

## STARTERS

**RUSTIC BREAD FROM OUR BAKERY** 4.75€

*With piquillo pepper butter*

**SPECIAL SELECTION OF OLIVES** 6€

**THE GREAT GILDA OF TRACATRÁ** 6.50€

*Olive, anchovy, smoked eel and tear pepper*

**ANCHOVIES WITH CRYSTAL BREAD** 9.50€

*Homemade, with extra virgin olive, garlic, parsley and crystal toast*

## OYSTERS

FROM NORMANDY No.2

ACCOMPANIED BY OUR MERLOT VINAIGRETTE, SHALLOTS, PIPARRAS AND HONEY 6€



## HAM & SAUSAGES

**IBERIAN HAM SPECIAL ACORN RESERVE** 29.50€

HALF PORTION

18€

**WAGYU 'CECINA'** 25.50€

**IBERIAN LOIN CANE** 12€

**SPECIAL ACORN CHORIZO** 9€

**IBERIAN ASSORTMENT** 31€

*Reserva Iberian ham, pork loin, acorn-fed chorizo, breadsticks, and capers*

**SPANISH CHEESE BOARD** 21.50€

*Manchego, Urgelia, Cabrales, Payoyo and handmade jams*

**CRYSTAL BREAD WITH TOMATO** 4.75€



## LUXURY CROQUETTES

HOMEMADE, CREAMY, CRISPY

**CROQUETTES** *Special Iberian ham* 2 unit. 6.50€

**CROQUETTES** *Goat cheese coated in almonds with figs* 2 unit. 6.50€

**CROQUETTES** *Seasonal mushrooms* 2 unit. 5.75€

## SNACKS

**RED PRAWN TOASTS WITH DEWLAP** 12.75€

*Mini toasts with red prawn tartar, dewlap and dill mayonnaise*

**ANCHOVY & SMOKED BUTTER** 12.50€

*Brioix with Cantabrian anchovy, smoked butter, apricot and hazelnuts*

**STEAK TARTAR FOCACCITA** 14.75€

*With capers, tartar mayonnaise and quail egg*

## TAPEO

**OUR PATATAS BRAVAS** 7.75€

*Potato millefeuille with brava sauce and ali oli*

**PADRON PEPPERS** 7.50€

*Fried Padrón peppers with Ebro salt*

**TRACATRÁ BOMB** 9€

*Our version of the Barceloneta classic. Stuffed with oxtail. A reinvented tradition*

**THE RUSSIAN GOURMET SALAD FROM TRACATRÁ** 12€

*Gourmet Russian salad with eel smoked, quail eggs and capers*

**ANDALUSIAN SQUIDS** 21.50€

*With sage and lemon juice*

**'ROSTIT' CANNELLONI** 16.50€

*Grilled chicken with Mahon cheese and mushroom bechamel*

**TUNA CARPACCIO** 24€

*Bluefin tuna loin with lime, dill cream, sweet citrus vinaigrette, basil, and carasau bread*

**OCTOPUS 'SALPICÓN'** 23.50€

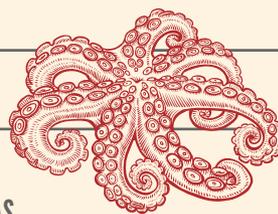
*Fresh octopus salad with mussels, prawns, onion and peppers*

**TUNA TARTARE** 22€

*Balfegó bluefin tuna loin on crispy tapioca, citrus cream, and trout roe*

**STEAK TARTAR** 23.00€

*Sirloin tartare with quail yolks, capers and homemade mayonnaise*



## TRACATRÁ EGGS

FRIED EGGS WITH HOMEMADE POTATOES AND

'CHISTORRA' 12.50€

HAM 14.50€



## TAPAS FOR TWO

MINIMUM 2 PERSONS

OLIVES SPECIAL SELECTION  
RUSTIC BREAD FROM OUR WORKSHOP  
ASSORTMENT OF IBERIAN SAUSAGES  
SPECIAL IBERIAN HAM CROQUETES  
SPICY POTATOES  
MUSSELS WITH MARINERA SAUCE  
TRACATRÁ PAELLA  
PANNA COTTA WITH MUSCAT STRAWBERRIES

45€ X PERSON

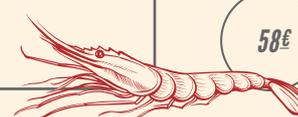
## SELECTED TAPAS

BY OUR CHEF

MINIMUM 2 PERSONS

OYSTERS  
SPECIAL RESERVE IBERIAN HAM  
CRYSTAL BREAD WITH TOMATO  
TUNA TARTAR WITH BARBASTRO TOMATO  
OCTOPUS SALPICÓN  
TRACATRÁ BOMB  
MELT-IN-THE-MOUTH ROASTED BEEF  
TO CHOOSE:  
TRACATRÁ PAELLA  
or  
MOUNTAIN RICE  
*With ribs at low temperature*  
CHEESECAKE

