

Wines

Reds

Clos Primat PDO Empordà. Grenache, carignan and cabernet sauvignon	€ 4.50	€ 15.50
Castell del Remei PDO Costers del Segre. Tempranillo, grenache, syrah and cabernet sauvignon	—	€ 17.50
Sindicat La Figuera PDO Montsant. Grenache	€ 5.00	€ 18.50

Rosé

Clos Primat PDO Empordà. Merlot, tempranillo and syrah	€ 4.50	€ 15.50
Sindicat La Figuera PDO Montsant. Grenache	€ 5.00	€ 18.50

White

Karamba PDO Penedès. Macabeo, xareho, parellada and chardonnay	€ 4.50	€ 15.50
Petit Caus PDO Penedès. Xareho, macabeo, chardonnay and white chenin	€ 5.00	€ 18.50
Abadal PDO Pla del Bages. Picpoul, macabeo, chardonnay and sauvignon blanc	—	€ 21.50

Cava

Família Oliveda, Brut PDO Cava. Xareho, parellada and macabeo	€ 4.50	€ 19.00
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Including VAT

















‘What I really like is country cooking, village bread, good olive oil!’

Joan Miró

Snacks

“Gazpacha” or “arbequina” olives	€ 3.75
Crispy coca bread with tomato With extra virgin olive oil from Mont-roig del Camp (PDO Siurana) Gluten-free option also available	€ 3.50 € 3.75
Prawn lollipops Six battered prawns with tartar sauce	€ 10.50
Croquettes with Catalan tomato bread Assortment of ham, chicken and mushroom croquettes	€ 14.00
Patatas bravas	€ 6.75
Iberian ham with crispy coca bread with tomato Gluten-free option also available	€ 16.75 € 17.00
Andalusian-style baby squids	€ 11.50
Panko crusted chicken strips with barbecue sauce	€ 8.50
Potato and onion omelette tapa with Catalan tomato bread Gluten-free option also available	€ 6.00 € 6.25
Courgette omelette tapa with Catalan tomato bread Gluten-free option also available	€ 6.00 € 6.25

For your own safety, if you have a food allergy or intolerance, please ask our staff about the ingredient of various dishes and how they are prepared.

 Contains gluten	 Soya	 Sesame seeds
 Crustaceans	 Dairy	 Sulphur dioxide and sulphites
 Eggs	 Nuts	 Molluscs
 Fish	 Celery	 Lupin beans
 Peanuts	 Mustard	

Including VAT

Menú

Inspired by miró

The restaurant at the Fundació Joan Miró takes you on a gastronomic journey through the Mediterranean diet, thanks to a seasonal menu that sets great store by local produce, fresh fruit and vegetables and traditional cuisine. We offer several dishes with close ties to Mallorca and Camp de Tarragona, two artistic and emotional landscapes very dear to Joan Miró’s heart, including *xató* salad, *sobrassada* cured sausage and virgin olive oil.

Bon appétit!

Fixed price meal
€ 27.75

Combine two à la carte dishes to make your fixed price meal
1st + 2nd + water or glass of wine + dessert or coffee
Dishes with one * have an extra charge of €1.50
Dishes with two ** have an extra charge of €3
Dishes with three *** have an extra charge of €4

First course

Seasonal cream soup Ask our waiting staff about today's soup	€ 8.00
Smoked salmon salad with blue cheese and tart apple	€ 13,25
Salad with goat's cheese and honey and lemon vinaigrette Mixed lettuce, including lamb's lettuce, cherry tomatoes, goat's cheese and vinaigrette	€ 12.00
Catalan oven roasted vegetables with anchovy Oven roasted red pepper, eggplant and onion accompanied by anchovies	€ 12.75
Beef carpaccio with parmesan accompanied by toast Very thin slices of raw beef dressed with extra virgin olive oil from Mont-roig del Camp (PDO), pepper, salt and parmesan	€ 13.50
Xató salad Escarole salad with crumbled cod, tuna, xató sauce (tomatoes, nuts, garlic, extra virgin olive oil from Mont-roig del Camp, DO Siurana, etc.), black olives and anchovies	€ 14,50 *
Mallorcan noodles Ribbons of pasta with Mallorcan <i>sobrassada</i> and caramelised onions	€ 11.50

Including VAT

Second course

Country sausage with common beans and baked tomato	€ 14.00
Grilled salmon supreme or with a touch of citrus with sautéed vegetables	€ 16.50**
Catalan style cod	€ 18.00***
Rice wok with vegetables and chicken (Vegetarian option without chicken)	€ 13.00
Grilled lamb with caliu potato and aioli Ribs and chops	€ 16.50**
Entrecote with baked potatoes and oven roasted vegetables	€ 18.00***
Roast cannelloni with béchamel	€ 13.50
Tuna tataki marinated in ginger, soya, sesame and rice vinegar on a crispy bed of fried corn	€ 17.50***
Dish of the day Ask our waiting staff about today's dish	€ 14.50

Desserts

Crema catalana	€ 5.50
Cheesecake	€ 6.00
Brownie with vanilla ice cream	€ 5.50
Apple crisp with nougat ice-cream	€ 5.75
Yoghurt with fruit or seasonal fruit Ask our waiting staff about today's fruit	€ 4.50
Dessert of the day Ask our waiting staff about today's special	€ 5.50

Including VAT