



JACQUELINE  
BARCELONA

## APERITIVO

*Croqueta de cecina sobre cremoso de foie y toque de  
puré de manzana asada*

## ENTRANTE A ESCOGER

*Hummus de garbanzos Zen, Anguila ahumada y Olivas  
Kalamata*

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*Ensalada de lechuga viva, tomates de temporada, rulo de  
queso de cabra caramelizado con miel de romero, cebolla  
blanca y anacardos*

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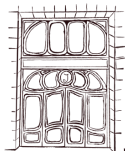
*Brioche con meloso de rabo de toro cocinado a baja  
temperatura (Suplemento +3€)*

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*Causa limeña de pulpo a nuestro estilo (Suplemento +2€)*

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*Tartar de gamba roja y stracciatella con almendra  
laminada y esencia de marisco (Suplemento +6€)*





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## PRINCIPAL A ESCOGER

*“Paccheri di Gragnano” en salsa de marisco y tomate*

*“datterino” fresco*

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*Salteado de verduras de temporada con setas portobelo*

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*Parmentier con huevo poché, velo de panceta y guanciaie*

*crujiente*

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*Carne según mercado servida con patatas "baby" asadas,  
chalotas y puré de celery (Suplemento +4€)*

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*Pesca del día acompañada de puré patata con coco y piel  
de lima (Suplemento +5€)*

## POSTRE A ESCOGER

*Hojaldre crujiente con crema de vainilla y fruta de  
temporada asada*

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*Nuestro pastel de queso artesanal*

*29€ por persona (IVA incluido)*



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## APPETIZER

*“Cecina” croquette on creamy foie gras with a little bit  
of roasted apple chutney*

## STARTER OF YOUR CHOICE

*Zen chickpea hummus, smoked eel, kalamata olive relish,  
olive oil caviar and a touch of mediterranean herbs*

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*Salad with hydroponic lettuce, seasonal tomatoes, goat  
cheese caramelized with rosemary honey, sweet white onion  
and cashews*

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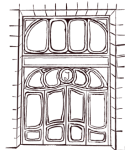
*Brioche with mellow slow cooked oxtail (+3 Supplement)*

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*House-style “Causa limeña” with octopus (+2 Supplement)*

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*Red shrimp tartar served on stracciatella with thinly sliced  
almonds and a seafood essence (+6€ Supplement)*





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## MAIN OF YOUR CHOICE

*“Paccheri di Gragnano” with seafood and fresh “datterino”  
tomato sauce*

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*Seasonal vegetables stir-fry served with portobelo mushrooms*

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*Parmentier with poached egg, bacon veil and crispy  
“guanciaie”*

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*Meat according to market served with confit potatoes,  
shallots and celery purée (+4€ Supplement)*

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*Catch of the day served with coconut and lime zest mashed  
potatoes (+5€ Supplement)*

## DESSERT OF YOUR CHOICE

*Crispy puff pastry with vanilla cream and  
roasted peaches*

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*Our handmade cheesecake*

*29€ per person (VAT included)*