH CEVICHE WITH PASSION FRUIT MARINADE
OR

SALAD OF MARINATED COD, CURLY ENDIVE AND ROMESCO VINAIGRETTE

Voll-Damm

GIRONA BEEF TENDERLION TARTAR

Estrella Damm

SOUPY RICE "ELS PESCADORS"

Bock-Damm

FRESH FRUIT
CHOCOLATE COULANT WITH ULZAMA CREAM ICE CREAM



*WINE AND OTHER DRINKS NOT INCLUDED.

VAT INCLUDED