

RESTAURANT akquana

MENU

WITH ESPINALER SAUCE

	RATION	HALF
Seasoned olives	3,50	...
Cantabrian anchovies (ud)	3,75	...
Anchovies in vinegar	9,20	6,20
Russian salad with smoked eel	10,80	7,30
Steamed mussels	9,00	6,10

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Each dish is prepared daily in our kitchen using fresh, seasonal produce sourced from local suppliers.

“ DE PICOTEO ”

	RATION	HALF
Iberian ham D.O. Jabugo	25,20	16,90
Bravas with original sauce	7,60	5,10
Andalusian squid	13,80	9,30
Ham croquettes (6 units)	11,80	6,50
Octopus “a feira style” with base of trinxat de la Cerdanya	20,40	13,70
Shrimp wonton and lime mayonnaise (6 u)	11,80	8,00
Shrimp Scampi	15,80	10,60
Prat artichoke chips and fleur de sel	6,80	4,20
Fried eggs with cecina from León	12,80	8,00
Crunchy bread with tomato	2,95	

SALADS (to share... or not!)

	RATION	HALF
Warm mushroom salad and raspberry vinaigrette	12,80	7,90
Local tomato salad, tuna belly and spring onion with olive paste	13,80	7,90
Unsalted cod, anchovies and olives salad with romesco sauce	12,50	6,80
Burrata with semi-candied tomatoes and basil oil	14,90	...
Crunchy avocado salad, salmon, ricotta and yogurt sauce	14,50	7,90

TAPAS TO SHARE

	RATION
Thai style shrimp cannelloni	16,90
Baked Brie fondue and aromatic honey	13,80
Eggplant and yogurt hummus served with papadum	11,40
Chicken, avocado and fresh cheese quesadillas with a spicy touch	12,80
Red tuna tartar with avocado, citrus, tender sprouts and ponzu sauce	19,60
Mushroom ravioli with mushroom truffle cream	16,80

RICE&Co

A banda rice with cuttlefish and crayfish	21,60
Parellada rice with squid, rabbit and catalonian sausage	21,00
Surf and turf fideua with sausage and artichokes	18,50
Smoked eel and octopus rice	23,40
Sticky rice with mushrooms and artichokes	19,50

Min. 2 pax. Price per person.

COASTAL FISH

Turbot in the traditional Bilbao style, with baked vegetables	23,00
Baked cod with sweet potato trinxat and cansalada	19,50
Suquet of monkfish and carabiner	22,50
Red tuna tataki with "all i oli" and roasted eggplant	21,80

MEATS TO THE POINT

Veal tenderloin with spiced butter and "al caliu" potato	22,40
Grilled beef entrecote tallata with chimichurri and roasted potato	19,40
Double "Quarter pound" with cheese, bacon and onion confit	15,40
Deer stew with mushrooms and fries	18,50
Surf and turf of pigs trotters, artichoke and carabiner	22,80

DESSERTS

Baked cheese cake remake	6,10
Catalan passion fruit and raspberry cream	6,10
Obsession for chocolate	6,60
Cocoa tiramisu and amaretto jelly	6,10
Fruit cut with citrus emulsion	5,80
Ice creams and sorbets to your liking	5,80
Salted caramel and butterscotch pastry	6,10

FOR THE LITTLE ONES

Super burger with or without cheese and fries	8,50
Fish & xips	9,50
Homemade chicken fingers	10,40
Bolognese macaroni	8,20
Ham and cheese quesadilla with salad	7,70



Here you will
find
Allergen
Information.