

# PER FEINA PER PLAER

AT THE BAR

## “TAPAS”

CHIPS FROM “LA CALA” “ALBERT ADRIÀ” 48GR	2.50€
BREAD WITH TOMATO (4U)	3.00€
RUSSIAN STYLE SALAD WITH TUNA	4.30€
ANCHOVIES IN OLIVE OIL	3.70€
WHITE ANCHOVIES WITH GARLIC AND PARSLEY	2.30€
SMOKED CODFISH FLAKES WITH DRY TOMATO AND BLACK OLIVES	5.00€
FUET “CAL ROVIRA”	3.50€
CHORIZO “CAL ROVIRA”	3.50€
SEMI-CURED CHEESE “TAPA” PAYOYO	4.50€
IBERIAN PORK LOIN 100% “BELLOTA” GILDA (1U)	9.00€ 4.00€



# PER FEINA

TUNA BELLY POTATO SALAD	9.20€
TRADITIONAL ESCALIVADA (grilled vegetables)	8.50€
CORDOBAN SALMOREJO	8.00€
FRESH SALAD OF THE DAY	7.50€
EGGS with potatoes and caramelized onion	8.50€
PEAS with cuttlefish	11.50€
BARCELONA-STYLE MACARONI	9.50€
MEATBALLS IN PEPITORIA SAUCE	10.50€
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CONFIT CATALAN-STYLE COD	12.50€
CHARGRILLED ARTICHOKEs with romesco	12.00€
IBERIAN PORK SECRETO with mojo picón	12.50€
CHICKEN BREAST with salad or potatoes	9.50€

TO SHARE
VEGETABLES
SOUPS & CREAMS
SALAD
EGGS
CEPHALOPODS
PASTA
CASSEROLE
FROM THE MARKET
SEAFOOD CLASSICS
GRILL
DUROC PORK
MEAT CLASSICS

# PER PLAER

STEAK TARTARE	16.50€
CONFIT LEEK with hazelnuts and olives	10.50€
ONION SOUP with goat cheese	9.50€
CAESAR SALAD with crispy chicken	10.50€
SCRAMBLED EGGS with prawns, asparagus, and pancetta	18.00€
OCTOPUS TRIBUTE TO “LA SIRENA of Roses”	17.50€
TRADITIONAL CANNELLONI with truffled béchamel	12.00€
RICE with pork ribs, mushrooms, and aioli	18.00€
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OVEN-BAKED SEA BASS with sliced potatoes	20.50€
BEEF RIB-EYE with potatoes and Padrón peppers	29.00€
BRAISED PORK CHEEKS with mashed potatoes	21.50€
ROSSINI-STYLE BEEF TENDERLOIN with foie gras	33.00€

Bread service (portion/half portion) 2.00€ / 1.00€

Terrace supplement 10%

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## TAPAS

CORDOBAN SALMOREJO	4.00€
GILDA (pc)	4.00€
ANCHOVIES IN VINEGAR (pc)	2.30€
CANTABRIAN ANCHOVIES (pc)	3.70€
HOUSE CROQUETTES (pc)	2.00€
SOBRASADA WITH HONEY	7.50€
"CAL ROVIRA" FUET SAUSAGE	3.50€
SEMI-CURED PAYOYO CHEESE	4.50€
100% ACORN-FED IBERIAN LOIN	9.00€
COD CARPACCIO WITH OLIVE TAPENADE	5.00€

## THE CASSEROLES

MEATBALLS IN PEPITORIA SAUCE	10.50€
BRAISED PORK CHEEKS WITH MASHED POTATOES	21.50€
PEAS WITH CUTTLEFISH	11.50€
BARCELONA-STYLE MACARONI	9.50€
CANNELLONI WITH TRUFFLED	12.50€

## BY THE SLICE

ROSSINI-STYLE BEEF TENDERLOIN WITH FOIE GRAS	33.00€
BEEF RIB-EYE WITH POTATOES AND PADRÓN PEPPERS	29.00€
IBERIAN PORK PRESA WITH POTATOES AND PADRÓN PEPPERS	18.50€

## TO SHARE

STEAK TARTARE	16.50€
TUNA BELLY POTATO SALAD	9.20€
CAESAR SALAD WITH CRISPY CHICKEN	10.50€
SCRAMBLED EGGS WITH PRAWNS, ASPARAGUS, AND PANCETTA	18.00€
CONFIT LEEK WITH HAZELNUTS AND OLIVES	10.50€
EGGS WITH POTATOES AND CARAMELIZED ONION	8.50€
ARTICHOKES WITH ROMESCO SAUCE (2 pc)	12.00€

## MARKET SELECTION

OVEN-BAKED SEA BASS WITH SLICED POTATOES	20.50€
OCTOPUS "TRIBUTE TO LA SIRENA DE ROSES"	17.50€
GRILLED SKATE WITH SLICED POTATOES AND BUTTER-CAPER SAUCE	18.00€

## GRILLED TO BREAD

TRUFFLE BURGER WITH FRENCH FRIES	14.50€
BACON CHEESE BURGER WITH FRENCH FRIES	14.50€
GRILLED BUTIFARRA SAUSAGE WITH ARUGULA, CONFIT PIQUILLO PEPPERS, AND AIOLI	12.50€

BREAD WITH TOMATO (4 pc) 3.00€

BREAD SERVICE 2.00€



**CHEESECAKE with red berry purée and hazelnut-cocoa crumble**

**6.00€**



**HOMEMADE FLAN with whipped cream**

**5.50€**



**“VALRHONA” CHOCOLATE TRUFFLES**

**6.00€**



**CAVA WITH LEMON SORBET**

**6.50€**



**TOCINILLO DE CIELO (“Spanish egg yolk flan”) with passion fruit purée**

**4.50€**

