ENG

DESSERTS

	IN	OUT
Lemon Pie our way	6,00	6,60
Red fruits with mascarpone cream and violet ice-cream	6,00	6,60
Coco & Mango with mojito sorbet	6,00	6,60
Chocolate cream with straberries & raspberry	6,00	6,60
Catalan cream	5,80	6,30
"Tarte tatin"	6,00	6,60
Warm chocolate coulant with cherry and straberry jam	6,50	7,15
Fresh fruit salad with mojito sorbet	5,40	6,40
Tiramisu with cherry ice-cream	5,85	6,60
Ice creams and sorbet	5,00	5,50
Nuts with moscatell (Sweet dessert wine)	5,00	6,00
"Recuit" (fresh goat cheese) with honey and quince	5,25	6,00
Fresh squeezed orange juice	3,50	3,85
Homemade cake	5,00	6,60
"Valencià", Orange juice with vanilla ice-cream	5,75	6,30
Café Gourmand *	7,00	7,70

* Not included in the desserts on the menu.

LUNCH MENU

MONDAY TO FRIDAY, EXCLUDING HOLIDAY
Choose from:

One starter ① + One main ② + Dessert + Bread & Water

House wine glass from 3,10

29,50€ person, inside | 32,00€ 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)	4,20	4,60
	Freshly home made guacamole	8,90	9,80
	Hummus with raw carrot sticks and toasts	8,75	9,80
	Salt cod purée (Brandade), tomato jam & toasts	10,00	11,00
1	Our Indigo style of "Spanish potato salad" or Ensaladilla rusa	8,50	9,35
	Iberian ham croquettes, 5u	8,50	9,35
	Mushrooms croquettes, 5u	8,50	9,35
	Eggplant and goat cheese croquettes, 5u	8,50	9,35
	Squid rings in butter	11,50	12,65
	Fried baby squid Andalusian style with passion fruit mayonnaise	11,50	12,65
	"Bravas" potatoes	6,90	7,60
	Grilled sea scallop | price per unit	6,00	6,60
	Vegetables in tempura	12,00	13,20
	Octopus with mashed potatoes and padron peppers "tapa"	12,80	14,00
1	Chicken fingers with spicy mayonnaise	11,80	13,00
	Provolone with pomodori pesto, Kalamata's olives & oregano	11,90	13,10
	Shrimps in butter with Asian sauce	15,00	16,50
	Foie mi-cuit with figue compote and toasts	18,50	20,35
	Cod in butter with "all-i-oli" & romesco sauce	11,50	12,65
1	Broken eggs with Iberian ham and potatoes	12,50	13,70

LIGHT AND HEALTHY

	Green salad with mustard vinaigrette	11,90	13,00
1	Green salad with Greek cheese and season fruits	13,50	14,85
1	Caesar salad with broiled chicken breast	13,30	14,60
	Green salad with goat cheese, bacon and pinions	13,25	14,50
	Grilled tofu, quinoa, chickpeas, yogurt & curry sauce and beetroot pickles	13,50	14,85
	Indigo Poké with basmati rice, quinoa, avocado and mango Add one of the following ingredients: Salmon or Prawns	16,60	18,25
1	Burrata di búfala with fig and pomegranate	13,50	14,85
	Cold salmon tataki with wasabe ice-cream	17,90	19,70
	Sword fish ceviche with mango, passion fruit and coconut milk	16,90	18,60
1	Pumpkin cream soup with foie and nuts	14,25	15,65
	Fish soup with saffron	12,90	14,20
	Chicken soup with pasta and meatballs	12,50	13,75

TOASTED RUSTIC BREAD "COCA DE VIDRE"

	"Coca de vidre" with tomato and olive oil	3,90	4,30
	"Coca de vidre" with acorn fed Iberian ham	12,00	13,20
	"Coca de vidre" with brie & acorn fed Iberian ham	13,90	15,25
1	"Coca de vidre" with anchovies	11,00	12,10
	"Coca de vidre" with foie mi-cuit and vanilla flavored oil	15,00	16,50
	"Coca de vidre" with "sobrasada" and Maó cheese	11,50	12,65

TARTARE BY ÍNDIGO, KNIFE CUT

2	Salmon tartare with ginger and wasabe icecream*	18,75	20,60
2	Red Tuna tartare*	18,75	20,60
	Beef tartare with fries	19,00	20,90

**Served with green salad*

PASTA

2	Mushroom filled raviolis and hazelnuts	12,80	14,00
	Gratin macarroni with bolognese sauce	12,50	13,75
	Cannelloni filled with roast meat	12,80	14,00

RICE FROM PALS

		SALA	EXT
	Rice with seafood (prawns, cuttlefish and mussels)	19,00	20,90
	Black rice (with cuttlefish ink)	18,30	20,10
	Rice with pork trotters and ribs	18,50	20,35
2	Rice with cod and artichokes	19,00	20,90
2	Fideuá	17,30	19,00

INTERNATIONAL DISHES

	Lamb curry with basmati rice	18,90	20,80
2	Green curry Thai style with chicken*, coconut and Chilli	18,60	20,40
	Bastella filled with chicken* and almonds	18,30	20,10
2	Chicken* cous-cous	18,90	20,85
2	Lamb shoulder Tagine, Morocco style	18,90	20,85
	Fish & Chips with tartare sauce and mushy peas	18,50	20,35
2	Stir fried wok vegetables & Shimeji add one of the following ingredients: Chicken* or prawns	17,25	19,00
2	Yakisoba noodles with stir-fried wok vegetables add salmon or Prawns	17,75	19,25

**Halal*

GRANDMA'S STEWS & CASSEROLES

2	Beef Frincandó with morels (typical Catalan beef stew)	18,50	20,35
2	Cuttlefish with meatballs	17,80	19,50
	Cod with ratatouille and boiled egg	19,00	20,90
2	Pig trotters with turnips	17,90	19,70
2	Tender beef cheek with mushrooms and mashed potatoes	18,50	20,35
2	"Callos" with chickpeas	17,00	18,70

MEATS* grilled or baked

	Beef fillet mignon	21,50	23,65
	Girona's veal sirloin steak, 300gr	20,00	22,00
2	Dry aged beef sirloin steak, 250gr	18,00	19,80
	Chicken breast	17,00	18,70
2	Iberian pork loin	18,00	19,80
	Angus 100% Burger with cheddar cheese, bacon and French fries & side salad	17,80	19,60

FISH* grilled or baked

	Monkfish	22,50	24,75
	Turbot	22,50	24,75
2	Cod with almond "allioli"	20,50	22,55
2	Hake	18,50	20,35
	Cod filets with potatoes, garlic & chilli	18,00	19,80
	Octopus with mashed potatoes, padron peppers and paprika	19,00	20,90
	Salmon	19,00	20,90

	* Garnish | *Included a side order to choose from*	3,00	3,30
	Baked potatoes, onion, tomato and garlic | Mashed potatoes		
	Basmati rice | Stir fried wok vegetables | Homemade French fries		

Artisan bread service from Forn Cresell 2,80€ | Prices in €, VAT included