



RDA. SANT PERE 7, BARCELONA

+34 936291867

hola@tracatrabelcelona.com

tracatrabelcelona.com

Instagram icon — [tracatrabelcelona](https://www.instagram.com/tracatrabelcelona)



tracatrabelcelona.com/cartas



ENG

RESTAURANT BAR

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Barcelona


TAPAS RUMBAS Y FLORES




SIDE DISHES

Tomato-rubbed crystal bread	3.50€
Rustic bread from our bakery	2.75€

APPETIZERS

House marinated olives	4.50€
Our homemade Gilda of contrasts with smoked eel -Pc.	4.75€
Homemade anchovies with caviaroli	8.00€
Acorn iberian ham special reserve	half portion 17.00€ portion 25.00€
 <i>Cinco Jotas</i>	
Selection of national cheeses	15.50€
Tracatrá russian salad	6.50€
Iberian ham croquette -Pc.	2.90€
Salt cod & shrimp croquette -Pc.	2.65€
Battered squid ring bun with all i oli sauce	8.50€
Maho cheese, honey and iberian sobrasada bun	7.00€
Chistorra and all i oli bun	7.00€
Steak tartar cake	9.00€
Iberian ham and truffled scamorza bikini	11.00€

TAPAS & SMALL PLATES

Our traditional spicy potatoes	5.50€
Padrón peppers	5.50€
Tracatrá oxtail bomb with bull tail	8.00€
Andalusian style squid	15.00€
Galician octopus with confit potatoes, perfumed with paprika de la vera and arbequina oil	16.50€
Fried fish platter of the day	15.00€
Red mullet on mille-feuille with vegetables and 'all cremat'	17.00€
Tuna tartar with Galician sea lettuce toasts	16.00€
Artichokes in Jospes with Iberian ham	12.00€
Barcelona-style roasted meat cannelloni	13.50€
Onion and potato omelette made with Calaf eggs	9.50€
Scrambled eggs with ham 	9.75€
Navarra sirloin steak with foie gras celeriac-apple purée and pecan crumble	25.00€
Melt-in-the-mouth roasted beef with thyme parmentier	14.50€
Tartar steak with quail egg yolk	16.50€
Surf&turf, free-range chicken with scampi	16.50€
Our Tracaburger with veal from Gerona Cerdanya cheese, with Figueres onion confit and seasoned with spices from Peret	13.50€

FISH MARKET

No. 2 Normandy oysters (La Belle Huître) -Pc.	4.95€
Red shrimp from the catalan coast -4 Pcs.	24.00€
Size '00' Galician scampi -Pc.	18.00€
Galician razor clams with our dressing -4 Pcs.	18.00€
Steamed cockles	18.00€
Mussels in our house mariniera sauce	11.00€

DISHES FOR SHARING

House rich man's paella -For 2 people- Deboned and shelled	18.00€ p/p
Wild Mediterranean sea bass with garnish - 900g	45.00€
Grilled seafood at Jospes -For 2 people- Mediterranean red shrimp, scampi '00', grilled octopus, squid, scallops, cockles, mussels	65.00€
Nebraska Ribeye at Jospes - 500g	48.00€
Baby goat ribs with baked potatoes -For 2 people-	43.00€
Catch of the day (according to market)	S/M

THE ORCHARD

Burratina with fresh tomatoes and arugula pesto	12.00€
Roasted peppers salad at Jospes	9.50€
Cod 'Esqueixada' with tomato and black olives	11.50€
Green salad with avocado, asparagus, dried fruits and olive caviar	9.50€

FOR VEGANS

Mushroom croquettes	2.50€
Veggie spicy potatoes	5.50€
Rice with braised artichokes	13.00€ p/p
Grilled vegetables with romesco sauce	8.50€

DESSERTS

Caramelized Catalan cream with crunchy almond biscott	8.00€
Tracatrá cheesecake	11.00€
Chocolate soufflé	8.50€
Creamy vanilla pudding	8.00€
Seasonal fruit assortment	10.00€



ITALIAN ARTISAN GELATO	Two scoops 7.00€
Chocolate, vanilla, lemons from Sorrento, strawberry and pistachio from Sicily	

