



PLATOS DE TEMPORADA - SEASONAL DISHES

Sopa de melón con helado de jamón ibérico Cold melon soup with iberian ham ice cream	13.90	Gazpacho de fresa Strawberry gazpacho	10.50
Pescado de lonja Fresh Local seasonal fish from the market	27.90	Canelones del mar Cannelloni sea	13.64
Steak tartare	26.50	Arroz de conejo con caracoles Spanish rice with rabbit and snails	19.70
Conejo con caracoles Rabbit with snails	27.39	Corazones de alcachofa con jamón Artichoke with ham	15.05

Nuestros clásicos - Our classics

Caracoles especiales
Special "los Caracoles" snails

Canelones de carne con bechamel trufada
Meat cannellonis with truffled bechamel

Pollo a l'ast
Traditional catalan roasted half chicken

Bacalao a la ampurdanesa
"Ampurdanesa" style cod

Paella "Los Caracoles"
"Los Caracoles" paella

Platos estrella - Our best dishes

Sopa boullabesa
Bouillabaisse soup (on the menu since 1925)

Croquetas de pollo y jamón
Ham and chicken croquettes

Macarrones cardenal
Pasta Cardenal-style

Paella de bacalao con verduras
Cod and vegetable Paella

SUPLEMENTOS - SIDE DISHES

Guarnición de verduras salteadas Side of sautéed vegetables	2.90	Salsa pimienta Pepper Sauce	2.00
Guarnición de patatas fritas Side of chips	2.25	Salsa "Café de París" "Café de Paris" Sauce	2.00
Guarnición de arroz blanco Side of white rice	2.25	All i oli Traditional Aioli	2.80
Guarnición de patatas asadas Side of roasted potatoes	2.90		

VINOS Y CAVAS A COPAS - WINES AND CAVA BY THE GLASS

Vino blanco White wine	5.39	Vino tinto reserva Read "reserva" wine	8.75
Vino rosado Rose wine	5.39	Cava	4.68
Vino tinto crianza Read "crianza" wine	5.39	Sangría	5.39

* IN CASE YOU HAVE ANY FOOD SENSITIVITIES OR ALLERGIES, DON'T HESITATE IN CONTACTING ANY OF OUR RESTAURANT STAFF.
10% TAX INCLUDED



COLD STARTERS

Mixed salad Ensalada de la huerta	10.89	Anchovies "Los Caracoles" Anchoas "Los Caracoles"	13.86
White tuna belly salad Ensalada de ventresca de bonito	14.74	Catalan salted cod salad Esqueixada de bacalao	14.19
Burrata salad Ensalada de burrata	14.00	Gazpacho	9.79
Iberian Ham Jamón ibérico de bellota	23.90	Catalan-style roasted Vegetables Escalivada	11.99

WARM STARTERS

Ham and chicken croquettes Croquetas de pollo y jamón	9.79	Special snails Caracoles especiales	12.65
Clams with artichoke hearts Almejas con corazones de alcachofas	19.90	Traditional "padrón" peppers Pimientos del padrón	10.56
Garlic shrimps Gambas al ajillo	15.18	Steamed or marinère mussels Mejillones al vapor o marinera	12.65
Spanish "broken eggs" with truffle oil Huevos estrellados con trufa	13.09	Roman-style squid Calamares a la romana	14.08
Cod fritters Buñuelos de bacalao	10.99	Tempure scallions Cebolletas en tempura	11.05

SOUPS, VEGETABLES AND PASTAS

"Los Caracoles" fish soup Sopa de pescado "Los Caracoles"	10.89	Vegetable cannelloni Canelones de verduras	11.55
Bouillabaisse soup (on the menu since 1925) Sopa boullabesa (En la carta desde 1925)	23.90	Meat canelloni with truffled béchamel Canelones de carne con bechamel trufada	12.71
Sautéed vegetables Verduras salteadas	11.44	Pasta "Cardenal" Macarrones cardenal	12.54

OUR TRADITIONAL RICES

Paella "Los Caracoles" Paella especial "Los Caracoles"	19.69	Mixed Paella without shells Paella parellada mixta	19.69
Cod and vegetable Paella Paella de bacalao y verduras	17.99	Lobster Paella Paella de bogavante	30.69

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OUR FISH AND SEAFOOD

Catalan-style salted cod Lomo de bacalao a la llauna	23.32	Sole prepared to your liking (300 g) Lenguado al gusto	27.50
Cod "a la Ampurdanesa" Lomo de bacalao a la ampurdanesa	24.44	Seafood casserole "Los Caracoles" Zarzuela "Los Caracoles"	28.90
Cod "a la muselina de all i oli" (with aioli) Lomo de bacalao a la muselina de all i oli	24.44	Grilled Salmon supreme Suprema de salmón plancha	19.85
Cuttlefish "from the beach straight on to the grill" Chipirones de playa a la plancha	15.62	Seafood platter Mariscada	42.50
Medallions of Monkfish with burned garlic Medallones de rape al "all cremat"	26.84	Special Lobster seafood platter (min 2 people) Mariscada especial con bogavante (min 2 pax)	141.72
Donosti style Hake Tronco de merluza estilo "Donosti"	26.84	Grilled fish platter Parrillada de pescado	32.50
Baked Hake supreme with traditional potatoes Suprema de merluza al horno con sus patatitas	19.85	Grilled king prawns Langostinos a la plancha	26.90
		Grilled Crayfish Cigalas plancha (3 piezas)	42.13

OUR MEAT

Catalan roasted half chicken 1/2 pollo a l'ast	18.15	Oxtail served deboned with Parmentier potatoes Rabo de toro deshuesado con parmentier de patata	18.59
Garlic chicken Pollo al ajillo	19.05	Baked young goat with its sauce (450 g) Cabrito al horno en su jugo	32.45
Grilled Entrecôte (300 g) Entrecot a la plancha	23.32	Roasted suckling pig Segovian style Cochinillo de Segovia asado	42.95
Sirlion steak with "5 peppers" sauce or "Café de Paris" style Solomillo a las 5 pimientos o Salsa café de Paris	26.95	T-bone steak aged 40 days (1kg) Chuleton de ternera madurada 40 dias	45.93
Catalan "butifarra" sausage with white beans Butifarra de Lleida con judías del ganchet	11.05		

Desserts

Catalan-style "Crème brûlée" Crema Catalana	6.65	Variety of seasonal fruit Fruta variada	6.05
Ice cream with nougat Biscuit con turrón	6.05	Orange juice with Gran Marnier ice cream Zumo naranja con helado Gran Marnier	8.10
Three chocolate mousse Mousse de tres chocolates	8.25	Caramel flan with thyme ice cream Flan casero con helado de tomillo	6.50
Chocolate coulant Coulant de Chocolate	8.50	"Mató" fresh cheese flan with honey ice cream Flan de mató con helado de miel	6.05
Homemade ice creams Helados caseros	6.05	Assortment of cheeses Surtido de quesos	10.50
Variety of sorbets Sorbetes variados	6.05	Chocolate profiteroles Profiteroles con chocolate	7.90
"Los Caracoles" Pyjamas (Peach in syrup, flan and ice cream with nougat) Pijama "Los Caracoles"	9.90	Special dessert "Los Caracoles" Postre especial "Los Caracoles"	9.00

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