
TAULA 26

Catalan cuisine based on quality ingredients,
rooted in tradition and interpreted with a
contemporary perspective.

BY: @alroadriaxef



STARTERS

CANTABRIAN ANCHOVIES WITH SMOKED BUTTER AND TOASTED BREAD (3 PCS.) <i>Josper-smoked butter.</i>	10,50€
DRY-AGED PICANHA CARPACCIO WITH PARMESAN AND TRUFFLE OIL <i>Dry-aged beef, aged parmesan and truffle.</i>	18€
TAULA26 POTATOES <i>Wrinkled potatoes, smoked and full of character.</i>	8,90€
ROAST CHICKEN CROQUETTE (1 PC.) <i>Creamy, rich and traditionally catalan.</i>	2,95€
PRAEN CROQUETTE (1 PC.) <i>Fresh seafood flavour with a perfectly crispy coating.</i>	3,50€
CRYSTAL BREAD WITH VINE-RIPENED TOMATO AND EXTRA VIRGIN OLIVE OIL <i>A timeless classic.</i>	4,50€

APPETIZERS

AJOBLANCO WITH UMAMI MELON AND CURED TUNA (MOJAMA) <i>Fresh, savoury and elegant.</i>	12€
CHARGRILLED MUSSELS WITH GARRAF HERBS <i>Sea, fire and local flavours.</i>	14,50€
POTATOES SALAD WITH EMBER-ROASTED POTATOES, GARLIC PRAWNS AND FRIED CAPERS <i>Our classic recipe, reimagined.</i>	12€
TAULA26 BEEF STEAK TARTARE <i>Hand-cut and prepared to order</i>	22€
ROASTED AUBERGINE WITH SESAME PRALINE, ROSEMARY HONEY AND SPICES <i>Sweet, smoky and surprising.</i>	12€
TOMATO SALAD WITH SMOKED BURATA AND PISTACHIO PESTO <i>The mediterranean at its finest.</i>	14€
MIXED LEAF SALAD WITH MISO PEACH AND PEANUT VINAIGRETTE <i>Fresh, light and unique.</i>	13€

RICE DISHES

Minimum 2 people · Price 1 person

DELTA RICE WITH IBERIAN PORK AND WILD MUSHROOMS <i>Rich sofrito and deep flavour.</i>	25€
SEAFOOD RICE WITH PRAWNS, SCAMPI AND CLAMS <i>All the flavour, without the fuss.</i>	30€
VILANOVA BABY OCTOPUS RICE <i>A traditional seafood recipe from Vilanova.</i>	25€

FROM THE GRILL

CHARGRILLED SEMI-WILD SEA BASS WITH AJO ARRIERO DESSING 31€
Quality ingredients, fire and respect.

SLOW-COOKED LAMB SHOULDER WITH BABA GANOUSH 22€
Slow-cooked and full of flavour.

GIRONA BEEF TENDERLOIN 25€
Tender, elegant and juicy.

AGED BEEF RIBEYE STEAK 29€
Chargrilled, richly marbled and full of character.

RED CURRY-MARINATED DUCK BREAST 22€
Spiced, balanced and distinctive.

CATALAN-STYLE STUFFED CHICKEN WITH GLUTEN-FREE MEATBALL FILLING 19€
A modern take on a catalan tradition.

DESSERTS

PROFITEROLES WITH WHITE CHOCOLATE CREAM 7,50€
Light and irresistible.

BREAD WITH CHOCOLATE 7,50€
A childhood favourite with a gourmet twist.

GRILLED TARTE TATIN WITH CINNAMON ICE CREAM 7,50€
Caramelised apples with crisp pastry.

CRISPY CHEESECAKE BITES 7,50€
Speculoos toffee with a creamy centre.

HOMEMADE ARTISAN ICE CREAM 6€
Seasonal selection.

CHEESE BOARD 11,90€
A selection of fine cheeses served with traditional accompaniments.