

DOS CUCHARAS

BARCELONA

THE MENU

SUMMER

“We believe in the traditional way of cooking and we love to keep and maintain the product with the aim to share and taste all the flavors”

TO SHARE

GLASS TOASTED BREAD with tomatoe and olive oil	5
IBERIAN HAM 100% D.O. Guijuelo (3,5 oz.)	28
GILDA: anchioves, Basque chili pepper, tuna belly and olive on top of glass toasted bread -1 piece	8.5
CANTABRIC SEA ANCHOVIES 000 from Santoña with brioche bread and butter-4piece	19
RUSSIAN SALAD with truffle and tuna belly	11
CHICKEN AND IBERIAN HAM CROQUETTE - 1 piece	3.5
COD FRITTERS with saffron aioli - 1 piece	4
ANDALUSIAN STYLE SQUID with mayonnaise kimchi and citrus	19
PATATAS BRAVAS	9.5
GRILLED SANDWICH with Angus jerky “Cecina”, brie de Maux and truffle honey	14
Gluten free bread	4
Bread service	2.5/person

STARTERS

TOMATO SALAD with buffalo stracciatela, figs, peach and basil	20
FOIE GRAS handmade with fruits texture and walnut bread	22
RED PRAWN CARPACCIO with tomato tartar, pine nuts and salicornia	29
ROASTED FIGS with Iberian ham, comté cheese and pinenuts	20
POTATO PARMENTIER with egg 63°, foie and truffle	16
MORELS creamed with foie gras	28

PASTA AND RICE

CHICKEN CANEELONE with foie sauce, australian nut and sauce roast	24
RIGATONI with creamed Morels	24
CREAMY BRESSE PIGEON RICE with mushrooms and foie gras (25 min.)	32
CREAMY RICE with red prawn, crayfish and lemon (25 min.)	32
ARTICHOKES DRY RICE with Palamos red prawn and tender garlic (25 min. And 2 pax. mín.)	32

CAVIAR

TOASTED BRIOCHE with salted butter, Maldonado and Caviar Oscietre	25
IMPERIAL BELUGA 000 CAVIAR 50gr. With mother-of-pearl spoon, blinis and crème fraiche	140
CREAMY RIGATONI with 25 g. caviar Imperial Beluga 000	68
FRIED EGGS WITH SEA CUCUMBER and Caviar Oscietre	78
FRIED EGGS WITH PALAMÓS PRAWN and Caviar Oscietre	78

SEA FOOD AND FISH

GRILLED PALAMÓS PRAWNS- 200 g. (4-5 units)	p.s.m
LOBSTER with potato parmentier, green asparagus, dewlap and coral juice	46
HAKE with green beans and hollandaise sauce	29
BASS with confit tomato, olives, capers, spinach, rosemary and lemon	42

FISHMARKET (IN SUPREME)

BAKED with potato, Figueres onion, olive oil and black olives	p.s.m.
GRILLED with garlic and chilli olive oil and vegetables	p.s.m.

MEAT

GIRONA BEEF SIRLOING with Perigourdine sauce, foie gras and brioche	34
GIRONA BEEF STEAK TARTAR with fried potatos and their toasts	27
DUCK MAGRET laminated, hoisin sauce, pear and rosemary	26
CARRÉ LAMB with herb crust, eggplant hummus and greek yogurt sauce	32
CHATEAUBRIAND Girona beef with bearnesa sauce - 550 g.. 2 pax “art a la table”	36/person
THE LITTLE EMBER OF DOS CUCHARAS (without garnish)	
OLD BLONDE GALICIAN COW CHUTTE + 40 days of maduration	10/100g.
PRIME GALICIAN OLD FRISON COW CHOP + 35 days of maduration	8/100g.

FITTINGS

OUR FRENCH FRIES	6.5
MASHED POTATOES Robuchon style	7.5
SEASONAL VEGETABLES AND MUSHROOMS	12

DESSERTS

It is necessary to order the desserts with preparations in the command...

ORANGE SOUFFLÉ with Gran Marnier and vanilla ice cream (30 min.) <i>Pairing with Château de l'École. Sauternes 2019 - Muscadelle, Sauv. Blanc, Sauv. Gris i Sémillon</i>	14
CHOCOLATE COULANT with red fruits and raspberry sorbet (20 min.) <i>Pairing with Lustau. Pedro Ximénez San Emilio - Pedro Ximénez.</i>	11
MARESME STRAWBERRIES MACERATES with cream <i>Pairing with Niepoort. 10 years - souson, tinta amarela, tinta Roriz and touriga Nacional.</i>	10
CREAMY CUSTARD with lime and caramel sauce <i>Pairing with Hetzsölö. Szamorodni Sweet 2017 - Furmint</i>	8
FRENCH TOAST with chocolate ice cream (20 min.) <i>Pairing with Oremus. 6 puttonyos 2013 - Furmint, Hárslevelü, Sargamuskotaly i Zéta</i>	16
DOS CUCHARS CHEESE CAKE with strawberry <i>Pairing with Niepoort. 10 years - Souson, tinta amarela, tinta Roriz, touriga Nacional i Touriga Franca</i>	8.5
CHOCOLATE TRUFFLES homemade - 1 piece <i>Pairing with Celler de Capçanes. Garnatxa Dolça de Capçanes - Garnatxa.</i>	6
RASPBERRY SORBET with cava brut nature Rosé	8
LEMON SORBET with fresh mint and rum	8