



# *El Cangrejo Loco*

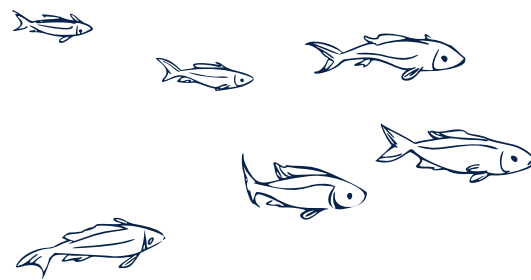
RESTAURANT - EIXAMPLE

# Welcome

El Restaurant El Cangrejo Loco " El Mar a l' Eixample ", ofereix una excel·lent cuina tradicional marinera al centre de Barcelona

Escollim per a vosaltres els millors productes de la nostra terra per tal d'oferir-vos una experiència gastronòmica inigualable.

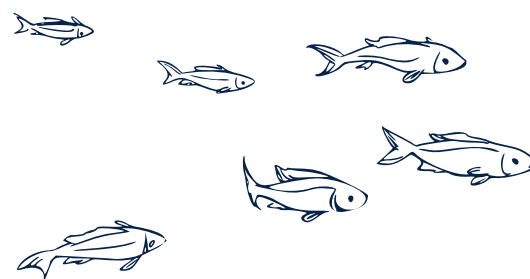
Des de que vàrem obrir, pels Jocs Olímpics de 1992, és sempre un plaer rebre'ls a casa.



El Restaurante El Cangrejo Loco " El Mar a l' Eixample " ofrece una excelente cocina tradicional marinera en el centro de Barcelona..

Seleccionamos los mejores productos de nuestra tierra para ofrecerles una experiencia gastronómica inigualable.

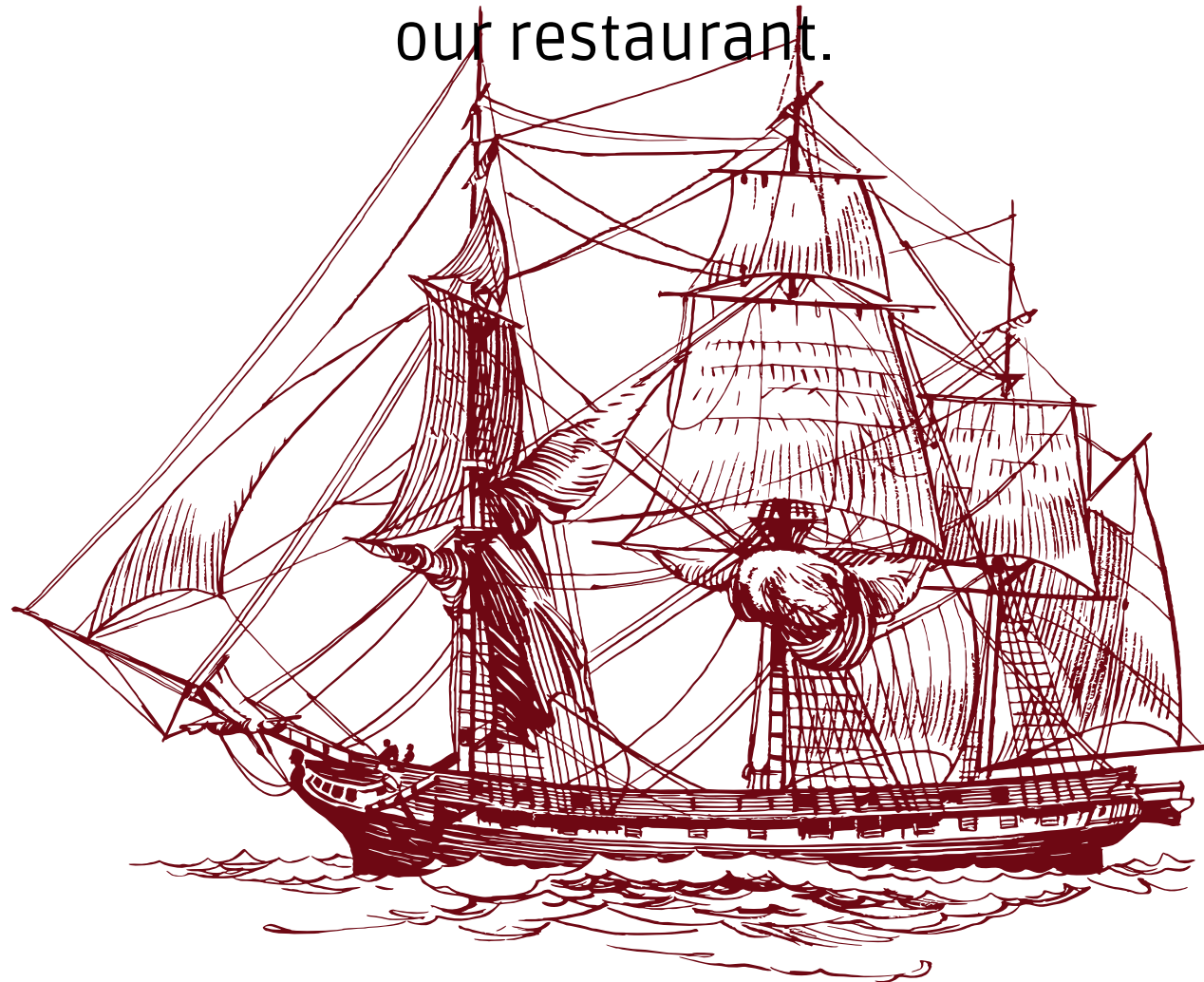
Desde que abrimos para los Juegos Olímpicos de 1992, siempre es un placer recibirlos en nuestra casa



