

## Home-made Desserts

Idiazabal Cheesecake 6

Crema Catalana 5

Honey & Mató Cheese 5

Musician Dessert 6

Nuts with caramel & a cup of Moscatell Sweet Wine

3 scoops of ice cream 5

to choose from: Chócolate, Cream, Vanilla, Strawberry

Our Peach Melba 8

Crème caramel, Grilled Peach and Pineapple,  
Strawberry ice cream, Cream and Caramel

Crème Caramel with Cream 5

Chocolate Coulant with Ice Cream 6

## Wines from Jerez & Sweet

Manzanilla 4

Fino 4

Dolç de Mataró 4

Porto Tawny 4

Moscatell Torres 4

## Drinks

### Cold

Estrella Damm 2,7

Voll Damm 2,7

Túria 2,7

Wine or Cava Sangría 6

Tinto de Verano 5

Vermouth of the House 3,2

Soda, Water, Juice 2,7

### Hot

Coffee 1,9

Cortado 2,1

Coffee with Milk 2,3

Capuccino 2,5

Irish 6

Infusion 2,7

Liqueur Coffee 2,7 - 3,2

Terrace Supplement 10%

## Wine

### RED

Desig Negre 12 - 3 \*

DO Catalunya. Garnacha, Tempranillo, Syrah

77 veremes negre 15

DO Penedès. Garnacha, Syrah, Cabernet Sauvignon

Turó de les Llebres 23

DO Massís del Garraf. Eco. Sumoll, Marselan

Efecte Volador 15

DO Montsant. Eco. Garnacha, Samsó, Syrah

Lo Petit de la Casa 19 - 4,5 \*

DO Priorat. Eco. Garnacha, Samsó, Syrah

Domínio del Soto Roble 20 - 4,7 \*

DO Ribera del Duero. Eco. Tinta Fina

Tinto Figueró Crianza 27

DO Ribera del Duero. Tinta Fina

Pago de CaPielanes Crianza 33

DO Ribera del Duero. Tinta Fina

Artuke 14 - 3,5 \*

DO Rioja. Eco. Tempranillo, Viura

Pies Negros 21

DO Rioja. Eco. Tempranillo, Graciano

Finca Los Locos 34

DO Rioja. Eco. Tempranillo, Graciano

La Ferme du Mont 24

AOC Cotes du Rhone. Eco.

Syrah, Grenache, Mouvedre

### ROSÉ

Parvus rose 17 - 4 \*

DO Alella. Eco. Syrah

Gran Ferrage 24

AOC Cotes de Provence. Eco. Cinsault, Grenache Noir

### \*Cups of Wine

### WHITE

Desig Blanc 12 - 3 \*

DO Catalunya. Garnacha, Sauvignon Blanc

77 veremes Blanc 15

DO Penedès. Xarel·lo. Fermentado en Bota

Bosc del Calau 16

DO Massís del Garraf. Eco. Xarel·lo Sobre Lias

Efecte Volador 17

DO Montsant. Eco. Garnacha Blanca, Muscat

Laqarta 17

DO Terra Alta. Garnacha Blanca Viñas Viejas

Tocat del Ala 18

DO Empordà. Garnacha Blanca, Macabeu

El Marido de mi Amiga 14

DO Rioja. Malvasia, Sauvignon blanc

Finca Tres Olmos Lias 16 - 4 \*

DO Rueda. Verdejo Sobre Lias

Harena 20

DO Rueda. Verdejo Crianza

O Luar do Sil 17

DO Valdeorras. Eco. Godello

Quinta De Couselo 20 - 4,5 \*

DO Rias Baixas. Albariño, Godello, Loureiro

Lagar do Merens 28

DO Ribeiro. Eco. Treixadura, Lado, Caiño Longo

Domaine Trenel 21

AOC Macon Villages. Eco. Chardonnay

### SPARKLING

Miquel Pons 16 - 4 \*

DO Cava. Eco. Xarel·lo, Perellada, Macabeu

Rimarts 24 Brut Nature 18

DO Cava. Eco. Xarel·lo, Perellada, Macabeu

Eulalia de Pons Brut 23

DO Cava. Eco. Xarel·lo, Macabeu

Mirgin Brut Nature Rosé 20

DO Cava. Eco. Pansa Blanca, Macabeu

CALABRASA   
masia urbana

CALABRASA  
masia urbana

Sunday to Thursday from 12 to 00h

Friday & Saturday from 12 to 01h

[www.calabrasa.com](http://www.calabrasa.com) - 933 100 786 - [hola@calabrasa.com](mailto:hola@calabrasa.com)





