



CARTA MENÚ

AZOTEA
FORUS BARCELÓ



PARA COMER Y CENAR

LUNCH AND DINNER MENU

..... Dips

Dips

Nachos con guacamole | 8
Nachos with guacamole

Hummus con pan de pita | 7,5
Hummus with pita bread

Papas arrugadas con mojo picón | 7,5
Canarian-style potatoes with mojo sauce

..... Entrantes

Starters

Tabla de quesos nacionales acompañados de orejones, pasas, nueces y mermelada de fresa | 14
Selection of local cheeses with with dried apricots, raisins, walnuts and strawberry jam

Tabla de jamón ibérico con pan con tomate | 18
Iberian ham platter with tomato bread

Pan de ajo con queso parmesano | 8,5
Garlic bread with parmesan cheese

Provolone con tomate y focaccia mediterránea | 10,5
Provolone with tomato and Mediterranean focaccia

Berenjena a la parmesana | 10
Eggplant parmesan

..... Ensaladas

Salads

Mediterránea: tomate rosa, pepino, cebolla morada, aceituna negra, anchoa, queso feta y salsa de yogur | 12,5
Mediterranean: pink tomato, cucumber, red onion, black olive, anchovy, feta cheese and yogurt sauce

Pasta orecchiette con dados de salmón ahumado, grosellas, eneldo y vinagreta de miel-mostaza | 12,5
Orecchiette pasta with smoked salmon cubes, redcurrants, dill and honey-mustard vinaigrette

Espinaca baby, portobello, bacon, parmesano, tomate seco y balsámico | 12
Baby spinach, portobello mushroom, bacon, parmesan, sundried tomato and balsamic

Burrata, pesto, albahaca y tomate seco | 12,5
Burrata, pesto, basil and sundried tomato

Remolacha, pasas, nueces, queso feta, tomate cherry y vinagreta de mostaza y miel | 12
Beetroot, raisins, walnuts, feta cheese, cherry tomato and honey-mustard vinaigrette

..... Principales

Main courses

Bol mediterráneo: salmón macerado, boniato asado con pesto de albahaca, menta, hummus cremoso, arroz con pasas, piñones y hojas frescas | 12,5
Mediterranean bowl: marinated salmon, roasted sweet potato with basil pesto, creamy hummus, raisin and pine nut rice, fresh herbs

Pizza de tomate, mozzarella, albahaca, cherry, rúcula y parmesano | 12
Pizza with tomato, mozzarella, basil, cherry tomatoes, arugula and parmesan

Linguine con aceite de guindilla y tomillo | 12
Linguine with chili oil and thyme

Rigatoni a la napolitana e Idiazábal rallado | 12
Rigatoni Neapolitan-style with grated Idiazábal cheese

Bucatini con salsa de trufa y pecorino rallado | 12
Bucatini with truffle sauce and grated pecorino

Risotto de boletus | 12,5
Risotto with porcini mushrooms

Lasagna bolognesa | 12,5
Lasagna bolognese

Quesadilla de pollo y setas braseadas | 12
Quesadilla with chicken and grilled mushrooms

.....Postres.....

Desserts

Tarta de limón y yuzu | 6
Lemon and yuzu cake

Tarta de caramelo y sal | 6
Salted caramel cake

Oreo cheesecake | 6
Oreo cheesecake

Servicio de pan | 1
Bread

MENÚS DE MEDIODÍA LUNCH MENUS

(De lunes a viernes de 13h a 15:30h) *Excepto vísperas de festivos y festivos
(Monday to friday from 1pm to 3:30pm) *Except for public holidays and eve of public holidays

PRINCIPALES A MAIN COURSES A

1 A ELEGIR
1 TO CHOOSE

Linguine con aceite de guindilla y tomillo
Linguine with chili oil and thyme

Rigatoni a la napolitana e Idiazábal rallado
Rigatoni Neapolitan-style with grated Idiazábal cheese

Bucatini con salsa de trufa y pecorino rallado
Bucatini with truffle sauce and grated pecorino

Quesadilla de pollo y setas braseadas
Quesadilla with chicken and grilled mushrooms

Espinaca baby, portobello, bacon, parmesano, tomate seco y balsámico
Baby spinach, portobello mushroom, bacon, parmesan, sundried tomato and balsamic

Remolacha, pasas, nueces, queso feta y tomate cherry
Beetroot, raisins, walnuts, feta cheese, and cherry tomato

⋮
10€

PRINCIPALES B MAIN COURSES B

1 A ELEGIR
1 TO CHOOSE

Risotto de boletus
Risotto with porcini mushrooms

Lasagna bolognesa
Lasagna bolognese

Ensalada mediterránea
Mediterranean salad

Burrata, pesto, albahaca y tomate seco
Burrata, pesto, basil and sundried tomato

⋮
12€

PRINCIPALES C MAIN COURSES C

1 Dip + 1 plato del menú A
1 Dip + 1 dish from menu A

⋮
14€

POSTRES DESSERT

1 postre a elegir
1 dessert to choose

*Consultar opciones con nuestros camareros
*Ask our waiters for options

*Bebida incluida (cerveza, vino, agua, refrescos)
*Drinks included (beer, wine, water, soft drinks)

*Pan no incluido (+1€/persona)
*Bread not included (+1€/person)