

Drinks

Red Wine

Andreu Selecció Conca de Barberà Tempranillo, Merlot, Cabernet Sauvignon	4,40 13,60
Vizcarra Senda del Oro 2023 Ribera del Duero – Tempranillo	6,90 23,20
Izadi Criança 2022 Rioja Tempranillo	7,10 24,10

White Wine

Andreu Selecció Conca de Barberà Fruity Moscatel, Parellada	4,10 12,50
Ca n'Estruc Blanc 2024 Montserrat Xarel·lo, Moscatel, Garnacha Blanca, Macabeo*	5,80 17,80
Flor de Vetus Verdejo 2024 Rueda Verdejo	6,40 19,10

*Organic viticulture

Rosé Wine

Izadi Larrosa Rosé 2024 Rioja Garnacha Tinta	6,20 18,70
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Sweet Wine

Toro Albalá Don PX 2021 Montilla Moriles – Pedro Ximenez	5,80 31,30
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Cava

Brut Nature Andreu Selecció Vilafranca del Penedès Macabeo, Xarel·lo, Parellada	5,50 20,30
Rosé Brut Nature Andreu Selecció Vilafranca del Penedès Trepat, Garnacha	5,50 20,30

Beer

Draught Beer (33cl) · 4,90
Draught Beer (20cl) · 3,80
Bottled Beer (33cl) · 5,00
Non-Alcoholic Beer (33cl) · 5,00
Beer Glass (50cl) · 6,50

Vermouth

Reserva Red Vermouth · 4,70
Andreu Gin and Tonic · 11,20

Soft Drinks

Still Water · 3,10
Sparkling Water · 3,90
Coca-Cola (Can) · 4,10
Coca-Cola Zero (Can) · 4,10
Coca-Cola (Glass Bottle, 35cl) · 4,70
Coca-Cola Zero (Glass Bottle, 35cl) · 4,70
Lemon Schweppes · 4,10
Orange Schweppes · 4,10
Schweppes Tonic · 4,10
Lemon Aquarius · 4,40
Nestea · 4,40
Bitter Kas · 4,60
Freshly Squeezed Orange Juice · 4,70

Coffee

Espresso · 2,50
Espresso with milk · 2,70
Flat white · 2,90
Capuccino · 3,10
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

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Andreu's assorted olives

Olive Tasting   · 7,90
a selection of three varieties: Spicy,
Greek and Mediterranean

Olives · 2,90

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

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

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

For Sharing

Secallona Cured Sausage Bites  · 8,60
an irresistible taste of tradition

Tête-de-moine   · 6,50
traditional Swiss cheese, shaved into rosettes

**Pernil Andreu-Iberian Ham-
Croquettes** · 10,20
the signature Andreu flavour in a croquette

**Escalivada Croquettes
(Chargrilled Vegetable Filling)** · 8,10
with a hint of romesco sauce

Cheese Croquettes · 10,20
delicious and crunchy

Red Prawn Croquettes · 11,30
Homemade croquettes with an intense
seafood flavour

"Torreznos" · 9,70
authentic crispy pork belly from Soria

Russian Salad  · 9,90
with bonito tuna belly from Getaria

Patates braves "My Way" · 11,10
Andreu's take on the classic dish

Crisps   · 3,50
crunchy, finished with sea salt

Baguettes & Rolls

**Pernil Andreu-Iberian Ham-
Baguette** · 11,90
a fresh take on a classic: toasted bread with
tomato and slivers of Andreu Iberian Ham

**Pernil Andreu-Iberian Ham- Baguette
with melted cheese** · 12,60
the classic, now with melted cheese

**Pernil Andreu Roll-Iberian Ham-
with melted cheese** · 14,30
Pernil Andreu and melted cheese
in a brioche roll

Sobrassada and mozzarella Roll · 8,90
a tribute to Mallorca

Pulled Pork BBQ Roll · 10,30
slow-cooked, served in a brioche bun

Two-cheese Roll · 8,90
Urgèlia and Neu del Cadí with a hint of
olive mix

**Guacamole Roll with kimchi
mayonnaise** · 10,60
a fusion of flavours

**Bonito tuna, anchovy &
hummus Roll** · 14,80
a taste of the Cantabrian Sea in a brioche roll

**Salmon Roll with cucumber
Relish & hummus** · 16,70
Norwegian smoked salmon in a brioche roll



Gluten-free



Lactose-free

**For allergen information,
please ask**

Prices include VAT

Small Plates

Anchovies  · 13,40
Cantabrian anchovies served with
pane carasau crispbread

Burrata  · 14,60
with semi-dried tomatoes and pistachio oil

**Artichoke Flower with Pernil Andreu-Ibe-
rian Ham-**   · 12,60
slow-cooked artichoke in olive oil, topped with
Pernil Andreu

**Mini Cerdanya Fondue with Pernil
Andreu-Iberian Ham-** · 16,90
melted Urgèlia, a certified PDO cheese, served
with Pernil Andreu and a hint of olive mix

**Eggs with french-fries
and Pernil Andreu
-Iberian Ham-**   · 15,20
Andreu-style broken eggs
with french-fries

**Salmon Bites with
Raspberries**   · 17,80
Norwegian smoked salmon with raspberry
crystals and microgreens

Cantabrian Salad · 17,30
bonito tuna, anchovies, olives, carrot, cherry
tomatoes and romesco sauce

Salmon Poke Bowl  · 18,90
rice, salmon, cucumber, radish, carrot, avocado,
sundried tomatoes and sesame

andreu
Qualitat
des de
1930

Main courses

Slow-cooked Iberian pork shoulder · 21,40
with Pernil Andreu-Iberian Ham

Iberian pork rib · 24,40
slow cooked at a low temperature

**Fricandó with juicy Iberian
pork cheeks** · 20,50
accompanied by mushrooms

Hot-smoked salmon fillet · 19,80

Charcuterie Boards

Pernil Andreu-Iberian Ham- Platter  · 20,10
our Pernil, served with coca bread and tomato

Charcuterie Platter · 14,40
a carefully selected assortment of our charcuterie, served with coca bread and tomato

Cheese Platter · 14,80
a selection of cheeses from near and far, paired with raspberry jam and rose petals

Tasting of Hand-Carved Pernil Andreu-Iberian Ham-  · 38,20
flavourful Pernil Andreu, hand-carved and served with toasted almonds



Discover
more about
Pernil Andreu
-Iberian Ham-

andreu
la Botiga del pernil

Desserts

Chocolate Coulant · 8,20
rich dark chocolate with strawberries and meringue

Cheesecake Coulant · 8,10
creamy cheesecake with strawberries and meringue

Chocolate Truffles · 3,90
three truffles on a pistachio cream base

Artisan Ice Cream  · 5,80
Chocolate or Vanilla

Crème Caramel · 6,20
served with meringue and a crisp wafer

French Toast · 7,20
croissant loaf with Nutella, whipped cream
and strawberries

Le Petit Four · 4,40
espresso or cortado with an assortment
of sweet treats

A glass of wine on the side

Sweet wine
Toro Albalá Don PX 2021 · 5,80
Montilla Moriles - Pedro Ximenez