



LA PROBOCADORA  
Restaurant

# LA PROBOCADORA

## TO SHARE

Crispy crystal bread with tomato	4,5
Artisan cheese salad with quince paste and toasted walnuts	10
Margherita pizzetta with stracciatella, tomato and fresh basil	9
Prawn roll: soft brioche filled with prawn and prawn mayonnaise	9
Steak tartare roll with toasted brioche and mustard	9
Homemade patatas bravas with spicy sauce and mild aioli	7
Andalusian-style calamari with lime mayonnaise	12
Grilled bouchot mussels with shallot vinaigrette	12
“Ballegó” tuna tartare with avocado, sriracha and Carasatu bread	16,5
XL cannelloni stuffed with roast meat, reduced jus and foie cream	14
Broken eggs with potatoes, mushrooms and Iberian pancetta	15

## FISH

Grilled squid with seasonal vegetables and mushrooms	23,4
“Ballegó” tuna tataki with wok vegetables and baby shoots	23,5
Cod with roasted garlic mousseline and vanilla tomato jam	24
Fish suquet “La Probocadora”	24,5

## MEAT

Braised veal with Empordà red wine and celeriac purée	21,5
Iberian pork tenderloin with sautéed seasonal mushrooms	21,5
“Collverd” duck magret with redcurrant sauce and candied apple	23
Beef tenderloin with its jus and vegetables	25

ALL OUR MEAT DISHES ARE SERVED WITH A BOWL OF HOMEMADE FRENCH FRIES

SAVE SOME SPACE FOR OUR DELICIOUS DESSERTS!

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DESSERTS

## DESSERTS

Light foam of crema catalana 6,5

Strawberries with Greek yogurt foam 6,5

Warm apple tart with bourbon vanilla ice cream and strawberry ice cream 7

Creamy baked cheesecake and strawberry ice cream 7

Pineapple carpaccio with mint granita and coconut ice cream 6,5

Handmade chocolate truffles 6

## SWEET WINE

Sweet wine Edetària (glass) 8

D.O. Terra Alta (Garnatxa, Syrah)