

## RAW BAR

OSTRA GILLARDEAU N° 5	
HALF DOZEN	35
DOZEN	65
OYSTER WITH BLOODY MARY SHOT	6
TUNA TARTARE ON LIME	25
RED TUNA SASHIMI ON CRISPY CORN	20

## TO START

RED SHRIMP BRIOCHE WITH QUAIL EGG	21
LOBSTER ROLL OUR WAY	22
BROKEN EGGS WITH TUNA TARTARE AND TRUFFLE	32
STEAK TARTARE WITH CURED EGG YOLK AND CROISSANT CRUNCH	24
SANTOÑA ANCHOVY 00 WITH TOMATO CONCASSÉ AND BASIL	24

## BARBILLÓN CLASSICS

100% ACORN FED IBERIAN HAM FROM EXTREMADURA	34
MY MOTHER'S RUSSIAN SALAD WITH SHRIMP FRITTER	16
WITH TUNA TARTARE	21
"JAMON-JAMON" CROQUETTES	16
ANDALUSIAN-STYLE BABY SQUID WITH BROKEN EGGS	21
JAPANESE TEMPURA PRAWNS	21
STEAK TARTARE NIGIRI WITH QUAIL EGG	22
GARLIC WHITE SHRIMP	28
ANCHOVY AND BOQUERÓN DIVORCE	9
GRILLED ARTICHOKE WITH MONTILLANA SAUCE	9

## PASTAS

FAKE PARMESAN AND TRUFFLE RISOTTO	26
SPAGHETTI ALLE VONGOLE	24
TENDERLOIN CANNELLONI WITH TRUFFLED BÉCHAMEL	24

BREAD AND APPETIZER 4

PRICES ARE EXPRESSED IN EUROS AND INCLUDE TAXES.

## SALADS AND VEGETABLES

REAL BURRATA, CONFIT TOMATOES, AND HAZELNUT PESTO	22
BABY SPINACH SALAD WITH SUN-DRIED TOMATO AND PARMESAN	18
THE BEST SEASONAL TOMATOES, ANCHOVIES, AND AVOCADO GAZPACHO	22
CAESAR SALAD WITH CRISPY CHICKEN, FINISHED AT THE TABLE (FOR SHARING)	28

## PAELLA

(PRICE PER PERSON, MINIMUM 2 PEOPLE)

SEÑORET RICE WITH XXL CARABINERO PRAWN WITH CARABINERO XXL	32 +10
IBERIAN PORK RICE	27
FREE-RANGE CHICKEN AND RED SHRIMP RICE	30
BLACK SEAFOOD FIDEUÁ	28

## MEATS AND FISH

GRILLED SALMON WITH TARTAR SAUCE AND ROASTED BIMBI	26
CATCH OF THE DAY	SM
DRY-AGED T-BONE STEAK ON THE JOSPER GRILL (APPROX. 800 G)	69/KG
GRILLED BEEF TENDERLOIN	32
WAGYU BURGER	25
SAUTÉED TENDERLOIN CUBES WITH VEGETABLES	26

## SIDES

DOUBLE-COOKED FRENCH FRIES	7
SAUTÉED VEGETABLES	7
BAKED POTATO WITH HOLLANDAISE SAUCE	7
BATAVIA SALAD	7

## SWEET ENDING

OUR ARAB CAKE	12
BAKED WHITE CHOCOLATE AND CHEESECAKE	12
FONDANT CHOCOLATE ICE CREAM AND TOPPINGS	35
WAFFLE COOKIE WITH MASCARPONE AND NUTELLA	14

BREAD AND APPETIZER 4

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# NEW YEAR'S EVE MENU

THERE IS NO BETTER WAY TO START THE  
NEW YEAR THAN AT THE  
BARBILLÓN GALA  
31/12/2024

## WELCOME

OUR SMOKED BLOODY MARY WITH GILLARDEAU OYSTER  
NO. 5 AND CAVIAR.

## SNACKS

CRISPY KING CRAB WITH AVOCADO CREAM AND CITRUS  
CAVIAR

RED PRAWN TARTARE, CORAL MAYONNAISE ON PLANTAIN

BRIOCHE WITH STEAK TARTARE, QUAIL EGG, AND GRATED  
TRUFFLE

CARABINERO CARPACCIO ON A CORN TOAST WITH SHALLOT  
GEL

## MAINS

FINE SEAFOOD CREAM, MARBELLA SHRIMP TARTARE, AND  
IBERIAN HAM CRUMBLE

FALSE MOREL MUSHROOM RISOTTO

TENDERLOIN Tournedos with Celery Root Purée and  
Rossini Sauce

## DESSERT

WHITE CHOCOLATE AND COCONUT CAKE.

## CELLAR INCLUDED

CHAMPAGNE JEAN DUMANGIN (FRANCE)  
WHITE WINE CLOUDY BAY (SAUVIGNON BLANC, NEW  
ZELAND)

RED WINE CEPA 21 (RIBERA DEL DUERO, SPAIN)

(FOR ANY CHANGES THAT NIGHT, OUR SELECTION OF WINES  
IS AVAILABLE AT A LA CARTE PRICE)

LIVE MUSIC, DJ & PARTY NOVELTIES

**190€ PER PERSON**  
TAX INCLUDED

BOOK YOUR TABLE, LIMITED PLACES