

Wines



REDS

Clos Primat 4,50 € 15,50 €
 PDO Empordà. Grenache, carignan and cabernet sauvignon

Castell del Remei — 17,50 €
 PDO Costers del Segre. Tempranillo, grenache, syrah and cabernet sauvignon

Sindicat La Figuera 5,00 € 18,50 €
 PDO Montsant. Grenache

ROSÉ

Clos Primat 4,50 € 15,50 €
 PDO Empordà. Merlot, tempranillo and syrah

Sindicat La Figuera 5,00 € 18,50 €
 PDO Montsant. Grenache

WHITE

Karamba 4,50 € 15,50 €
 PDO Penedès. Macabeo, xarel·lo, parellada and chardonnay

Petit Caus 5,00 € 18,50 €
 PDO Penedès. Xarel·lo, macabeo, chardonnay and white chenin

Abadal — 21,50 €
 PDO Pla del Bages. Picpoul, macabeo, chardonnay and sauvignon blanc

CAVA

Família Oliveda, Brut 4,50 € 19,00 €
 PDO Cava. Xarel·lo, parellada and macabeo

Including VAT

For your own safety, if you have a food allergy or intolerance, please ask our staff about the ingredient of various dishes and how they are prepared.

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|-----------------|---------|-------------------------------|
| Contains gluten | Soya | Sesame seeds |
| Crustaceans | Dairy | Sulphur dioxide and sulphites |
| Eggs | Nuts | Molluscs |
| Fish | Celery | Lupin beans |
| Peanuts | Mustard | |

Fundació Joan Miró



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Cafè

‘What I really like is country cooking, village bread, good olive oil.’

Joan Miró

Snacks

Arbequina olives € 3.75

Crispy coca bread with tomato € 3.50
With extra virgin olive oil from Mont-roig del Camp (PDO Siurana)
Gluten-free option also available € 3.75



Prawn lollipops € 10.50
Six battered prawns with tartar sauce



Croquettes with Catalan tomato bread € 14.00
Assortment of ham, chicken and mushroom croquettes



Patatas bravas € 6.75



Iberian ham with crispy coca bread with tomato € 16.75
Gluten-free option also available € 17.00



Andalusian-style baby squids € 11.50



Fried aubergine with salt flakes and cane honey € 5.75



Potato and onion omelette tapa with Catalan tomato bread € 5.50
Gluten-free option also available € 5.75



Courgette omelette tapa with Catalan tomato bread € 5.50
Gluten-free option also available € 5.75



Including VAT

Menu

The restaurant at the Fundació Joan Miró takes you on a gastronomic journey through the Mediterranean diet, thanks to a seasonal menu that sets great store by local produce, fresh fruit and vegetables and traditional cuisine. We offer several dishes with close ties to Mallorca and Camp de Tarragona, two artistic and emotional landscapes very dear to Joan Miró's heart, including *xató* salad, *sobrassada* cured sausage and virgin olive oil. **Bon appétit!**

FIXED PRICE MEAL

€ 27.50

Combine two à la carte dishes to make your fixed price meal

1st + 2nd + water or glass of wine + dessert or coffee

Dishes with one * have an extra charge of € 3
Dishes with two ** have an extra charge of € 4

FIRST COURSE

Seasonal cream soup € 8.00
Ask our waiting staff about today's soup

Quinoa with vegetables and yoghurt sauce € 11.50



Salad with goat's cheese and honey and lemon vinaigrette € 12.00

Mixed lettuce, including lamb's lettuce, cherry tomatoes, goat's cheese and vinaigrette



Catalan oven roasted vegetables with anchovy € 12.75
Oven roasted red pepper, eggplant and onion accompanied by anchovies



Beef carpaccio with parmesan accompanied by toast € 13.50

Very thin slices of raw beef dressed with extra virgin olive oil from Mont-roig del Camp (PDO), pepper, salt and parmesan



Catalan-style chickpeas € 13.50



Mallorcan noodles € 11.50
Ribbons of pasta with Mallorcan *sobrassada* and caramelised onions



Including VAT

SECOND COURSE

Country sausage with common beans and baked tomato € 14.00

Grilled salmon supreme or with old-style mustard and sautéed vegetable € 16.00 *



Cod with mushroom cream sauce and chives € 17.00**



Rice wok with vegetables and chicken € 13.00
(Vegetarian option without chicken)

Meatballs with cuttlefish € 15.00



Entrecote with baked potatoes and oven roasted vegetables € 17.50**

Roast cannelloni with béchamel € 13.50



Dish of the day € 14.00
Ask our waiting staff about today's dish

DESSERTS

Crema catalana € 5.50



Cheesecake € 6.00



Brownie with vanilla ice cream € 5.50



Apple crisp with nougat ice-cream € 5.75



Yoghurt with fruit or seasonal fruit € 4.50
Ask our waiting staff about today's fruit



Dessert of the day € 5.50
Ask our waiting staff about today's special

Including VAT