

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 pickles.

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€

PICKLED SALAD*

Free-range chicken, fresh leaves, artichoke purée.

13,8€

MUSHROOM RICE

Seasonable, candied pork jowl.

14,6€

COD WITH TRIPE

Stew in "suquet", mortar potato, black garlic emulsion.

16,9€

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 CROQUETTES

Made with mussels, curry & nori seaweed.

3,8€ (2 units)

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€

FRIED RAY

Butter and lemon emulsion, capers.

9,5€

BICNIC 'ENSALADILLA'

OYSTERS!

NATURAL OYSTER

3,8€/unit

BICNIC OYSTER

Celery & granny smith apple purée and pickled shallot.

4,3€/unit

Warm potato, smoked sardine, herring mayonnaise.

9,8€

AVOCADO FRITTERS

In tempura, chipotle mayonnaise.

5,9€ (3 units)

GRILLED OCTOPUS

Creamy polenta, tomato, olives and capers.

18,5€

SANTA PAU OMELETTE

Bio eggs, Santa Pau 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€

'RAL D'AVINYÓ' BACON

Local 'Ral d'Avinyó' pork, mashed celery and coconut, spiced sauce.

16,5€

BREAD BASKET

4 'Yellow Bakery' bread slices.

3,5€

1/2 BREAD BASKET

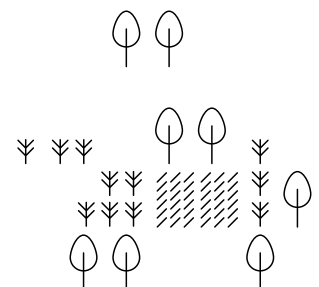
2 'Yellow Bakery' bread slices.


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.

LES POSTRES —

CREMÓS DE XOCOLATA

Xocolata negra 85%, cacau i gerds.
6,9€

FLAM DE CAFÈ

Ous ecològics, caramel de taronja, crumble i nata.
6,9€

LLIMONA PELADA 

Sorbet de llimona artesanal, merengues de farigola llimonera i flor de Sichuan.
6,5€

BESCUIT GELAT

Barra de bescuit gelat de cacauet i xocolata del 72%, flor de sal.
6,9€

COQUETA

Torradeta de Santa Teresa al bourbon, crema cremada de plàtan a la graella i gelat.
7,4€

FORMATGES

Selecció de formatges de diferents llets i maduracions.
14,9€

TRACA FINAL!

Selecció variada de les nostres postres, ideal per compartir.
18€

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CÒCTELS D'AUTOR

8€/còctel

VINS DOLÇOS

Pregunteu-nos per la nostra selecció!

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Si teniu cap al·lèrgia o intolerància alimentària, pregunteu al nostre equip.
IVA Inclòs

LOS POSTRES —

CREMOSO DE CHOCOLATE

Chocolate negro 85%, cacao y frambuesas.
6,9€

FLAN DE CAFÉ

Huevos ecológicos, caramelo de naranja, crumble y nata.
6,9€

LIMÓN PELADO 

Sorbeta de limón con merengues de tomillo limonero y espolvoreado con flor de Sichuan.
6,5€

BISCUIT HELADO

Barra de bizcocho helado de cacahuete y chocolate del 72%, flor de sal.
6,9€

TORRIJA

Torrija al bourbon, crema quemada de plátano a la parrilla y helado.
7,4€

QUESOS

Selección de distintas leches y maduraciones.
14,9€

¡TRACA FINAL!

Selección variada de nuestros postres, ideal para compartir.
18€

.....
CÓCTELES DE AUTOR

8€/còctel

VINOS DULCES

Preguntadnos por nuestra selección!

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Si tiene alguna alergia o intolerancia alimentaria pregunte a nuestro equipo.
IVA Incluido

DESSERTS —

CREAMY CHOCOLATE

Creamy dark chocolate (85%), cocoa, raspberry.
6,9€

COFFEE FLAM

Organic eggs, orange caramel, crumble and cream.
6,9€

PEELED LEMON 

Lemon sorbet with lemon thyme meringues, sprinkled with Szechuan flower.
6,5€

BISCUIT ICE CREAM

Peanut ice cream biscuit, dark chocolate (72%), salt.
6,9€

TORRIJA

Bread soaked in milk and bourbon fried in butter, cream burnished with grilled banana and ice cream.
7,4€

CHEESE PLATE

Different types and maturities.
14,9€

FIREWORKS!

A wide selection of our best desserts, ideal to share and taste different.
18€

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SIGNATURE COCKTAILS

8€/cocktail

SWEET WINE

Ask us for our selection!

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

DESSERTS —

CRÉMEUX AU CHOCOLAT

Chocolat noir 85%, cacao et framboises
6,90€

ESPRESSO CASSÍS

Crèmeux au café, Granisé de café et Shiso, mousse de cassis
6,90€

CITRON DÉSHABILLÉ 

Sorbet au citrons avec des merengues saveur de thym citron, pulvérisation de fleur de Sichan.
6,50€

BISCUIT GLACÉ

Tranche de biscuit glacé aux cacahuètes et chocolat 72%, fleur de sel
6,90€

PAIN PERDU

Parfumé au Bourbon, crème brûlée aux bananes grillées et glace
7,40€

PLATEAU DE FROMAGES

De différents laits et maturité
14,90€

EXPLOSION FINAL

Sélection de notre variétés de desserts maison, fantastique pour partager et goûter différent
18€

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COCKTAILS D'AUTEUR

8€/cocktail

VIN DOUX

Demandez-nous notre sélection!.

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Si vous avez des allergies ou intolérances alimentaires, informez vous auprès de notre personnel / IVA INCLUS