The Cangrejo Loco Restaurant "El Mar a l' Eixample " offers excellent traditional mediterranean cuisine in the center of Barcelona

We select the finest products from our land to offer you an unparalleled gastronomic experience.

Since we opened for the 1992 Olympic Games, it has always been a pleasure to welcome you to our restaurant.



# MENU TRITÓN

## STARTER

Coca bread with tomato and olive oil

Lettuce mix with marinated salmon, avocado and edamame beans

## MAIN COURSE

Seafood Paella

fish and seafood

## DESSERT

Catalan crème brûlée with “Carquinyoli”

## DRINKS

Mineral water

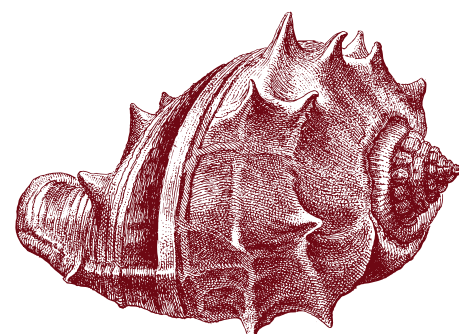
Softdrinks

Beer

White wine Viñas del Vero “ Macabeo & Chardonnay “ ( D.O Somontano )

Red wine Viñas del Vero “ Cabernet Sauvignon & Merlot “ ( D.O Somontano )

Coffee or infusions



# MENU TIMÓN

## STARTER

Coca bread with tomato and olive oil

Salt cod carpaccio with pine nuts and black olive oil

## MAIN COURSE

Baked gilthead (sea-bream) fillet

with potatoes, tomatoes and onion

Salt cod with garlic mousseline

potatoes and tomato sauce

Veal entrecot with green pepper sauce

and pilaw rice and black sesame

## DESSERT

Cream lyonnaise with hot chocolate

## DRINKS

Mineral water

Softdrinks

Beer

White wine Viñas del Vero " Macabeo & Chardonnay " ( D.O Somontano )

Red wine Viñas del Vero " Cabernet Sauvignon & Merlot " ( D.O Somontano )

Coffee or infusions

# MENU ORZA

## PICA PICA [TO SHARE]

Coca bread with tomato and olive oil

Iberian cured ham ( Shoulder )

Dill marinated salmon

Mussels marinated style

## MAIN COURSE

Paella with noodles and fish stock "with allioli "

## DESSERT

Caramelized puff pastry with truffle chocolate cream

## DRINKS

Mineral water

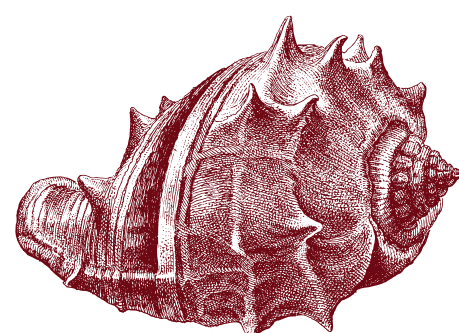
Softdrinks

Beer

White wine Viñas del Vero " Macabeo & Chardonnay " ( D.O Somontano )

