



MENÚ GRILL'ARTS



NEW

LAMB TACOS · 15

Marinated with ras al Hanout, mint vinaigrette and lime zest

AUBERGINE · 12,5

Aubergine escalivada with dark beer sauce and blue cheese

CHICKEN WINGS · 13

At low temperature with the secret sauce of "Tito Xarli"

THE MOST POWERFUL

THE BRAVAS · 6,5

Potato cubes accompanied by two sauces, our brava sauce and a mild lactonese

CHEESE CASSEROLE · 14

Baked. Cow sheep and goat cheese with our fig jam

OCTOPUS · 21

Grilled finish with creamy potato, paprika de la Vera, cocoa and virgin olive oil.

LAS RIBS DE GRILL'ARTS · 21

Low temperatura pork ribs with BBQ sauce and creamy pumpkin.

IBERIAN PLUMA · 18

At low temperature grilled with our dark beer sauce

PULLED BEEF TACOS · 15

Low temperature shredded beef tacos with coleslaw

SNACKS

FRIED PEPPERS · 8

GILDAS · 2/U

OLIVES A LA MENORQUINA · 8

PIG'S FEET CARPACCIO · 14

With pistachio vinaigrette and black truffle emulsion

TORTILLA PINCHO · 13

Creamy omelette made with cod, garlic and romesco sauce.

THE CLASSICS

IBERIC JAM · 18

Iberic Ham cut with a knife and crystal bread with oil

CHEESE BOARD · 12,5

Variety of 3 cheeses D.O Cataluña with nuts and quince

CROQUETTES · 2/U

Mushrooms / cooked / chilled with goat cheese / oxtail

BURRATA · 12

Burrata with figs and Italian sun-dried tomato, with pesto vinaigrette and black olive powder

BABAGANOUSH · 8

Creamy roasted eggplant, feta cheese powder and pomegranate, accompanied by carrot sticks

PUMPKIN HUMMUS · 12

Roasted pumpkin hummus, sautéed with diced foie and curry chickpeas

COCA BREAD · 3,5

MINI SALADS

ARAGULA · 6

Arugula salad with garlic vinaigrette, feta cheese, tomato and crunchy onions

THE CLASSIC · 5

Lettuce salad with tomato, Figueras onion and kalamata olives

DESSERTS

THE CHEESE CAKE
OF THE WEEK · 7

OUR TORRIJA · 7
CARROT CAKE · 6

CHOCOLATE COULANT · 6

HOURS:

Monday: 13 to 16
Wednesday to Friday: 13 to 23
Saturday: 12 to 23
Sunday: 12 to 16
Monday: closed



grill.arts

LEAVE US
YOUR
COMMENT!