## Tapas Masía Style

Patatas Bravas al Caliu 4,5  
Baked & Fried Monalisa, with Aioli and brava sauce

Spanish Omelette 5,9

Fried Baby Squid with Citrus Fruits 8,5

Home-made Chicken Nuggets 6,5

Anchovies in Vinegar with Lemon Aroma 7,2

Padrón Peppers 6,4  
some are spicy some are not

Home-made Fried Potatoes 3,9  
Agría Potato cut and fried with its skin

Esqueixada de bacallà 6,6  
Traditional Catalan Raw Cod Salad

Huevos Estrellados with Iberian Ham 11,0  
Fried Eggs with potatoes and Iberian Ham

Roasted Snails a la Llauna 11,5  
Traditional Catalan style

Spiced Chorizo meat and Black Rice Pudding 9,0

Garlic Prawns with Chili Pepper and Olive Oil 11,6

Marinated Salmon with Citrus Fruits 13,0

Iberian Ham Croquettes 8,0

Iberian Ham from Acorn Fed Pigs D.O. Guijuelo 16,5

Cecina from León with Cheese & Truffle Oil 17,5

Assorted Cheese Platter 11,5

Assorted Cured Meat Platter 13,5

Rock Mussels in Cava Sauce 7,8

Clams in Marinera sauce 9,6

Grilled Razor Shell 8,6

Grilled Prawns with Mery Sauce 13,5

Coca Bread with Tomato 2,7

Olives Campo Real 1,8

Sauces 1,5  
Smoked Aioli, Chimichurri, Romesco, Brava

# CALABRASA

masía urbana

## Salads & Vegetables

Grilled Vegetables with Romesco Sauce 12,7

Burrata Salad with Arugula, Strawberries y Orange 8,6

Tomato Salad with Onion and Tuna Belly 9,4

Traditional Xató Salad from Garraf 7,2

Grilled Asparagus with Romesco Sauce 8,8

Toasts with Escalivada and Anchovies 9,5

Grilled Eggplant with Goat Cheese 8,4

## Charcoal Grilled Paella

(minimum two people, price per person)

Mountain Paella with Iberian Ribs and Vegetables 15,4

Marine Paella with Fresh Fish and Seafood 16,8

Black Paella with Cuttlefish in its Ink and Seafood 16,8

Veggie Paella with Season Vegetables 14,9

Soupy Rice with Lobster 23,4

## Special Grilled Sandwiches

Shepherd's Burger 9,5  
Grilled Beef Burger, Onion,  
Lettuce and Mustard

Burger Wagyu 13,5  
Grilled Wagyu Burger, Onion,  
Lettuce and Mustard

Fresh Botifarra 7,5  
Farm Botifarra Sausage with  
Romesco Sauce

Milk-cap Botifarra 8,5  
Milk-cap Botifarra Sausage with  
Romesco Sauce

Foie & Cep Botifarra 9,9  
Foie & Cep Botifarra Sausage with  
Romesco Sauce

Baby Squid 5,9  
Fried Baby Squid  
with aioli and Brava Sauce

Extras +0,5

Bacon, Cheddar, Brie, Cabrales, Gorgonzola, Manchego, Extra Sauce

Extras +1,5

Fried Potatoes with its skin, Baked Potato

## Charcoal Grilled Meat

Roasted Young Chicken 12,5

Traditional Farm Botifarra Sausage 8,5

Milk-Cap Mushroom Botifarra Sausage 9,5

Foie & Cep Botifarra Sausage 10,9

Marinated Pork shish Kebab 6,9

Beef Entrecote 19,0  
Cárnicas Truki

Beef Sirloin 21,0  
Cárnicas Truki

Beef Rib Steak 1kg 44,0  
Cárnicas Truki

Wagyu Rump Cap 23,6  
Santa Rosalía

Sucker Lamb Chops 17,8

Pork Ribs 14,5

Sea Brochette 40cm 14,0

Mountain Brochette 40cm 13,0

Sea and Mountain Brochette 40cm 13,5

Sides: Salad, Baked Potatoes,  
Fried Potatoes with its Skin or White Beans

## Charcoal Grilled Fish

Grilled Sardines with Garlic and Parsley 6,8

Stuffed Squid with Vegetables & Botifarra 16,5

Cod with Garlic Mousseline 16,8

Monkfish, Sea Bass, Turbot, or Gilt-head Bream 18,0  
Grilled, Baked in Salt or Baked with Potatoes

Lobster with Saffron and Lemon Butter 26,0

Grilled Seafood Calabrása 32,0  
(minimum 2 pax, price per person)

Terrace Supplement 10%