

THE VELÓDROMO'S CUISINE

C=COELIAC V=VEGETARIAN

open 1pm to 1am

SALADS

- Velódromo salad**
(lettuce, green beans, toasted bread, bacon, parmesan cheese and mustard vinaigrette) 10.50
- **Salad of marinated mushrooms**
green beans and Iberian ham 12.50
- c v ● **Burrata with cherry tomatoes**
confit artichokes and pesto 12.00
- c ● **Homemade duck terrine**
with black Kalamata olive relish, figs, almonds and pickled vegetables. 11.00
- c ● **Esqueixada** (shredded salt cod salad) 9.75

SOUPS AND CREAMS

- **Escudella** (typical Catalan broth)
with meatballs, cabbage and chickpeas 9.50
- c ● **Fish soup** with croutons 12.00

PASTA AND RICE

- v ● **Vegetable lasagne**
with aubergines, tomato, basil and *mozzarella* 9.50
- Macaroni gratin with roast meat** 9.50
- Fetuccini al nero**
sauteed with prawns and cuttlefish 12.00
- v ● **Mushroom risotto** with pumpkin and mascarpone . . 12.50

MEAT AND FISH

- c ● **Roasted lamb shoulder**
with potatoes and rosemary garlicks 18.00
- c ● **Iberic pork tagliata**
with aubergine, rosemary and green pepper. 15.75
- **Pig's trotters served on the bone**
buds (mushrooms) and roasted sweet potato 13.00
- c ● **Chicken stuffed with foie and pistachios**
potato parmentier and roasted onion. 16.00
- Roasted beef shank**
with roasted shallots and artichokes 15.00
- The giant entrecote of La Ronda** (600g)
Special selection of beef entrecote sliced and served on toasted bread with Café de Paris sauce, chips and lettuce (perfect for 2 people) 39.00
- c ● **Grilled tuna fish**
with fresh tomato salad, beetrot, fennel and basil . . 19.50
- c ● **Cod with capipota** (veal head and hock stew)
made with *beurre noir* 16.00
- c ● **Octopus** with mashed potatoes 14.00
- c ● **Squid filled with squid and Catalan sausage**
with green curry sauce and pilaf rice. 15.50

Sauces v Romesco c v Mayonnaise c v Allioli c v Chimichurri

VEGETABLES

- c v ● **Vegetable casserole**
mushrooms and poached egg 9.85
- c ● **Grilled vegetables** with olive oil and anchovies 9.75
- **Ses lles coca bread:**
sobrassada (red catalan sausage), Mahón cheese, quince, orange, honey and mint 10.00
- c v ● **7 freshly boiled vegetables** with a dash of virgin olive oil and salt crystals (potato, green beans, green asparagus, zucchini, broccoli, carrot and spinach leaves) . 9.85

TARTARS

- Salmon tartar** with shallot and gherkins
with horseradish *chantilly*. 15.00
- Steak tartar** dressed with smoked eel and capers. . 22.00

FARM EGGS

- v ● **Huevos estrellados** (fried eggs and fried potatoes scrambled together) **or a fried egg** 5.90
- Huevos estrellados with bacon** 8.20
- Huevos estrellados with Perol sausage** 7.90
- Huevos estrellados with black pudding** 7.90
- Huevos estrellados with iberian ham** 9.60
- Huevos estrellados with chorizo from La Rioja** 7.90
- v ● **Spanish omelette** 5.60
- v ● **French omelette** 4.60
- c ● **Velódromo omelette** (with Padrón pepper and salt cod). 5.60

DESSERTS

- v ● **Cheese pudding** with red berries 4.95
- v ● **Crema catalana** (Catalan *crème brûlée*) 4.25
- v ● **Apple Tarte Tatin** 5.50
- v ● **Lemon pie** with red berries. 5.50
- v ● **Bread, chocolate, olive oil and salt** 4.00
- c v ● **Chocolate mousse** and passion fruit 5.00
- v ● **Chocolate fondant** with vanilla ice cream 6.50
- v ● **Hazelnut coulant**
with raspberry ice cream and blueberry jam. 6.50
- v ● **Red berry crumble** with almond praline, pistachios and zabaglione ice-cream. 6.00
- c v ● **Fresh fruit salad** with fresh orange juice 5.20
- c v ● **A choice of ice cream** (vanilla and chocolate) 4.20
- c v ● **A choice of sorbets** (tangerine and lemon) 4.20
- c v ● **Selection of cheeses** with quince and nuts. 12.00

