

## Bilou Bar

Bravas potatoes, garlic “all i oli” & spicy tomatoes sauce	5,80€
Salmón “Gravlax” 48h marinated with herbs & citrus	12€
Burratina with tomato carpaccio and basil oil	9,90€
Sicilianas Green Olives	3,20€
“Pan con tomate” (Catalán bread & tomato)	2,90€
Cheese selection with crackers	14€
Jamón Ibérico 100gr “Ibérico Ham”	14€
Pimientos del Padrón “ Mini green peppers fried”	7,80€
Little octopus “Pulпитos” with confit onions & sauce	14€
Wild hake with vegetables Ratatouille & basil oil	18€
Slow cooked tender beef “ Bourguigon” style	14€
Duck confit, sauté mushrooms & mash potatoes	14€

“ Pâté en Croûte “ foie gras mi-cuit y gelée de Brandy	16€
Pithiviers with Emmental gratin & celerí puré	16€
Chuletón ( T-bone steak ) from Galicia 1Kg with sides	58€

### ENTRE - PANES

---

Burger Bobby’s Cheese & French Fries	14€
Le “ Croque Monsieur ” gratinated cheese & lacón ham	12€
Hot Dog with confit and crispy onions	9,90€

### POSTRES

---

Baba with Ron, mascarpone chantilly and vainila	6,20€
Crêpes Suzette with Grand Marnier	6,20€
Mousse Chocolate 68% Cacao “ Pa-Oli-Sal “	5,80€
Cheesecake	5,60€

## MENU BILOU

Salmón “Gravlax” 48h marinated with herbs & citrus

\*\*\*\*\*

Pâté en Croûte de foie gras mi-cuit, pistachio  
y gelée de brandy

\*\*\*\*\*

Pithiviers with Emmental gratin & celerí puré

\*\*\*\*\*

Slow cooked tender beef “ Bourguigon ” style with parmentier

o

Wild hake with vegetables Ratatouille & basil oil

\*\*\*\*\*

Crêpes Suzette with “ Grand Marnier ” sauce

\*\*\*\*\*

Water - Coffe – Bread baguette from St. Josep

**48€** with tax

*Bistrot Bilou*

