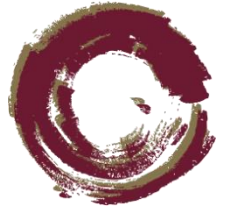




SAMSARA



salads and starters

c/v Sweet Potato Braves with homemade Pesto Sauce	5,00€
v Samsara's assorted Cheeses	6,50€
v Baked Shiitake (Japanese mushrooms) with Lime and Soya Sauce	4,80€
v Asparagus "Chupa-Chups" in tempura with Romesco Sauce (Typical Catalanian)	5,00€
v Rocket Salad with Shiitake and Goat's Cheese with our Soya Sauce	5,50€
c Mixed salad with Marinated Salmon, Tomato, Parmesan Cheese and Olive Sauce	5,50€
c Oak Leaf salad, King Prawns and assorted fresh Fruits with Pistachios vinaigrette	5,50€
c Rocket Salad with Marinated Salmon and Parmesan cheese with Lemon and Honey oil	5,50€
c/v Homemade Guacamole With Nachos	5,00€
c/v Homemade Guacamole with Goat's cheese, Tomato Marmalade and Nachos	5,50€

tapas

v Garlic Prawn Croquettes Or Mushroom Croquettes	1,50€/u
c Confited Cod fish and crunchy Vegetable Raviolis with Mango Mayonnaise and Basil Oil	6,60€
c Sauteed Baby Green Beans and Squids with Garlic and Parsley Sauce	6,50€
c/v Hummus with Spanish Sausages Or v : with Asparagus, Olives and Romesco Sauce	4,80€
c Mini surprise Hamburguers (100% Beef) with Natural Tomato Sauce	6,00€
v Gratinated pasta Roll stuffed with Porcini Mushrooms	6,00€
Seafood Rolls with Withe Chocolate Sauce and Parmesan cheese	6,20€
Beef and Aubergine Caviar Meatballs with Yakitori Sauce and Mushrooms and Bambu base	6,20€
c Aubergine and Smoked Salmon Lasagna with Idiazabal cheese cream and olives	6,40€
c Samsara's Tuna Tartar	8,00€
King Prawns battered in roasted Corn with Parmesan cheese Cream	6,40€

And more tapas...

v Canelloni stuffed with Boletus covered in Pear cream and Spanish Ham s	7,00€
c Beef rolled in Bacon on a Sweet and Sour Sauce with crunchy Chinese noodles	5,80€
Pastry Bundles of Duck Maigret with Provolone cheese and Pinions s	6,50€
c Tuna Tataki with Fruit Passion Ponzu Sauce	7,50€
c Squids stuffed with Rice Black Pudding and Raisins with confited Onions	6,60€
c/v Veggie Burgers with Lentils, Mushrooms, Nuts, Raisins with a Creamy Cheese	5,60€
c Duck Foie with caramelized Apple With Pedro Ximenes s	8,50€
Chicken tempura skewers macerated in Lemon and Pink Pepper, covered in French Antique Mustard and Honey Sweet and Sour Sauce	6,20€
c Boned Leg of Lamb with Meat Sauce reduction on "Caliu" Potatos and "Allioli" s	8,80€

desserts

v Black Chocolate Coulant	6,00€
v Black Chocolate Explosion "Bunyols"	1,90€/u
v White Chocolate Brownie with Pistachios and Lemon and Basil Sorbet	6,00€
c/v Fresh Fruits Cocktail with White Chocolate Foam	6,00€
v Pear Tatin Cake with Mascarpone Ice Cream	6,00€
v Cheese Cake with Maresme Strawberries Sorbet and Berry Coulis	6,00€
c/v Lemon and Basil Sorbet	5,50€
c/v Maresme Strawberries Sorbet	5,50€
v Mascarpone Ice Cream	5,50€

+15years creating our Barcelona tapas

c suitable for celiacs or version available for celiacs (ask our staff)
v vegetarian dish or vegetarian version available - **s** menu supplement

Bread: 0,50€/u
11% IVA included