58€ X PERSON



## MEAT

**MELT-IN-THE-MOUTH ROASTED BEEF** 21.50€  
*On potato cream and demi-glace*

**TRACABURGER** 17.50€  
*Homemade burger grilled with Mahón cheese, pickle and our special sauce*

**SIRLOIN STEAK** ECO FROM NAVARRA 29.50€  
*Grilled, on creamy celeri and foie gras WITH FOIE +7€*

**CATALAN CHICKEN** 18.50€  
*Grilled chicken thigh with plum Sauce, chips of sweet potatoes, spinach, pine nuts, and demi-glace*



## TO SHARE

**GALICIAN STEAK** 59€  
*Grilled beef entrecote-500grs with ratte potatoes and Padrón peppers*

**BLACK ANGUS RIB** 58€  
*Cooked for 24 hours at low temperature with potatoes and Padrón peppers*

## SALADS

**BURRATA** 17€  
*Italian cheese from Puglia, pistachio filling on puff pastry with tomatoes and arugula pesto*

**VERDE QUE TE QUIERO VERDE** 14€  
*Fresh lettuce with avocado, pickled onion and pistachios*

**CESAR SALAD** 16.75€  
*Chicken breast, with grilled lettuce, pecorino cheese and anchovy mayonnaise*

**TOMATO & TUNNA BELLY** 16.50€  
*Barbastro tomato with tuna belly, pickled onion, and Kalamata olives*

## FROM THE SEA



**MUSSELS** 16.50€  
*With our marinara sauce*

**GALICIAN CLAMS** 24.75€  
*Grilled with green sauce and beurre-blanc*

**GRILLED OCTOPUS** 22.50€  
*On potato parmentier, dried olives, La Vera paprika, Basil chips and candied tomatoes*

**PIL-PIL COD** 24€  
*Confit cod with chickpea cream and piparras & piquillo tartar*

**MEDITERRANEAN SEA BASS** 24.50€  
*With almond cream, toasted pine nuts and nectarine tartar*

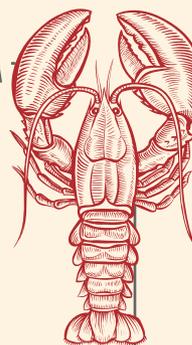
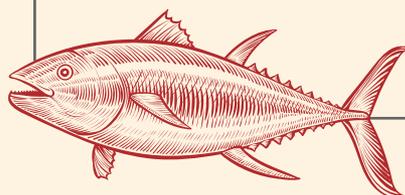
**GRILLED LOBSTER** 59€  
*with prawn mayonnaise and seasonal vegetables*

**SALMON** 23.50€  
*At low temperature, with El Prat artichokes and plum reduction*

**SALT-BASSED SEA BASS** 78€  
*Whole 1.2 kg piece with grilled vegetables*

## SEAFOOD GRILL

OCTOPUS · MUSSELS · CRAYFISH · RED SHRIMP  
PRAWNS · SQUID · GALICIAN CLAMS  
With shrimp ali oli  
95€



## VEGGIE AND VEGAN

**OLIVE SELECTION** 6€

**SPICY VEGGIE POTATOES** 7.75€

**CRYSTAL BREAD WITH TOMATO** 4.75€

**PADRON PEPPERS** 7.50€

**VERDE QUE TE QUIERO VERDE** 14€  
*Fresh lettuce with avocado, pickled onion and pistachios*

**MUSHROOM CROQUETTES** 5.75€  
*With vegan mayonnaise*

**TOMATO SALAD** 14€  
*Pickled onion, asparagus and avocado*

**GRILLED VEGETABLES** 15€

**EGGPLANT at JOSPER** 14.50€  
*With miso sauce, mata cheese and pistachio*

**VEGGIE PAELLA** 23€  
*With grilled vegetables*

## RICE

PRICE PER PERSON · MIN. 2 PERSONS

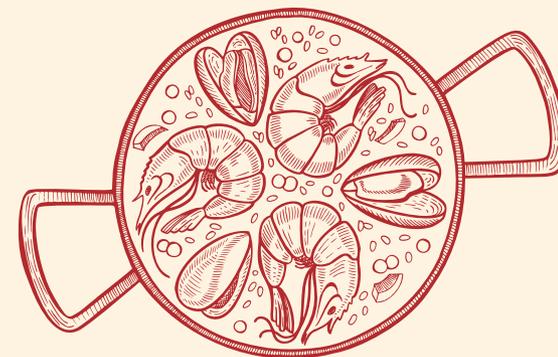
**SEAFOOD PAELLA** 26€ p.p.  
*Paella with cuttlefish, red Mediterranean shrimps and mussels*

**LOBSTER PAELLA** 37€ p.p.  
*Paella with lobster and ali oli*

**BLACK RICE** 24€ p.p.  
*With Josper grilled squid, clams, and citrus aioli*

**MOUNTAIN RICE** 24€ p.p.  
*With Iberian ribs at low temperature and tirabecs*

**LOBSTER BROTHY RICE** 37€ p.p.  
*Rice with squid, lobster and its broth*



Instagram icon — [tracatrabarcelona](#)

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Our fish and seafood are fresh from the market. Seasonal and local vegetables.  
Information regarding the presence of allergens in our products is available. Check with your waiter

