

## 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 nut oil – € 17
  - Can of Imperial Caviar 30gr – € 66

## ALMOST VEGETABLE WORLD

- Hummus with pickled vegetables – € 15
  - King Crab salad – € 19,5
- Burrata with roasted pumpkin, anchovies, truffle and arugula – 19,50€
  - Beetroot tartare with orange and pesto – 18€
- Tomato from Barbastro ceba cop de puny and tuna belly – 18€
  - Grilled Níscalos with Iberian pancetta Joselito – 25€

## MORE TAPAS

- Whitebait with Fried Duck Egg – € 27,5
- Calçots in tempura with romesco sauce – 12€
  - Fried egg with Imperial Caviar – € 27,5
  - Andalusian fried squid – 16,5€

## SEA PICOTEO

- Hedgehog with squid tartare – €12/u / With caviar – €18/u
  - Kokotxas of hake with pil-pil sauce – 29€
- 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
- Razor clams with Iberian ham sauce and tupinambo purée – € 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€
  - Clam casserole with artichokes and beans – 19,5€
  - Grilled shrimp from Huelva – 50€/u

## 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
- Carabinero from Huelva with garlic, eggs and fried potatoes – 60€/u

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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
- Veal rib (36 hours cooking) parsnip and vanilla gratin – 60€
  - 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
- "Bresse" pigeon rice with Prat artichokes – € 30

## KIDS

Macaroni Bolognese - € 12

Schnitzel with chips - € 14,5

Fried Chicken in batter with potato chips - € 13,5

## 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€

Restaurante Catalina  
Carrer de Calafell, 21, 23  
08850 Gavà

