

Serving from 18:00

gigi von tapas

ACCOMPANIMENT

pan de coca de folgueroles con tomato (bread with tomato, a local favourite) 3,25

TASTY BITES

sicilian green olives 3,95
tandoori spiced almonds (spiced in house) 3,50
gigi's fries with a coffee and sriracha salsa 4,50
oriental crispy aubergine sticks with spiced black vinegar reduction 6,30
fresh anchovies in jerez vinegar and olive oil 6,25
mixed seasonal mushroom croquettes with truffle oil and parmesan cream 6,00
spanish ham croquettes and parmesan cream 6,00
huevos rotos (a local dish with free range egg, french fries and cured ham) 7,95
huevos rotos (vegetarian) free range egg, french fries, mushroom paté, truffle oil and parmesan 7,95
crispy salt and pepper tofu with fermented black beans 6,00
japanese style sticky chicken wings 6,90
russian salad with ventresca tuna (vegetarian option 5,50) 6,50
selection of charcuterie 8,00
selection of cheese 8,00
jamon iberico de bellota: acorn fed – free range (cured 24months) 16,50

SMALL PLATES

drunken prawns sautéed in garlic, butter, white wine and lemon served with flour wraps 10,95
homemade porchetta, tomato jam, pickled vegetables 8,25
duck breast, pickled cabbage, mustard vinaigrette 7,20
pork neck, sweet potato, prune & amaretti 7,95
beef stew, coffee, chickpea & fermented soybean demi-glace, spicy spinach, crispy onion, crème fraiche 8,95
braised lamb, tabbouleh, yoghurt, mint, hibiscus, onion marmalade 8,95
crispy parmesan gnocchi, garden pea cream, stracciatella, lardo (vegetarian option 6,15) 7,15
cured pork belly, red cabbage puree, seasonal vegetables 8,20
seafood ceviche in aji amarillo leche de tigre 10,40
whiskey cured trout, samphire, sweet & sour orange, citrus vinaigrette 8,20
fabada asturiana (asturian bean stew) with octopus, pork belly, chorizo and smoked tomato 11,40
open omelette (free range eggs) with smoked haddock, buttered leeks and an almond & red pepper oil 7,80
farro whole grain salad, preserved lemon, caramelized nuts, white miso, parmesan, green leaves 7,95
mushroom ravioli, mushroom consommé and kombu & shiitake foam 8,90
quinoa "risotto", pistachio pesto, asparagus, lemon cream, ricotta salata (salt cured ricotta) 7,90

DESSERTS

lemon tart with crème fraiche 5,90
gigi's sticky toffee pudding with crème fraiche 5,95
selection of chocolate bom bom & truffles 5,25
coffee creme brulee and pistachio powder 4,95

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