

To snack and share

🍷 "Bravas" El Pintor, fried potatoes 10,90
alioli de albahaca y alioli de kimchi

Iberian ham 28,90
hand cut

🍷 El Pintor croquettes 15,90
meat, artisans (6 units)

🌿🍷 Cod fritters 16,50

🌿 Grilled vegetables 16,80

Anchovies from L'Escala 17,50
with arbequina oil, black pepper

🍷 Steamed mussels 16,00

🍷 Garlic shrimp 23,70

Padrón peppers 11,50
with salt flakes

🌿🍷 Crispy Brie 13,50
with fig and blueberry jam

Galician octopus 23,00

Grilled octopus 24,50
with paprika parmentier

🌿 Teriyaki chicken skewers 12,50
with sesame

Grilled squid 21,70
with garlic and parsley

Andalusian-style squid 18,00
with lime petazeta
and citrus mayonnaise

🍷 Sweet potato yummis 12,00
with truffle mayonnaise and parmesan

Toasted glass bread with tomato 3,20

We have gluten-free bread

Salads and Starters

🍷 El Pintor Salad with Tuna 11,00

🍷🌿🍷 Caesar Salad 15,80

Tuna belly 18,50
tomato, red onion and Kalamata olive

Escalivada with anchovies 15,80

🍷🍷 Burrata 17,60
with arugula, tomato, strawberries,
pesto and walnuts

🍷 Potato omelette 13,50
made at the moment

Snails roasted in the pan 17,60

🍷🌿🍷 Meat cannelloni 16,50

Rice

🍷🌿🍷 Seafood paella 24,50
shrimp, clams, mussels and crayfish
minimum 2 people (price per person)

🍷🌿 Senyoret paella (all peeled) 27,00
shrimp, mussels, clams, squid
minimum 2 people (price per person)

🍷 Can Travi-style paella 24,50
pork ribs, artichokes and snails
minimum 2 people (price per person)

🍷 Vegetariana / Vegan paella 19,80
minimum 2 people (price per person)

🍷🌿 Black rice 24,50
with cuttlefish, shrimp and clams
minimum 2 people (price per person)

🍷🌿 Lobster rice broth 29,00
minimum 2 people (price per person)

🍷🌿 Fideuá (noodle) 22,00
with cuttlefish, squid and clams

🌿 with nuts

🌿 with gluten

🍷 with lactose

🍷 with seafood

🍷 with mollusks

🍷 with eggs

Fish

🍷 Gratin cod 24,50
with aioli and tomato jam

🌿 Cod Catalan-style 24,50
con secas

Baked cod 24,50
with sauteed vegetables

🌿 Cod with ratatouille 24,50

🍷🌿 Cod with spinach 24,50
Catalan style with honey and mató

Fish | s/m
fresh of the day, ask the waiter

Desserts

🍷🌿 Catalan cream 6,50

🍷 Lemon sorbet with cava 7,50

🌿🍷 Cheese (mató) flan with walnuts 6,90

🍷🌿 French toast 7,50
with burnt cream

🌿🍷 Sacher cake 7,50
con helado de vainilla

🍷 Truffles with cream 7,50

🌿🍷 Chocolate coulant 7,50
with ice cream

🍷 Ice cream assortment 6,50

🌿🍷🍷 Dessert cart 7,50

🌿 Death by chocolate 12,00

Meat

Veal entrecote (400 gr.) 26,50
grilled

Stone-grilled beef tenderloin 29,00

Duck confit 20,00
with applesauce

🍷🌿 Beef stew 24,00
at low temperature and parmentier

🌿 Lamb back 26,00
oven-roasted and baked potatoes

🍷 Steak tartar 29,50
of ox cut with a knife

🌿 BBQ Rib 20,70
with a touch of Jack Daniel's

🍷 Pork tenderloin 21,00
with parmentier and mushroom sauce

Matured beef ribeye 1 kg. 69,00

Roquefort sauce 3,50

Green pepper 3,50



Web



Instagram

Prices en euros

VAT INCLUDED

🌿 with nuts

🌿 with gluten

🍷 with lactose

🍷 with seafood

🍷 with mollusks

🍷 with eggs

Our facilities are not gluten free, but the dishes can be made with the minimum possible traces. Consult us when placing your order.
We have the allergen cards of all the dishes for your reference. All raw or semi-cooked products are served in compliance with RD 1420/2006