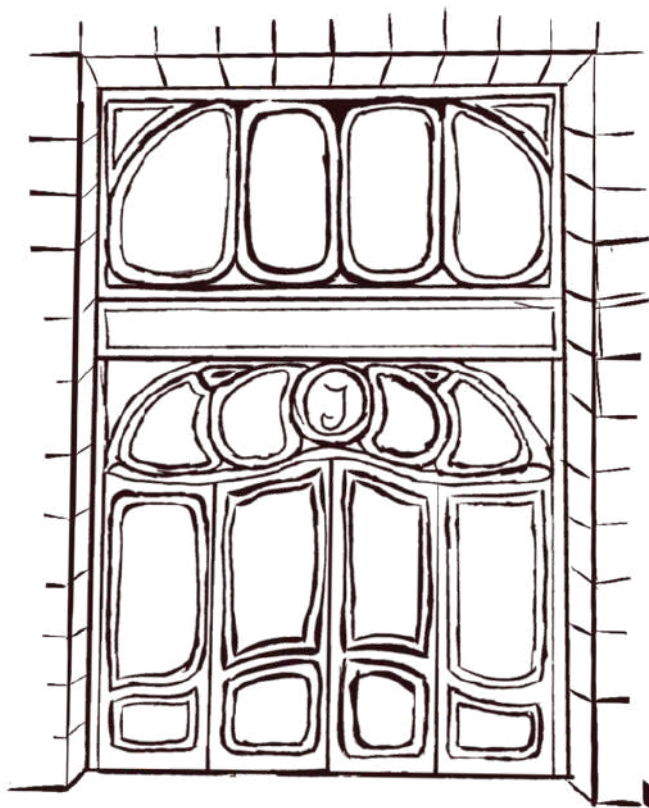


MENU



JACQUELINE
BARCELONA

“PLATILLOS”

(Exclusively at lunch time)

Our fresh shrimp “ensaladilla”

Grilled Norway lobsters (4 pieces.)

Rock mussels in white wine sauce

Grilled razor-shells (8 pieces)

Our “tortillas”:

- The traditional one with potatoes and onion*
- With Wagyú “Cecina” and truffle*

Regional 60 days dry-aged beef Entrecôte served with our homemade fries

Jacqueline’s Burger

Bao with slow cooked pork belly, chipotle citrus mayonnaise and candied peanuts (2 pieces)

APPETIZERS

Oysters “Special nr. 2” from Normandy (3 pieces)

**Each oyster can be served individually: “au naturel” or with our “Jacqueline” sauce*

Traditional “pan de cristal” rubbed with fresh tomatoes and extra virgin olive oil.

Anchovy fillets from the Cantabrian sea served in “extra virgin” olive oil (4 pieces)

Jamón Ibérico 100% bellota from Extremadura hand cut

100% “Full blood” Tajima race Wagyú “Cecina”

COLD STARTERS

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

Vegan choice: Without smoked eel

House-style "Causa limeña" with octopus

Vegan choice: Causa limeña with avocado and "Shimeji" mushrooms

Croaker ceviche with our "leche de tigre" and rocoto

Jacqueline's "Vitello tonnato"

**With 30gr of Organic Beluga Caviar (+80€ supplement)*

Dry-aged steak tartar hand cut with a touch of cured egg yolk

WARM STARTERS

Grilled "zamburiña" scallops with chopped hazelnuts and Jamón Ibérico (6 pieces)

"Cecina" croquettes on creamy foie gras with a little bit of roasted apple chutney (4 pieces)

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

Charcoal braised avocado with "pico de gallo" and local lobster

Brioche with mellow slow cooked oxtail (2 pieces)

OUR SIGNATURE DISHES

Red shrimp tartar served on stracciatella with thinly sliced almonds and a seafood essence

Origin: Mediterranean Coast

Whole sea bass sashimi served with kumquat confit slices and extra virgin olive oil (for 2 people)

Origin: Mediterranean Coast

Rigatoni in creamy sauce with 40gr of Organic Beluga Caviar

Seafood "Plateau Royal" charcoal grilled (For 2 people)

**Regional lobster, razor-shell, norway lobsters, scallops & mussels*

Origin: Galicia

Beef filet tataki in truffle and yuzu sauce

OTHER SPECIALITIES WITH CAVIAR

30gr of Organic Beluga Caviar served with "Mini Blinis" and "Creme Fraiche"

Red shrimp tartar served on stracciatella and 20gr of Organic Beluga Caviar

Dry-aged steak tartar hand cut topped with 30gr of Organic Beluga Caviar

MAIN DISHES

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

Origin: Cantabric Coast

"Spaghetti alla chitarra" with whole lobster (600 gr) and fresh “datterino” tomato sauce

Origin: Cantabric Coast

Wild Black Cod marinated in miso and served with seasonal vegetables

Origin: North Sea

Fresh turbot roasted with mediterranean herbs served with coconut and lime zest mashed potatoes (650gr)

Origin: Galicia

Croacker with seasonal greens and emulsified “fumet”

Origin: Mediterranean Coast

Fresh catch of the day charcoal grilled “Donosti-style”

Origin: Mediterranean Coast

Slow cooked Lamb with truffled mashed potatoes and jus

Origin: Castilla y León

Regional beef filet dry-aged 30 days served with confit potatoes, shallots and Portwine jus (200 gr.)

Origin: Galicia

60 days dry-aged “Simmental” Rib-eye steak charcoal grilled, served with our fries and “piquillo” peppers

Origin: Germany

Charcoal grilled Wagyu (A5) served with sides of your choice

Origin: Hida, Japan

VEGAN & VEGETARIAN MAIN DISHES

“Paccheri di Gragnano” with fresh “datterino” tomato sauce and parmesan cheese

Charcoal grilled seasonal vegetables selection served on sweet potatoe purée

SIDE DISHES

Jacqueline’s fries

**With parmesan and truffle (+6€ supplement)*

Seasonal vegetables stir-fry

Mashed potatoes with coconut and lemon zest

Truffled mashed potatoes

DESSERTS

Passion fruit and white chocolate "Parfait" rose

Jacqueline’s tiramisú

Crispy puff pastry with vanilla cream and roasted peaches

Our handmade cheesecake

The cocoa bean

Our artesanal pistachio or chocolate ice cream

We recommend you to pair any of the desserts with our “Espresso Martini” with Grey Goose vodka for 15€ or the “perfect serves” with Zacapa 23 Rum for 17€ or Macallan 12 years Whisky for 19€