



* *JA*... **Cafè**

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

Joan Miró

Snacks

Arbequina olives € 3.75

Crispy coca bread with tomato € 3.50
With extra virgin olive oil from Mont-roig del Camp (PDO Siurana)



Crispy coca bread with tomato (Gluten free option) € 3.75
With extra virgin olive oil from Mont-roig del Camp (PDO Siurana)

Prawn lollipops € 10.50
Six battered prawns with tartar sauce



Croquettes with Catalan tomato bread € 14.00
Assortment of ham, chicken and mushroom croquettes



Patatas bravas € 6.75



Iberian ham with crispy coca bread with tomato € 16.75



Coca flatbread with sardines € 14.00
Coca with oven roasted red pepper, eggplant and onion with sardines



Coca flatbread with Catalan sausage € 14.00
Coca with oven roasted red pepper, eggplant and onion with Catalan sausage



Potato and onion omelette tapa with Catalan tomato bread € 5.50



Potato and onion omelette tapa with Catalan tomato bread € 5.75
(Gluten free option)



Courgette omelette tapa with Catalan tomato bread € 5.50



Courgette omelette tapa with Catalan tomato bread € 5.75
(Gluten free option)



Including VAT

Menu

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

€ 27.50

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 € 8.00
Ask our waiting staff about today's soup

Quinoa with vegetables and yoghurt sauce € 11.50



Salad with goat's cheese and honey and lemon vinaigrette € 12.00
Mixed lettuce, including lamb's lettuce, cherry tomatoes, goat's cheese and vinaigrette



Catalan oven roasted vegetables with anchovy € 12.75
Oven roasted red pepper, eggplant and onion accompanied by anchovies



Xató salad € 14.25 *
Escarole salad with crumbled cod, tuna, *xató* sauce (tomatoes, nuts, garlic, extra virgin olive oil from Mont-roig del Camp, PDO Siurana, etc.), black olives and anchovies



Mallorcan noodles € 11.50
Ribbons of pasta with Mallorcan *sobrassada* and caramelised onions



Including VAT

SECOND COURSE

Country sausage with common beans and baked tomato € 14.00

Cod with *sanfaina* € 16.50**

Catalan ratatouille based on aubergine, courgette and fried tomato



Rice wok with vegetables and chicken € 13.00

(Vegetarian option without chicken)

Beef carpaccio with parmesan accompanied by toast € 13.50

Very thin slices of raw beef dressed with extra virgin olive oil from Mont-roig del Camp (PDO), pepper, salt and parmesan



Salmon with tomato and pickle vinaigrette € 16.00**



Entrecote with baked potatoes and oven roasted vegetables € 17.50***

Roast cannelloni with béchamel € 13.50



Dish of the day € 14.00

Ask our waiting staff about today's dish

DESSERTS

Mel i mató € 5.25



Crema catalana € 5.50



Ibizan greixonera cheesecake € 5.50



Cheesecake € 5.75



Brownie with vanilla ice cream € 5.50



Yoghurt with fruit or seasonal fruit € 4.50

Ask our waiting staff about today's fruit



Bread with chocolate, extra virgin olive oil and salt € 5.75

With extra virgin olive oil from Mont-roig del Camp (PDO Siurana)



Including VAT

Wines

REDS

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

ROSÉ

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

WHITE

Karamba PDO Penedès. Macabeo, xarel·lo, parellada and chardonnay	€ 15.50
Petit Caus PDO Penedès. Xarel·lo, macabeo, chardonnay and white chenin	€ 17.50
Abadal PDO Pla del Bages. Picpoul, macabeo, chardonnay and sauvignon blanc	€ 21.50

CAVA

Família Oliveda, Brut PDO Cava. Xarel·lo, parellada and macabeo	€ 19.00
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Including VAT

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

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