






















STARTERS

Beef carpaccio with parmesan flakes, sprouts and toast	 	12,00€
Cured smoked beef salad with fresh cheeses, pomegranate vinaigrette and walnuts	 	16,00€
Can Balcells salad with tuna, tomato, Kalamata olives, carrot and red onion		14,00€
Poularde cannelloni with truffle	 	16,00€
Grilled vegetable grill with mild aioli		14,00€

FROM THE SEA

Fresh daily fish with grilled vegetables		M.P €
Catalan-style cod nose with spinach, sauce and au gratin allioli		26,00€


MEATS








Beef sirloin steak tartare seasoned in the traditional style accompanied by toasts	    	22,00€
Marinated lamb shank with Moorish spices, orange blossom honey and couscous		25,00€
Traditional veal tail with wine		20,00€
Angus burger on brioche bun with arugula, caramelized goat cheese and tomato chutney served with fries	 	20,00€

GRILLED MEATS





















(WITH CABRACHO CARBON)

**All our grilled meats come with french fries and Padrón peppers*








"Rubia Gallega" beef tenderloin with mushroom sauce		28,00€
Ripe cow steak 500gr		36,00€
Black Angus Beef Tataki from "Nebrasksa"		28,00€
Half Marinated Picanton		18,00€

 GLUTEN	 DAIRY	 CRUSTACEANS	 NUTS	 FISH
 SESAME	 EGG	 SOY	 MOLLUSCS	 MUSTARD


TAPAS

Iberian ham croquette   	2,50€/un
Mushroom croquette   	2,50€/un
Cantabrian anchovies with toast, tomato and EVOO (4 Units)  	12,00€
Corominas potato chips	2,50€
Glass coca bread with tomato 	3,50€
Our Can Balcells bravas potatoes (4 units)   	6,50€
Acorn-fed Iberian ham with glass coca bread and tomato 	22,00€
Selection of Catalan artisan cow, goat and sheep cheeses  	14,00€
Mini roll of grilled chicken with allioli and roasted juice 	5,00€
Bao squid sandwich with kimchi mayonnaise and caramelized onion  	5,00€/un
Octopus Can Balcells style 	16,00€
Bread 	2,50€
Gluten free bread	3,00€









RICE

Pals seafood rice (<i>peeled sea food</i>)  	21,00€
<i>(price per person, minimum 2 persons)</i>	
Broth lobster Pals rice  	28,00€
<i>(price per person, minimum 2 persons)</i>	
Vegetable Pals rice	18,00€
Mountain rice casserole 	20,00€
<i>(price per person, minimum 2 persons)</i>	
Seafood Fideua  	18,00€

FOR CHILDREN

Macaroni Can Balcells  	8,00€
Chicken fingers with French fries  	8,00€

DESSERTS

Chocolate coulant with vanilla ice cream  	8,00€
Caramelized French toast with cinnamon ice cream   	8,00€
Crunchy tempered Catalan cream with red berries   	8,00€
Ice creams and sorbets	6,00€
Vegan desserts (<i>Ask to our Staff</i>)	8,00€