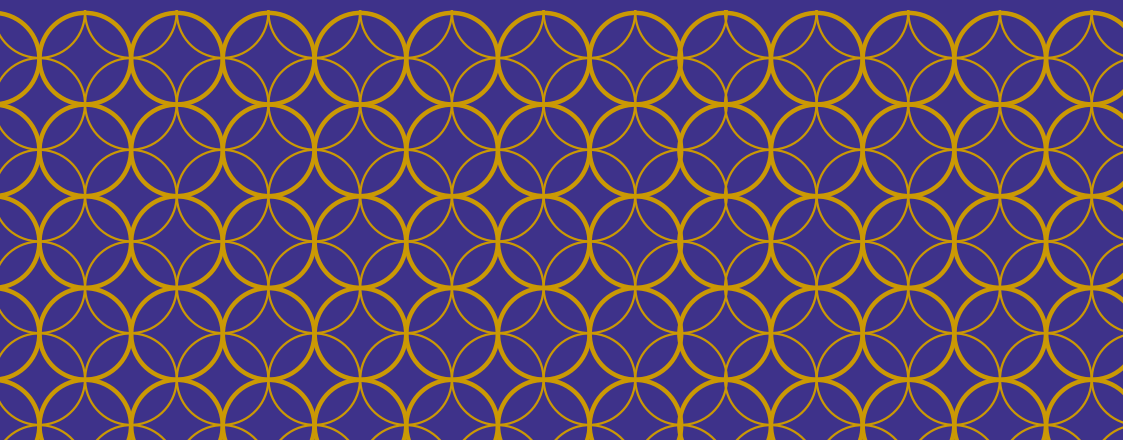


indigo



BAR TAPES  
RESTAURANT & LOUNGE

## TAPAS

	IN	OUT
Vegetables chips (yuca, violet potato and banana)	3,95	4,35
Freshly home made guacamole	7,70	8,45
Hummus with raw carrot sticks and toasts	7,45	8,10
Salt cod purée (Brandade), tomato jam & toasts	8,50	9,35
① Our Indigo style of "Spanish potato salad" or Ensaladilla rusa	6,90	7,60
Iberian ham croquettes 5u	7,00	7,70
Mushrooms croquettes 5u	7,00	7,70
Squid rings in butter	9,80	10,80
Baby squid Andalusian style with passion fruit mayonnaise	9,55	10,50
"Bravas" potatoes	5,95	6,50
Grilled sea scallop   price per unit	5,45	5,95
Vegetables tempura with Asian sauce	10,75	11,80
Octopus with mashed potatoes and padron peppers "tapa"	11,55	12,70
Chicken fingers with spicy mayonnaise	9,95	10,95
① Provolone with pomodori pesto, Kalamata's olives & oregano	9,35	10,25
Shrimps in butter with Asian sauce	13,25	14,50
Foie mi-cuit with figue compote and toasts	16,50	18,10
Cod in butter with "all-i-oli" & romesco sauce	9,55	10,50
Artichokes in butter with Orange flavoured mayonnaise	10,00	11,00

## TOASTED RUSTIC BREAD "COCA DE VIDRE"

"Coca de vidre" with tomato and olive oil	3,60	3,95
"Coca de vidre" with iberian ham	9,15	10,00
"Coca de vidre" with brie & iberian ham	10,30	11,30
① "Coca de vidre" with anchovies	8,50	9,35
"Coca de vidre" with foie mi-cuit and vanilla flavored	11,55	12,70
"Coca de vidre" with sobrasada and Maó cheese	8,65	9,50

## LIGHT AND HEALTHY

Green salad with mustard vinaigrette	8,95	9,80
① Salad with artichokes, feta cheese and raspberry oil	11,55	12,70
① Caesar salad with broiled chicken breast	11,55	12,70
① Green salad with goat cheese, bacon and pinions	11,55	12,70
① Quinoa, chickpeas, kale, yogurt & curry sauce and beetroot pickles	10,50	11,55
① Buffalo burrata with fig compote	11,50	12,70
Cold salmon tataki with wasabe ice-cream	16,00	17,60
① Sword fish ceviche with mango, lime and coconut milk	14,00	15,40
Beef carpaccio with parmesan cheese	13,90	15,30
① Artichoke cream soupe with breaded brie and crispy onion	12,00	13,20
① Soup of the day with blood sausage ravioli	11,00	12,10
Fish soup with saffron	9,90	10,95
Chicken soup with pasta and meatballs	8,95	9,80

## ECO EGGS

① Fried "broken" eggs with fries and Iberian ham	9,00	9,90
Fried eggs with Iberian ham	9,00	9,90
Fried "broken," eggs with chorizo	8,50	9,35

