

Cold dishes



BICNIC OYSTER

Celery and granny smith apple purée and pickled shallot.

4,3€/unit

SEASONAL SALAD*

Seasonal vegetables and fruits (raw and cooked), codfish 'brandada'.

12,8€

PORCHETTA

Roasted Pork stuffed with mushrooms served with green salad.

9,5€

RIVER TARTAR

Tavascan river trout, celeric, scallop, black truffle vinaigrette.

13,9€

DUCK PATÉ

Empordà duck terrine with seaweed and date purée.

9,9€

THE BICNIC UNMISSABLES

SUPER RAVIOLI II

Sea buckhorn and Iberian pork, lobster and coconut milk american sauce.

7,5€/unit

SMOKED TARTAR

Dry aged beef, smoked eel, served on oven cooked bone marrow.

19,5€

Hot dishes



BICNIC CROQUETTE

Made with mussels, curry and nori seaweed.

2,2€/unit

CODFISH "BUÑUELOS"

Caramelized Piquillo Pepper.

2,6€/unit

GRILLED OCTOPUS

Creamy polenta, tomato, olives and capers.

18,5€

GRILLED SCALLOP

Fennel puree, passion fruit and truffle.

13,8€

RED SHRIMP RICE

Thick rice, local coast red shrimp, mushrooms.

14,6€

STRIPED RAY

Grilled ray fish fin, black garlic 'alioli' and a 'suquet' style rock fish stew.

14€

DAILY FISH

Grilled, lettuce cream, lettuce hearts and a saffron emulsion.

16,5€

MARINATED SQUID

Grilled, with basil mayonnaise.

12,9€

VEGGIE ROYAL

Seasonal vegetables, tubers and a black truffle emulsion.

13,6€

LENTILS WITH FOIE

Stewed in a duck broth, with foie gras.

14,9€

LAMB TERRINE

Pistachios and pears, smoked eggplant, sour sauce & pesto.

11,9€

BIO EGGS

Low temperature cooked, burrata, mushrooms, sea urchin emulsion and cauliflower foam.

15,6€

TRUFFLED ENTRECÔTE

Grilled "rubia gallega" beef, mushrooms, truffled butter.

16,5€ (140gr) / 42€ (400gr)

BRAISED CHEEK

Veal cheek, boletus sauce, mushrooms and Jerusalem artichokes.

14,4€

AVINYÓ PORK

Lacquered "Ral d'Avinyó", Sichuan pepper sauce.

12,5€

IBERIAN PREY

Roasted, seasonal fruit, potato parmentier, celeriac.

15,1€

BICNIC FESTIVAL

Big piece of fish or meat to share - Ask our team for available options and prices.

From Monday to Friday at lunchtime*:

EXECUTIVE MENU

3 Chef's special dishes

+ Dessert/coffee

1 drink & bread included

25€

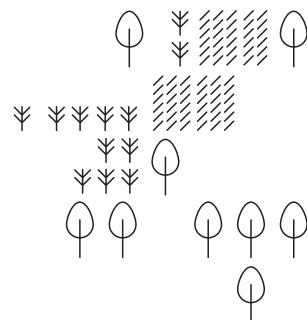
1/2 EXECUTIVE MENU

3 Chef's special dishes

+ Dessert/coffee

1 drink & bread included

18€



Bread Basket

Sourdough bread with extra virgin olive oil.

4€/basket



* VEGGIE /

Veggie options available

Ask our staff before ordering if you have any food allergies or intolerances.

* Executive Menu from Monday to Friday (except public holidays) @ lunchtime.
• All our prices include VAT