BAKERY

- v ● **White and rustic bread** 1.90
- c v ● **Grain gluten free** 3.50
- v ● **Six grain bread** rubbed with tomato 3.75

OYSTERS WITH CAVA

c	Marenes oysters (per piece)	3.50
c	1 Marenes oyster with a glass of cava	5.50
c	2 Marenes oysters with a glass of cava	8.50

“ESPINALER” CANNED FOODS

	tin	
c	Cockles	13.40
c	Mussels	6.00
c	Galician clams	12.00
c	Galician razor clams	10.30

SANDWICHES

NEW YORK PASTRAMI

Jumbo sandwich of thinly sliced smoked beef.
A tribute to the sandwich served at the legendary
“Katz’s Delicatessen” (1888) in New York.

Pastrami Velódromo with herbs mayonnaise	9.00
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HOT SANDWICHES

Steak	6.60
Pork loin	4.90
Mallorquín (Majorcan pork sausage & cheese)	4.25
Velódromo frankfurter with cheese, onion and chips	5.95
French omelette	4.25
Bacon & cheese	4.25
Extra cheese or onion	0.50

GOURMET SANDWICHES

Velódromo burger (100% beef)	10.80
Calamari sandwich	9.70

SLICED-BREAD SANDWICHES

Vegetable tuna	3.80
Vegetable chicken	3.80

TOASTED AND HOT-FILLED SANDWICHES

Bikini (ham and cheese)	4.00
Bikini Moritz with german sausage Fleischwurst and Gorgonzola cheese	6.80
Bikini de Bologna (mortadella and truffled <i>mozzarella</i>)	6.80
Club sandwich	7.40
“Granjero”	7.40
Extra cheese or onion	0.50

TAPAS

TAPA APPETIZERS

		tapa
c v	Fried almonds	3.10
c v	Bag of chips with Espinaler Sauce	2.50
c v	Olive assortment	2.90
c	Anchovie’s stuffed Olives “El Xillu”	4.50
c v	Green olives from Seville	2.90
c v	Black olives from Aragón	2.90
c	Matrimonio (unit) (salted anchovy and marinated white anchovy)	4.50
c	Marinated anchovies	12.50
c	White anchovies in vinegar	6.80
c	Gildas (gherkin, green chilli pepper, olive and anchovy)	1.85
c	Stick of artichoke, anchovy and oliv	1.95
c v	Cheese in olive oil	3.75
	Our catalan salad with codfish and romesco sauce	3.95
c v	Peppers stuffed with spicy cheese	4.20
c	Marinated chicken with mushrooms and plums	9.75
	Boletus and meat terrine	9.75
	Smoked salmon with creme fraiche and toast	8.50
c	Vermouth mixed cocktail (stuffed olives, cockles, mussels and sauce Espinaler)	12.50

CURED MEAT AND CHEESE TAPAS

	portion	tapa
c	Ibérico ham	15.50 8.20
c	Assorted Ibérico cured meats	12.80 6.60
c	Salchichón de Vic (spicy pork sausage)	5.75 3.00
c	Assorted Catalan cured meats	8.00 4.20
c	Selection of cheeses with quince and nuts	12.00 ---

TAPAS

	tapa	
v	“El Siscentó de la Moritz” (aubergine, tomato and <i>mozzarella</i>)	4.75
	“El Siscentó Epidor” (aubergine and brandade of cod)	5.20
v	Baba ganoush (aubergine purée with toasted bread)	6.00
	Russian salad with mini bread sticks	3.95
c	Esqueixada (shredded salt cod salad)	5.60
v	Padrón peppers	6.30
v	Bravas (spicy potato chunks)	3.95
	Ham croquettes (per piece)	2.15
	Squid croquettes (per piece)	2.15
	Bomba de la Moritz (home-made beef and potato croquette served with a spicy brava sauce)	3.90
	Salt cod fritters	7.75
	Squid rings in batter	9.95
	Deep fried squid tentacles with peppers from Padron and herbal salt	9.00
v	Tempura aubergines with romesco sauce	5.85
	Andalusian-style whitebait	9.50
c	Mussels with fennel and lemon	8.50
c	Canary-style joint of ham with sweet smoked paprika from La Vera	6.90
	Beef with chimichurri (sauce of chopped fresh parsley, garlic, olive oil and vinegar)	7.90
v	Cone of chips with ketchup and mayonnaise	4.50
v	French fries	3.00