

GLACIAR

1922

Since 1922

Toasted Bread with
tomato, olive oil, and
salt 🌿 🥄 | 5

Appetisers

- Mediterranean olives 🌿 | 4
 Diced salmon gravlax (marinated for 12 hours) | 11
 Anchovy fillets in vinegar and olive oil (4 fillets) | 6
 Cantabrian anchovy with bread with tomato (4 fillets) | 14
 Spanish potatoe salad 🥄 | 6,5
 Oyster | 4,5
 Oyster with Japanese dressing | 4,75

Tapas

- Iberian ham (80 gr.) | 17,9
 Iberian cured meats selection | 16,5
 Assortment of Catalan cheeses 🌿 | 16,5
 Baked Paysan Breton Camembert 🌿 | 15,9
 Hummus with paprika, olive oil, airy grissini and carrot dips 🥄 🌿 | 7,9
 Crispy free-range chicken strips with panko and honey-mustard sauce
 🥄 | 12,5
 Galician style octopus with sautéed potato and paprika mayonnaise |
 17,9
 Mussels with marinara sauce | 13,5
 Garlic shrimp | 14,9
 Andalusian style calamari with three citrus mayonnaise 🥄 | 14,5
 Cod fritters 🥄 | 11,9
 Homemade meat croquettes (4 pieces) 🥄 | 8,5
 Fried eggs with Iberian ham and french fries | 13,5
 Spanish potato and onion omelette 🌿 | 10,5
 Fried "Padrón" peppers 🌿 | 8
 "Patatas bravas": Crispy potatoes with brava sauce 🌿 | 7,5


Salads & Veggies

- Lettuce hearts salad with marinated salmon, cherry tomatoes, apple,
 and dill mayonnaise | 12,5
 Tomato salad with onions, tuna, and capers | 10,5
 Fried aubergine with rosemary honey 🥄 🌿 | 10,5
 Baked seasonal vegetables with romesco sauce 🌿 | 12,9
 Gazpacho con picadura de verduritas y picatostes 🥄 🌿 | 6,9

Rice and pastas


Seafood paella | 22,5

Valencian paella | 22

Vegetable paella  | 20

Black paella with asparagus | 22

Cuttlefish fideuà with garlic mayonnaise | 22

Roasted meat XL cannelloni with homemade béchamel sauce and parmesan  | 16,5

Meat

Glaciar's centenary dish


350gr entrecôte with "Cadé de Paris" butter and french fries | 26,9

Beef steak tartare (raw ground beef)with french fries | 19,5

Wild boar stew with chocolate and parmentier potatoes | 19,9


Glazed Iberian pork ribs with barbecue sauce | 19,5

Half a roasted chicken Glaciar style with blond potato and Padron peppers | 17,5

180g beef burger with cheese, caramelized onions, and french fries |  16,5 (gluten-free bread available)

Fish

Glazed salmon with wok vegetables | 17,5

Cod fish with sautéed seasonal vegetables and pepper emulsion  | 19,9

Baked sea bass with baked potatoes, piperade, and seafood juice | 19,9

Fish & Chips | 17,5


Add to your dish



Salad | 4


French fries | 3


Grilled vegetables | 3



Desserts



Pineapple carpaccio with lime and coconut ice cream  | 5



Traditional catalan cream with "carquinyolis"   | 5,5



Gluten-free chocolate brownie with nuts, raspberry, and vanilla ice cream  | 6,5



Assortment of Glaciar artisan ice creams  | 4,5

Cream roll with hot chocolate   | 6,5



Cheesecake with raspberry jam   | 7,5

Apple Tarte Tatin with cream ice cream   | 7

Sweet coffee: Coffee, catalan cream in a shot glass, cheesecake lollipop, and chocolate brownie tasting   | 4,5

Churros with chocolate   | 5,5

VAT included

 Vegetarian  Contains gluten (ask for the dishes that can be adapted)

Terrace surcharge (+10%)

We have food options for children

Consult here the menu with all the allergens