Red wine Viñas del Vero " Cabernet Sauvignon & Merlot " ( D.O Somontano )

Coffee or infusions



# MENU ACIS

## PICA-PICA [ TO SHARE ]

Coca bread with tomato and olive oil

Iberian cured ham (Shoulder )

Dill marinated salmon

Seafood croquettes

Mussels in sauce at fisherman style

## MAIN COURSE TO CHOOSE

“Senyoret paella “ without shell

Black rice whit cuttlefish and clams

Chicken and vegetables paella

## DESSERT

Caramelized puff pastry with truffle chocolate cream

## DRINKS

Mineral water

Softdrikns

Beer

White wine Viñas del Vero “ Macabeo & Chardonnay “ ( D.O Somontano )

Red wine Viñas del Vero “ Cabernet Sauvignon & Merlot “ ( D.O Somontano )

Coffee or infusions



# MENU GALATEA

## PICA-PICA [ TO SHARE ]

Coca bread with tomato and olive oil

Iberian cured ham (Shoulder )

Dill marinated salmon

Batter-dipped squid rings

Seafood croquettes

Mussels in sauce at fisherman style

## MAIN COURSE

Seafood Paella

fish and seafood

## DESSERT

Chocolate and coffee ingot

## DRINKS

Mineral water

Softdrinks

Beer

White wine Viñas del Vero " Macabeo & Chardonnay " ( D.O Somontano )

Red wine Viñas del Vero " Cabernet Sauvignon & Merlot " ( D.O Somontano )

Coffee or infusions



# MENU ZEUS

## PICA-PICA [ TO SHARE ]

Coca bread with tomato and olive oil

Iberian cured ham (Shoulder )

Seafood croquettes

Fried small green pepper

Mussels in sauce at fisherman style

## MAIN COURSE TO CHOOSE

Baked gilthead (sea-bream) fillet with potatoes, tomatoes and onion

Salt cod with garlic mousseline, potatoes and tomato sauce

Veal entrecot with green pepper sauce and pilaw rice and black sesame

## DESSERT

Chocolate and coffee ingot

## DRINKS

Mineral water

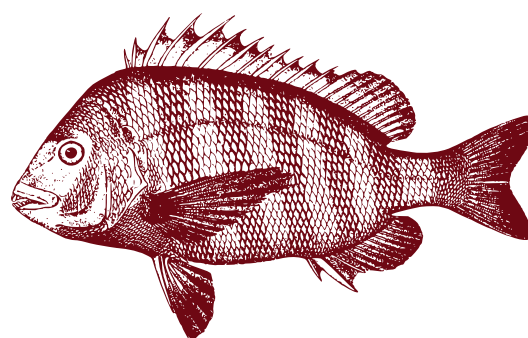
Softdrinks

Beer

White wine Viñas del Vero " Macabeo & Chardonnay " ( D.O Somontano )

Red wine Viñas del Vero " Cabernet Sauvignon & Merlot " ( D.O Somontano )

Coffee or infusions





# MENU EGEÓN

## PICA-PICA [ TO SHARE ]

Coca bread with tomato and olive oil

Iberian cured ham (Shoulder )

Dill marinated salmon

Seafood croquettes

Batter-dipped squid rings

## MAIN COURSE TO CHOOSE

Monkfish Suquet ( stew ) with potatoes and clams ( 2 medaillons)

Grilled northern hake with sautéed garlic, chili and serry vinegar

Veal sirloin with Pedro Ximénez wine sauce

## DESSERT

Cheese cake with red fruit coulis

## DRINKS

Mineral water

Softdrinks

Beer

White wine Viñas del Vero " Macabeo & Chardonnay " ( D.O Somontano )

Red wine Beronia Crianza ( D.O Rioja )

Coffee or infusions



# VEGETERIAN MENU

Coca bread with tomato and olive oil

## STARTER TO SHARE

Salad with goat cheese, roasted pear and caramelized walnuts

Ember –Roasted Vegetables

Beet hummus with vegetable crudites

## MAIN COURSE TO CHOOSE

Spinach cannelloni

Vegetable Paella

Grilled vegetables with romesco sauce

## DESSERT TO CHOOSE

Fruit salad

Catalan cremè brûlée with “ Carquinyoli “

## DRINKS

The same drinks group

