

andreu

espai gastronòmic

Appetisers and Preserved Specialties

Olive Tasting 🌿🌿 • 7,60
a selection of three varieties: Spicy, Greek and Mediterranean

Olives • 2,70

· **Avi Andreu's Olives** 🌿🌿
our house-spiced olives

· **Kalamata** 🌿🌿
classic Greek olives, rich and flavourful

· **Mediterranean** 🌿🌿
Gordal olives, with a Mediterranean touch

Gilda Skewer 🌿 • 5,40
a house-style take on this classic

Crisps 🌿🌿 • 3,30
crunchy, finished with sea salt

Pickled Mussels 🌿🌿 • 7,60
marinated with vinegar and a blend of spices

Cockles 🌿🌿 • 11,10
a must for any aperitif

Clams 🌿🌿 • 9,90
a timeless delicacy from the sea

Anchovies 🌿 • 12,70
Cantabrian anchovies served with *pane carasau* crispbread

With Great Flavour

Secallona Cured Sausage Bites 🌿 • 8,20
an irresistible taste of tradition

Tête-de-Moine Cheese 🌿🌿 • 6,20
traditional Swiss cheese, shaved into rosettes

Escalivada Croquettes (Chargrilled Vegetable Filling) • 7,70
with a hint of romesco sauce

Cheese Croquettes • 9,70
a delicious blend of two cheeses

Sobrassada and Mozzarella Roll • 8,30
a tribute to Mallorca

Patatas Bravas "My Way" • 10,50
Andreu's take on the classic dish

Guacamole Roll with Kimchi Mayonnaise • 10,10
a fusion of flavours

Feta-Stuffed Piquillo Peppers 🌿 • 10,70
red piquillo peppers

Pulled Pork BBQ Roll • 9,80
slow-cooked, served in a brioche bun

Red Prawn Croquettes • 10,70
Homemade croquettes with an intense seafood flavour

House Favourites

Pernil Andreu Baguette • 11,30
a fresh take on a classic: toasted bread with tomato and slivers of Pernil Andreu

Andreu Pernil Baguette with Cheese • 12,00
the classic, now with melted cheese

Pernil Andreu Croquettes • 9,70
the signature Andreu flavour in a croquette

Pernil Andreu Roll • 12,70
Pernil Andreu in a brioche roll – simply irresistible

Pernil Andreu Roll with Cheese • 13,60
Pernil Andreu and melted cheese in a brioche roll

Pernil Andreu Platter 🌿 • 19,10
our Pernil, served with coca bread and tomato

Charcuterie Platter • 13,70
a carefully selected assortment of our charcuterie

Cheese Platter • 14,10
a selection of cheeses from near and far, paired with raspberry jam and rose petals

Tasting of Hand-Carved Pernil Andreu 🌿 • 36,30
flavourful Pernil Andreu, hand-carved and served with toasted almonds



Discover more
about Pernil Andreu

To Savour

Burrata 🌿 • 13,90
with semi-dried tomatoes and pistachio oil

Eggs with Chips and Pernil Andreu 🌿🌿 • 14,40
Andreu-style broken eggs with chips

Artichoke Flower with Pernil Andreu 🌿🌿 • 12,00
slow-cooked artichoke in olive oil, topped with Pernil Andreu

Salmon Bites with Raspberries 🌿🌿 • 16,90
Norwegian smoked salmon with raspberry crystals and microgreens

Bonito Tuna, Anchovy & Stuffed Pepper Roll • 17,20
a taste of the Cantabrian Sea in a brioche roll

Mini Cerdanya Fondue with Pernil Andreu • 16,10
melted Urgèlia, a certified PDO cheese, served with Pernil Andreu

Salmon Roll with Cucumber Relish • 15,90
Norwegian smoked salmon in a brioche roll

Desserts

Chocolate Coulant • 7,80
rich dark chocolate with strawberries and meringue

Cheesecake Coulant • 7,70
creamy cheesecake with strawberries and meringue

Chocolate Truffles • 3,70
three truffles on a pistachio cream base

Artisan Ice Cream 🌿 • 5,50
Chocolate or Vanilla

Crème Caramel • 5,90
served with meringue and a crisp wafer

French Toast • 6,80
croissant loaf with Nutella, whipped cream and strawberries

Le Petit Four • 4,40
espresso or cortado withan assortment of sweet treats



Gluten-free



Lactose-free

For allergen
information,
please ask

Prices include VAT

Drinks

Red Wine



Andreu Selecció Negre Conca de Barberà Ull de Llebre, Merlot, Cabernet Sauvignon	4,20 12,90
Ca n'Estruc Negre 2023 Montserrat Garnacha Tinta, Syrah, Cariñena**	5,50 16,90
Izadi Crianza 2021 Rioja Tempranillo	6,70 22,90

White Wine

Andreu Selecció Blanc Conca de Barberà Fruity Moscatel and Parellada	3,90 11,90
Ca n'Estruc Blanc 2023 Montserrat Xarel·lo, Moscatel, Garnacha Blanca, Macabeo**	5,50 16,90
Flor de Vetus Verdejo 2023 Rueda Verdejo	6,10 18,20

Rosé Wine



Izadi Larrosa Rosé 2023 Rioja Garnacha Tinta	5,90 17,80
Josep Foraster Els Nanos, Trepapat Rosat 2024 Conca de Barberà Trepapat*	5,50 16,90

Cava

Brut Nature Andreu Selecció Vilafranca del Penedès Macabeo, Xarel·lo, Parellada	5,20 19,30
Rosé Brut Nature Andreu Selecció Vilafranca del Penedès Trepapat y garnacha	5,20 19,30

*Organic viticulture
**Organic and biodynamic viticulture

Beer

Draught Beer (33cl) · 4,65
Draught Beer (20cl) · 3,55
Bottled Beer (33cl) · 4,75
Non-Alcoholic Beer (33cl) · 4,75
Beer Glass (50cl) · 6,20

Vermouth

Reserva Red Vermouth · 4,40

Soft Drinks

Still Water · 2,90
Sparkling Water · 3,75
Coca-Cola (Can) · 3,90
Coca-Cola Zero (Can) · 3,90
Coca-Cola (Glass Bottle, 35cl) · 4,40
Coca-Cola Zero (Glass Bottle, 35cl) · 4,40
Lemon Schweppes · 3,90
Orange Schweppes · 3,90
Schweppes Tonic · 3,90
Lemon Aquarius · 4,20
Nestea · 4,20
Bitter Kas · 4,35
Organic Apple Juice · 4,80
Organic Peach & Grape Juice · 4,80
Freshly Squeezed Orange Juice · 4,45

Coffee

Espresso · 2,35
Cortado · 2,50
Café con leche · 2,80
Capuccino · 2,90
Le Petit Four · 4,40

Tea

English Breakfast
pure black tea, rich in caffeine
Earl Grey Blue Flower
flavoured black tea, ideal for breakfast
Ginger Antiox Green Tea
green tea with citrus notes
Green Moroccan Mint
green tea with mint leaves
Pu-erh Yunnan Red Tea
aromatic red tea with medicinal properties
Rooibos Chai
intensely flavoured with a spicy touch, caffeine-free

Herbal Infusions

Pennyroyal mint tea
Chamomile

Prices include VAT



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