BAR RESTAURANTE DELICIAS

Crta. Del Carmel, C/ Mühlberg, 1
08024 BARCELONA
Tel. 93 429 22 02

Tapas

2,70€ - 4,75€

Patatas Suizas

Spicy potatoes

5,75€

Ensaladilla Rusa

Russian Salad

3,50€ - 6,00€

Pimientos del Padrón

Peppers from Padrón

4,35€ - 7,50€

Boquerones en vinagre

Anchovies in vinegar

5,25€

Champiñones

Mushrooms

17,75€

Pulpo a la Gallega

Galician style octopus

2,95€ - 5,00€

Morros

Pork cheeks

5,00€

Oreja

Pork ears

8,00€

Lacón con patatas hervidas

Pork shoulder fillets with boiled potatoes

6,50€

Callos

Tripe

2,00€

Chorizo frito (unidad)

Fried “chorizo” sausage (unit)

1,90€

Morcilla de Jaén

Blood sausage from Jaén (unit)

3,75€ - 6,50€

Longaniza de Aragón
Sausage from Aragón

9,00€ - 14,75€

Jamón ibérico
Cured iberian ham

4,85€ - 9,50€

Queso de oveja
Sheep cheese

12,25€ - 21,75€

Jamón ibérico y queso
Cured Iberian ham and cheese

8,00€

Secreto adobado
Grilled Iberian pork tenderloin

5,50€

Pincho moruno
Shish kabob

6,00€

Buñuelos de bacalao
Cod fritters

7,00€

Fingers de pollo
Chicken fingers

7,75€

Calamares a la romana
Batter-fried squid

3,10€ - 5,50€

Croquetas de pollo
Chicken croquettes

7,00€

Jalapeños
Jalapeño peppers

7,00€

Tempura de verduras
Vegetable tempura

4,35€ - 7,50€

Chocos
Small cuttlefish

7,75€

Rabas de calamar
Squid rings

13,00€

Chipirones
Small squids

4,10€ - 7,25€

Pescadito
Fried fish

5,10€ - 9,25€

Calamares a la Andaluza
Andalusia style squid

9,25€

Calamares a la plancha
Grilled squid

8,25€

Sepia a la plancha
Grilled cuttlefish

7,50€

Pulpitos a la plancha
Grilled baby octopus

7,50€

Chirlas a la marinera
Fishermen style clams

14,00€

Almejas a la plancha
Grilled clams

5,35€ - 8,50€

Mejillones al vapor
Steamed mussels

9,00€

Mejillones en salsa
Mussels in sauce

4,85€ - 9,00€

Gambas Saladas
Salted prawns

9,95€ - 17,75€

Gambas a la plancha
Grilled prawns (12 pieces)

9,95€ - 17,75€

Cigalas a la plancha
Grilled Dublin prawns
(16 Pieces)

2,50€ - 4,50€

Pan con tomate
Catalan tomato bread

Our letter

First courses

7,00€

Ensalada de la casa
House salad

9,00€

Ensalada de quesos y nueces
Cheese salad with nuts

8,00€

Esparragos blancos
White asparagus

6,50€

Gazpacho
(Andalusian tomato soup)

7,50€

Espaguetis Boloñesa
Spaghetti Bolognese

10,50€

Espaguetis con almejas, gamba y cigala
Spaghetti with clams, prawn and Dublin prawn

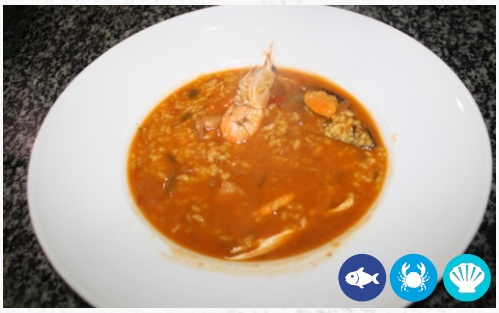
7,25€

Sopa de pescado
Fish soup

RICE

9,25€

Arroz negro
Black rice



11,25€

Arroz meloso
Stewed rice

13,75€

Paella (Minimum 2 persons.
Price per person)

