

BAR LA ESQUINA

BARCELONA MARKET-STYLE TAVERN

All our menu is designed to be shared

OUR COUNTER

COLD TAPAS

Charcoal-grilled sourdough bread with grated tomato [1]	4,5
Gilda XL with anchovy and boquerón, Gordal olive and piparra gazpacho sauce (KM.O) [1,4]	4,5
Potato salad with red prawn and fried egg [2,3,4]	16
Pink tomato with home-confected Cantabrian tuna and spring onion (KM.O) [4,10]	16
Charcoal-grilled lettuce hearts with smoked butter, hand-trimmed anchovies, and tomato-lemon vinaigrette [7,4]	16
Vic fuet tartare with french fries and creamy egg yolk (KM.O) [3]	14
Warm baby spinach salad with prawns, mushroom sofrito, and Mahón cheese cream [2,7,10]	12

HOT TAPAS

“La Esquina” patatas bravas with romesco sauce and garlic mayonnaise [8]	7,5
Three-Meat Stew Croquettes (3U) [1,3,7]	9,5
Fried aubergines with goat cheese and cane honey [7]	14
Stewed Scallop Turnover (2U) [1,13]	9
Traditional “cap i pota” [8]	14
Fried fresh beach squid [2,3,13]	22
Garlic Prawn Casserole [2]	18
Grilled red prawns (6U) [2]	26

OMELETTES

Spanish omelette in ‘Bomba de la Barceloneta’ style [3]	14
Spanish omelette with grilled foie gras and demi-glaze [3,7]	18

VEGETABLES

Grilled pumpkin and pear with hazelnut praline, arugula, and Mahón cheese (KM.O) [7,8,10]	14
Whole green beans with ham butter (KM.O) [7]	14

RICES

(MIN. 2 PEOPLE/PRICE PER PERSON)

Cuttlefish and red prawn rice (KM.O) [2,4,13]	26
Grilled Iberian pork shoulder rice (KM.O)	24

FROM THE GRILL

MEATS

Marinated pork belly, piparra juice, and mint [10]	16
Homemade free-range chicken sausage with mustard and pickled cucumber (KM.O) [10]	16
Free-range charcoal-roasted chicken with thyme (KM.O)	16
“Ral d’Avinyó” pork shoulder with walnut and ratafia sauce (KM.O) [7,8]	16
National selection beef tenderloin (18Ogr) + extra grilled foie gras and demi-glaze	26 +8
45-day dry-aged Simmental beef loin (500Ogr)	49

FISH

Grilled sardines with roasted eggplant and pepper (KM.O) [4]	16
Grilled cuttlefish with creamy citrus potato and fried almond (KM.O) [8,13]	21
Grilled corvina with mushroom pil pil [4]	22
Grilled sea bass with cherry tomatoes, anchovy, lemon, garlic, and parsley (FOR SHARING) [4]	38

OUR SIDES

SIDES		SAUCES	
French fries	4	Alioli [3]	3
Baix Llobregat lettuce salad	4	Romesco [1,8]	3
Wood-roasted peppers	6	Gorgonzola [7]	4,5
Baked potato with butter [7]	6		
Sourdough bread [1]	4		

[ALLERGENS]

1. Cereals containing gluten	6. Soy	11. Sesame seeds
2. Crustaceans	7. Dairy	12. Sulphites
3. Eggs	8. Tree nuts	13. Molluscs
4. Fish	9. Celery	14. Lupin
5. Peanuts	10. Mustard	

RESERVATIONS

laesquinabarcelona.com
bar@laesquinabarcelona.com
@laesquinabcn

93 768 72 42
C/ de Bergara, 2
08002 Barcelona