

# THE GASTRORUSTIC FOOD

In Bicnic our food proposal is based on local and traditional and local cuisine, the rustic cooking, but we've updated it with a contemporary and gastronomic point of view, we call it "gastro-rustic cuisine".

**Tapas and portions proposals designed to order without complexes, to share, discover and have fun.**

## ANCHOVIES

2 local anchovy fillets with 'picos' bread.

**3,8€**

## CHEESE PLATE

Different milk type and maturities.

**14,9€**

## DUCK PATE

Empordà duck with seaweed and date purée.

**9,9€**

## JAMÓN IBÉRICO PLATTER

Acorn-fed Iberic ham.

**21,5€**

### THE UNMISSABLE!

#### FAKE RAVIOLI

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

**7,5€/unit**

## HOMEMADE ROASTED HAM

Hazelnuts, honey & mustard mayonnaise, fresh leaves.

**9,8€**

## TARTAR TOAST

Dry aged beef, smoked eel.

**8,9€**

## BRAVAS BICNIC

With Betlem special sauce (romesco style).

**5,2€**

## SEASONAL SALAD\*

Seasonal vegetables and fruits, codfish 'brandada'.

**12,5€**

## CREAMY RICE

Coast shrimps and spinaches.

**14,6€**

## STRIPED RAY

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

**14,9€**

## VEGGIE ROYAL

Vegetables, tubers and a black truffle emulsion.

**14,6€**

## SUCKLING LAMB PITA

Smoked eggplant, sour sauce and mint pesto.

**13,5€**

## CODFISH 'BUÑUELOS'

Caramelized Piquillo Pepper.

**2,8€/unit**

## BICNIC CROQUETTE

Made with mussels, curry and nori seaweed.

**2,2€/unit**

## ANDALUSIAN SQUID

Fried, 'adobo' mayonnaise.

**12,3€**

## ONION 'AL COP DE PUNY'

Fried and crispy with 'arromescada' sauce.

**5,4€**

## GRILLED SCALLOP

Fennel puree, passion fruit and truffle.

**15,6€**

## DELTA DE L'EBRE MUSSELS

Steamed with sake.

**9,5€**

### OYSTERS!

#### NATURAL OYSTER

**3,8€/unit**

#### BICNIC OYSTER

Celery & granny smith apple purée and pickled shallot.

**4,3€/unit**

## BICNIC 'ENSALADILLA'

Warm potato, smoked sardine, herring mayonnaise.

**9,8€**

## GOAT CHEESE INGOT

Green leaves, mediterranean 'olivada'.

**8,8€**

## GRILLED OCTOPUS

Creamy polenta, tomato, olives and capers.

**18,5€**

## GANXET OMELETTE

Bio eggs, Ganxet beans dunked with lobster.

**15,9€**

### THE CLASSIC

#### SMOKED TARTAR

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

**19,5€**

## LENTILS WITH FOIE

Stewed in a duck broth, with foie gras.

**15,3€**

## TRUFFLED ENTRECÔTE

Grilled beef, mushrooms, truffled butter.

**18€ (150gr) / 42€ (400gr)**

## BRAISED CHEEK

Veal cheek, boletus sauce, mushrooms and Jerusalem artichokes.

**15,8€**

## AVINYÓ PORK

'Ral d'Avinyó' pork, Sichuan pepper sauce.

**14,8€**

## BREAD BASKET

4 'Yellow Bakery' bread slices.

**3,5€**

## 1/2 BREAD BASKET

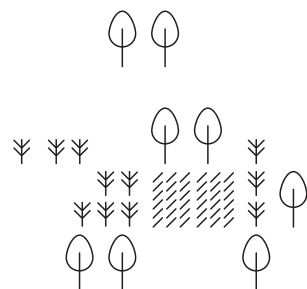
2 'Yellow Bakery' bread slices.

**1,9€**

## PA AMB TOMÀQUET

'Coca' bread with tomato & Extra Virgin Olive oil.

**3,5€**



 Veggie and vegan or in a vegetable option available.

NOTE: Ask our staff before ordering **if you have any food allergies or intolerances.** / All our prices including VAT.