MEAT DISHES

9,25€

Lomo a la plancha
Grilled Iberian Pork Loin

11,00€

Bistec de ternera a la plancha
Grilled Veal steak

14,25€

Costilla de cordero a la plancha
Grilled Lamb ribs

9,25€

Secreto adobado a la plancha
Grilled Iberian pork tenderloin

15,25€

Entrecot a la plancha
Grilled Tenderloin steak

9,50€

Pechuga de pollo a la plancha
Grilled Chicken breast

*Salsa/Sauce

- Cinco pimientas/ Five peppers
- Roquefort

16,75€

Entrecot con salsa*

Tenderloin steak with sauce*

10,75€

Pechuga de pollo con salsa*

Chicken Breast with sauce*

FISH DISHES

12,25€

Merluza a la plancha

Grilled Hake

15,00€

Merluza con almejas y gamba

Hake with clams and prawn

15,25€

Bacalao con samfaina

Cod with ratatouille

15,25€

Bacalao gratinado con alioli y espinacas

Au-gratin cod with garlic mayonnaise and spinach

10,75€

Sepia a la plancha

Grilled cuttlefish

DESSERTS

3,50€

Flan de huevo casero
Homemade egg custard

4,25€

Flan de huevo con nata
Custard with cream

5,00€

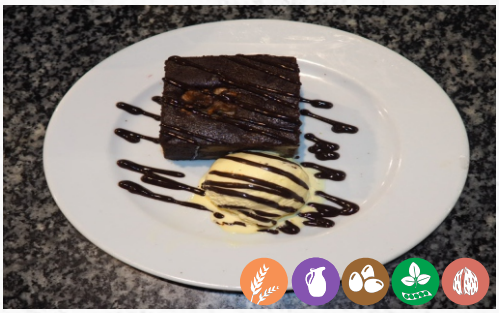
Crema Catalana
Catalan Crème

5,00€

Tarta de queso
Cheese cake

5,00€

Tarta de Santiago
Santiago cake



5,00€

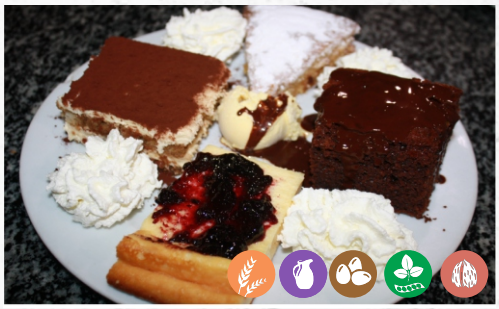
Brownie

5,00€

Tiramisu

5,00€

Profiteroles con chocolate
Profiteroles with hot chocolate



19,00€

Surtido de postres
Assorted Desserts

4,00€

Helado de vainilla con chocolate
Vanilla ice cream with chocolate

6,00€

Café Irlandés
Irish Coffee

5,50€

Café Delicias
“Delicias” Coffee

Vinos-Wines/Sangrías/Cavas

TINTOS/RED WINE

-De la Casa (D.O.P. Cariñena)	1,85€	-7,95€
-Bodegas de Abalos Crianza (D.O. Rioja)	2,95€	- 12,50€
-Fuentenarro Roble (D.O. Ribera del Duero)		14,50€
-Fuentenarro Crianza (D.O. Ribera del Duero)		21,00€

BLANCOS/WHITE WINE

-De la Casa (D.O.P. Cariñena	1,85€	-7,95€
-Turbio		7,95€
-Viñasol (vino ecológico ECO vi ecològic)		10,95€
- Manyol (D.O. Terra Alta)		12,50€
-Rueda de Gotica (D.O. Rueda)	2,95€	- 12,50€
-Albariño Vila Do Corpus (D.O. Rias Baixas)		16,00€

ROSADOS/ROSÉ WINE

-De la Casa (D.O.P. Cariñena)	1,85€	-7,95€
-Mateus		12,50€
-Cromatic (vino ecológico ECO vi ecològic) (D.O. Penedès)		14,50€

SANGRÍAS

-Sangria de vino	2,75€	- 13,95€
-Sangria de cava		14,95€

CAVAS

-Anna de Codorniu		15,00€
-Torres Prunera Brut Nature	2,35€	- 12,25€
-Canals & Munné		18,00€

Bebidas - Drinks

-Vermut/Vermouth ..... 3,50€
-Tinto de verano ..... 2,25€

	33cl	50cl
-Estrella Damm	2,15€	3,55€
-Damm Lemon (beer with lemon)	2,15€	3,55€
-Turia (toasted beer)	2,65€	4,25€

-Free Damm (alcohol-free beer) ..... 2,25€
-Free Damm Lemon (alcohol-free beer with lemon) ... 2,25€
-Voll Damm ..... 2,35€
-Bock - Damm (dark beer) ..... 2,15€
-Daura (gluten free beer) ..... 2,35€
-Corona ..... 2,90€

-Coca - cola /zero /zero-zero ..... 2,20€
-Fanta Naranja - Lemon/Trinaranjus/7up/Bitter Kas ... 2,20€
-Nestea/Aquarius/Tonic water/Vichi catalan ..... 2,20€
-Water (small / big) ..... 1,60€ / 2,60€
-Juice (Orange, peach or pineapple) ..... 2,00€

-Espresso ..... 1,35€
-Cortado / Cortado with oat milk ..... 1,40€ - 1,50€
-Coffe with milk / Coffe with oat milk ..... 1,60€ - 1,75€
-Americano ..... 1,50€
-Cappuccino ..... 2,50€
-Tea (green, black, red forest, roibos, poleo mint, camomile) ..... 2,00€
-Cacaolat (Chocolate milkshake) ..... 2,20€

ALÉRGENOS - ALLERGENS

CEREALES CON GLUTEN	CEREALS WITH GLUTEN
FRUTOS SECOS	SHELL NUTS
HUEVOS	EGGS
SULFITOS	SULPHITES
PESCADO	FISH
SOJA	SOY
LÁCTEOS	DAIRY
APIO	CELERY
MOLUSCOS	MOLLUSCS
CRUSTÁCEOS	CRUSTACEANS
PUEDE CONTENER	MAY CONTAIN