



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 tibia de endivia braseada con miso y tajín cítrico
acompañada de piñones garrapiñados*

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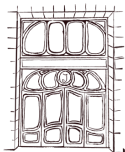
*Brioche con meloso de rabo de toro cocinado a baja
temperatura (Suplemento +3€)*

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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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*Cocotte de verduras invernales con jus de asado y huevo
poché*

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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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*Tepid braised endive salad with miso and citric tagine
topped with candied pine nuts*

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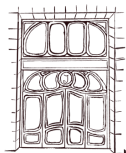
Brioche with mellow slow cooked oxtail (+3 Supplement)

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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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Cocotte of winter vegetables with roast jus and poached egg

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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)