

PICOTEO

- Salted anchovies with tomato bread (6 slices) – € 18
- Steam brioche with stracciatella di Bufala, pesto and dehydrated tomato – € 6 / u
- Piece of salmon and honey of truffle – € 9 / u
- Crunchy Steak tartar Sandwich – € 9
- Iberian Cup JOSELITO with tomato bread – € 18
- Old cow cecina with tomato bread – € 16
- Iberian shoulder ham cooked with seasonal truffle and toasted pinions – € 17
- Can of Imperial Caviar 30gr – € 66

ALMOST VEGETABLE WORLD

- Hummus with pickled vegetables – € 15
- King Crab salad – € 19,5
- Burrata, seasonal truffle, pinions, tomatoes, herbs oil and rocket – € 19,5
- Paolo Petrilli tomato tartare – 19€
- Tomato from Barbastro ceba cop de puny and tuna belly – 18€
- Sauteed Mushrooms with Duck Egg – €27.50
- Grilled Níscalos with Iberian pancetta Joselito – 25€

MORE TAPAS

- Fried egg with Imperial Caviar – € 27,5
- Andalusian fried squid – 16,5€
- Andalusian anchovies with lime mayonnaise – 16€

SEA PICOTEO

- Natural oyster (unit) with mignonette sauce – € 4/u. / with caviar – € 10/u.
- King Crab (legs) – € 18 / 100gr
- Soused tuna, soy, ginger and red fruits – € 22
- Grilled razor clams with meunière sauce, fennel puree and toasted pinions – € 19,5
- Cockles à la minute with olive oil and black pepper – € 19,5
- Clams with refried – € 22
- Boiled or grilled scampi (4u) – € 33
- Charcoal grilled mussels with Fino Tio Pepe sauce – 20€

COCOTTES

for 2

- Papardelle di Frutti di Mare – € 60
- National lobster with garlic, eggs and chips € 18 /100gr
- Mediterranean Lobster with Garlic, Eggs and French Fries – € 16 /100gr

Bread with tomato – € 4,5 / Grandpa bread – € 4,8

BRASAS

for 2

- Sea bass in salt (whole piece) – 70€
- Grilled monkfish (whole piece) – € 79
- Grilled turbot with dressing (whole piece) – € 66
- Chateaubriand with red wine sauce – € 60
- Lamb shoulder stuffed with gizzard, mushrooms and truffle – € 62
- Aged Steak of Frisian breed 1kg – € 82 (according to weight)
- Aged Wagyu steak 0,5kg – € 92 (according to weight)

RICES

price per person, minimum 2

- Cuttlefish and monkfish rice – € 24
- Black rice with cod and kokotxas – € 23
- Iberian feather rice with trumpets of death – € 25
- Seasonal vegetable rice – €20
- Shrimp rice – € 36
- Langoustine Rice – € 29

CLASSIC COCKTAILS

MOJITOS

Classic – 10€
Red Fruits – 10€
Passion Fruit – 10€

Chandon Garden Spritz – 8€
Dry Martini Frappé – 12€
Scented Negroni – 12€
Espresso Martini – 12€
Cosmopolitan – 12€
Tommy's Margarita – 12€
Jarra Tommy's Margarita 500ml – 40€

Mai Tai – 12€
Jarra Mai Tai 500ml – 40€
Moscow Mule – 12€
Bloody Mary – 12€
Strawberry daiquiri – 12€

FRESH FRUIT MARTINIS

Mandarine&Kumquat – 12€
Passion – 12€
Coconut – 12€
Sharon Stone (Chocolate) – 12€

NON ALCOHOLIC COCKTAILS

Iced Tea – 10€
Ipanema – 10€
Mojito Sin – 10€

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08850 Gavà

