



from 1992  Recasens Family



To share



Fried squid with lime mayonnaise	12,90
 Iberian ham	14,90
 Cantabrian anchovies with Espinaler sauce (4 pieces)	9,90
 Lebanese hummus with sesame oil and toast	7,90
Green Salad with Tuna and Modena	10,50
  Goat cheese salad, apple, nuts and honey and mustard sauce	10,90
 Galician octopus with "Pimentón de la Vera"	19,50
 Grilled vegetables with Romesco	9,90
Homemade croquettes from "Grandma Dolors" (What flavor are they today?) -per unit-	1,90/u.
 Brie delights with cranberry and fig fudge	8,50
 "Patatas Bravas" with basil and kimchee "all i oli"	5,90
 Yummys of sweet potato with mayonnaise truffle and Parmesan	7,90

Our specialty: Rice and Paellas




Seafood paella 19,50 (prawns, crayfish, mussels, clams and cuttlefish)
Paella "Senyoret" 21,50 (prawns, mussels, cuttlefish, clams and squid) -all peeled-
 Vegetarian Paella 16,90 (Seasonal vegetables)
Black rice 18,90 (cuttlefish, clams and "all i oli")
Classic "fideuá" 18,90 (cuttlefish, clams and "all i oli")
Black "fideuá" 19,50 (Norway lobster, cuttlefish and romesco)
Stewed lobster rice 22,90
Stewed cod rice & vegetables 19,50
Xef Chef S.M. (ask our staff)

(MINIMUM 2 PERSONS, PRICE PER PERSON)
Ask for our gluten free options.





From sea

 Icelandic cod fish with honey "Mató" and nuts 18,90
Cod fish au gratin with soft mousseline with vegetables wok 17,50
 Fresh fish of the day S.M. Consult our room staff

Meats






 Duck confit with fresh fruit and red fruit sauce 16,50
Homemade burger with goat cheese gratin 12,50
 Grilled beef entrails with its garnish 15,90
 We have Beyond Burger as a vegan option 10,50

To accompany

  Artisan fries 3,50
 Bread with tomato, olive oil and salt flakes 2,50/u
 Gluten-free bread 1,90/u

Night dishes

DISHES AVAILABLE DURING DINNER HOURS

Caesar salad with crispy chicken 11,50
 Grilled octopus with Lebanese humus 20,50
 Grilled squid with garlic and parsley 11,90
 Grilled prawns with garlic and parsley 11,90
 Steamed Galician mussels or "Marinera" 10,50
 Clams in white wine or "Marinera" 14,50

Individual paellas (according to availability)



  @kuletosrestaurant

www.restaurantekuletos.com

Menus

Milú (UNTIL 12 YEARS)

FOR THE CHILDREN ...

STARTER TO CHOOSE

Homemade croquettes from "Grandma Dolors"

Spaghetti with tomato sauce and grated cheese

..... &

MAIN COURSE TO CHOOSE

Chicken escalope with fries and ketchup

Fried squid with fries and mayonnaise

..... &

DESSERTS

Fruit salad, ice cream or flan

DRINKS

50cl Still water or soft drink

*The menu cannot be shared.

12,90

one dish

16,90

two dishes

Tintín *

(MIN. 2 PERS. - MAXIMUM 8 PERS.)

STARTER TO SHARE

(All included)

Green Salad with Tuna and Modena

Brie delights with blueberry and fig candy

Homemade croquettes from "Grandma Dolors"

..... &

MAIN COURSE TO CHOOSE

Seafood paella (min 2 pers.)

Vegetarian Paella (min 2 pers.)

Black paella (min 2 pers.)

Clasic "fideuá" (min 2 pers.)

Chef suggestion

Fish of the day

..... &

DRINKS, DESSERTS OR COFFEE

Glass of wine, still water 50cl or soft drink.

We can adapt the menu for vegan or celiac people

*Desserts indicated with the asterisk are included in the Tintin Menu.

28,50

per person

Ask about our group menus!

Homemade desserts

Ice cream and sorbets* 4,75	 "Crema Catalana"* 4,75	Chocolate coulant with ice cream to taste 6,50
 Natural fruit salad* 3,90	 "Mel i mató" with walnuts* 4,75	Death by chocolate 7,50
 Egg flan with cream* 4,20	Dessert of the day* 5,50	Lemon sorbet with "Marc de Cava" 6,90

VAT included in prices. | If you have any allergies, we can adapt the dishes, ask us!