## TARTARS BY ÍNDIGO, KNIFE CUT

② Salmon tartare with ginger and wasabe icecream*	17,50	18,75
② Red tuna tartare*	17,50	18,75
Beef tartare with fries	18,80	20,65

\*Served with green salad

## RICE FROM PALS

	IN	OUT
② Fideuà	16,00	17,60
Rice with cuttlefish & claws crab	16,90	18,60
Rice with seafood (prawns, cuttlefish and mussels)	17,85	19,60
② Black rice (with cuttlefish ink)	16,90	18,60
② Rice with cod, artichoke and black sausage	17,00	18,70
Rice with lobster	25,00	27,50
② Rice with trotters	16,90	18,65

## PASTA

② Mushroom filled raviolis and hazelnuts	11,50	12,65
Gratin macarroni with bolognese sauce	10,50	11,55
Cannelloni filled with roast meat	11,00	12,10

## INTERNATIONAL DISHES

Lamb* curry with basmati rice	17,50	19,25
② Green curry Thai style with chicken*, coconut and Chilli	17,00	18,70
Bastella filled with chicken* and almonds	15,90	17,40
Chicken* cous-cous	17,25	18,95
Lamb* shoulder Tagine, Morocco style	17,50	19,25
② Fish & Chips with tartare sauce and mushy peas	16,50	18,15
② Stir fried wok with vegetables & Shimeji.	15,30	16,80
Add one of the following ingredients: Chicken*, Beef, Salmon or Prawns		
② Indigo Poké with basmati rice, quinoa, avocado and mango	15,65	17,10
Add one of the following ingredients: Salmon, Swordfish or Prawns		
* Halal		

## STEW

Monkfish with broad bean stew, peas, black sausage and mint	20,00	22,00
② Cuttlefish with meatballs	16,00	17,60
② Cod with « samfaina » and boiled egg	16,90	18,50
② Pig trotters with turnips	15,85	17,40
② Tender beef cheek with mushrooms	17,15	18,85
② "Callos" with chickpeas	15,00	16,50
② Sausage "butifarra de perol" with white beans and bacon	15,00	16,50

## MEATS\* grilled or baked

Beef fillet	20,00	22,00
Nebraska's veal sirloin 300g	36,00	39,60
Girona's veal sirloin from Can Mercader 300g	19,50	21,45
② Dry aged beef sirloin 250g	17,00	18,70
Chicken breast	15,75	17,00
② 100% acorn fed Iberian pork	17,50	19,25
Angus 100% Burger with cheddar cheese, bacon and French fries	16,25	17,80

## FISH\* grilled or baked

Monkfish	20,00	22,00
② Swordfish	16,50	18,00
② Cod with almond alioli souce	19,50	21,45
Hake	17,50	19,25
① Cod filets with garlic and spicy olive oil	16,50	18,00
Octopus with mashed potatoes, padron peppers and paprika	18,00	19,80
Grilled salmon	18,00	19,80

\* Garnish | *Included a side order to choose from* 3,00 3,30

Mashed potatoes | Basmati rice | Stir fried wok vegetables |  
Homemade French fries | Beans or chickpeas

## DESSERTS

	IN	OUT
The classic Lemon Pie in a pot	5,65	6,20
Red fruits with mascarpone cream and violet ice-cream	5,65	6,20
Coco & Mango with mojito sorbet	5,65	6,20
Chocolate cream with strawberries & raspberry	5,65	6,20
Catalan cream	5,00	5,50
"Tarte tatin"	5,65	6,20
Warm chocolate coulant with cherry and strawberry jam	5,65	6,20
Fresh fruit salad with mojito sorbet	5,25	5,75
Tiramisu with cherry ice-cream	5,65	6,20
Ice creams and sorbet	4,95	5,45
Nuts with moscatell (Sweet dessert wine)	4,95	5,45
"Recuit" (fresh goat cheese) with honey and quince	5,10	5,60
Fresh squeezed orange juice	3,30	3,60
Homemade cake	4,95	5,45
"Valencià", Orange juice with vanilla ice-cream	4,95	5,45
Café Gourmand *	6,90	7,60

\* Not included in the desserts on the menu.

## LUNCH MENU

MONDAY TO FRIDAY, EXCLUDING HOLIDAY

Choose from:

One starter ① + One main ② + Dessert + Bread & Water

House wine glass from 2,90

28,00€  
person, inside

30,50€  
person, outside

We have a menu with information on allergies and food intolerances.  
Please ask for more information to our staff.