

ENG

DESSERTS

	IN	OUT
The classic Lemon Pie in a pot	5,00	5,50
Red fruits with mascarpone cream and violet ice-cream	5,00	5,50
Coco & Mango with mojito sorbet	5,00	5,50
Chocolate cream with strawberries & raspberry	5,00	5,50
Catalan cream	4,50	4,95
"Tarte tatin"	5,00	5,50
Warm chocolate coulant with cherry and strawberry jam	5,00	5,50
Fresh fruit salad with mojito sorbet	4,50	4,95
Tiramisu with cherry ice-cream	5,00	5,50
Ice creams and sorbet	4,50	4,95
Nuts with moscatell (Sweet dessert wine)	4,50	4,95
"Recuit" (fresh goat cheese) with honey and quince	4,50	4,95
Fresh squeezed orange juice	3,30	3,60
Homemade cake	4,50	4,95
"Valencià", Orange juice with vanilla ice-cream	4,50	4,95
Café Gourmand *	6,00	6,60

* Not included in the desserts on the menu.

LUNCH & DINNER MENU

Choose from:

One starter ① + One main ② + Dessert + Bread & Water
House wine glass from 2,50

27,00€
person, inside

29,50€
person, outside

We have a menu with information on allergies and food intolerances.
Please ask for more information to our staff.

indigo

BAR TAPES
RESTAURANT & LOUNGE

TAPAS

	IN	OUT
Vegetables chips (yuca, violet potato and banana)	3,45	3,80
Freshly home made guacamole	6,90	7,60
Hummus with raw carrot sticks and toasts	7,00	7,70
Salt cod purée & toasts	7,35	8,00
① Our Indigo style of "Spanish potato salad" or Ensaladilla rusa	6,30	6,90
Iberian ham croquettes 5u	6,50	6,90
Mushrooms croquettes 5u	6,50	6,90
Baby squid croquettes 5u	6,50	6,90
Squid rings in butter	8,90	9,80
Baby squid Andalusian style with passion fruit mayonnaise	8,40	9,25
"Bravas" potatoes	5,25	5,80
Grilled sea scallop price per unit	4,90	5,40
Vegetables tempura with Asian sauce	9,70	10,70
Octopus with mashed potatoes and padron peppers "tapa"	10,20	11,20
Chicken fingers with spicy mayonnaise	9,25	10,70
Duck liver "foie demi-cuit" with fig compote and toasts	15,00	16,50
① Provolone with pomodori pesto, Kalamata's olives & oregano	8,40	9,24
Shrimps in butter with Asian sauce	12,00	13,25
Cod in butter with "all-i-oli" & romesco sauce	8,40	9,25

TOASTED RUSTIC BREAD "COCA DE VIDRE"

"Coca de vidre" with tomato and olive oil	3,30	3,65
"Coca de vidre" with iberian ham	8,40	9,25
"Coca de vidre" with brie & iberian ham	9,25	10,15
① "Coca de vidre" with anchovies	7,35	8,10
"Coca de vidre" with Foie Micuit (duck liver)	9,00	9,90
"Coca de vidre" with sobrasada and Maó cheese	7,50	8,25

LIGHT AND HEALTHY

Green salad with mustard vinaigrette	7,50	8,25
① Green salad with Greek cheese and fall fruits	10,00	11,00
① Caesar salad with grilled breast chicken	9,50	10,45
① Green salad with goat cheese, bacon and pinions	9,50	10,45
Quinoa, chickpeas, kale, yogurt & curry sauce and beetroot pickles	9,50	10,45
① Burrata di búfala with figs and pomegranate	9,90	10,90
Cold salmon tataki with wasabe ice-cream	13,50	14,90
① Sword fish ceviche with mango, lime and coconut milk	12,90	14,20
Beef carpaccio with parmesan cheese	12,50	13,75
Pumpkin cream soup with foie and walnuts	11,00	12,10
① Season's cream soup with blood sausage filled ravioli	9,50	10,45
Chicken broth with vermicelli pasta and meatballs	7,50	8,25
Fish soup with saffron	8,25	9,00

ECO EGGS

① Fried "broken" eggs with fries and Iberian ham	8,50	9,35
Fried eggs with Iberian ham	8,00	8,80

TARTARS BY ÍNDIGO, KNIFE CUT

② Salmon tartare with ginger and wasabe icecream*	16,80	18,45
② Red tuna tartare*	16,80	18,45
Beef tartare with fries	18,80	20,65

*Served with green salad

RICE FROM PALS

	IN	OUT
② Fideuà	14,70	16,15
Rice with cuttlefish & claws crab	15,75	17,30
Rice with seafood (prawns, cuttlefish and mussels)	15,75	17,30
② Black rice (with cuttlefish ink)	15,75	17,30
② Rice with cod	15,75	17,30
Rice with lobster	24,00	26,40
② Rice with pig trotters	15,75	17,30

PASTA

② Mushroom filled raviolis with Parmegiano cheese and hazelnuts	9,90	10,90
Gratin macarroni with bolognese sauce	8,90	9,80
Cannelloni filled with roast meat	9,45	10,40

INTERNATIONAL DISHES

Lamb* curry with basmati rice	16,25	17,90
② Green curry Thai style with chicken*, coconut and Chilli	16,25	17,90
Bastella filled with chicken* and almonds	14,15	15,60
Chicken* cous-cous	15,75	17,30
Lamb* shoulder Tagine, Morocco style	16,25	17,90
② Fish & Chips with tartare sauce and mushy peas	15,20	16,70
② Stir fried wok with vegetables & Shimeji.	13,75	15,10
Add one of the following ingredients: Chicken*, Beef, Salmon or Prawns		
② Indigo Poké with basmati rice, quinoa, avocado and mango	14,50	16,00
Add one of the following ingredients: Salmon, Swordfish or Prawns		
* Halal		

STEW

② Cuttlefish with meatballs and green peas	14,15	15,60
② Cod with "samfaina" and boiled egg	15,20	16,75
② Pig trotters with turnips	14,00	15,40
② Tender beef cheek with mushrooms	15,00	16,50
② "Callos" with chickpeas	13,00	14,30
② Sausage "butifarra de perol" with white beans and bacon	13,00	14,30

MEATS* grilled or baked

Beef fillet	19,50	21,45
Nebraska's veal sirloin 300g	36,00	39,60
Girona's veal sirloin from Can Mercader 300g	19,50	21,45
② Dry aged beef sirloin 250g	16,00	17,60
Chicken breast	14,50	15,95
② 100% acorn fed Iberian pork	17,00	18,70
Angus 100% Burger with cheddar cheese, bacon and French fries	15,25	16,90

FISH* grilled or baked

Monkfish	18,90	20,80
② Swordfish	15,75	17,30
② Cod with almond alioli souce	18,90	20,80
Hake	16,80	18,15
① Cod filets with garlic and spicy olive oil	15,50	17,00
Octopus with mashed potatoes, padron peppers and paprika	16,80	18,15
Grilled salmon	16,80	18,15

* Garnish | Included a side order to choose from

Mashed potatoes Basmati rice	3,00	3,30
Stir fried wok vegetables Homemade French fries Chickpeas		