

## 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 strawberries & raspberry         | 6,00 | 6,60 |
| Catalan cream                                         | 5,80 | 6,30 |
| "Tarte tatin"                                         | 6,00 | 6,60 |
| Warm chocolate coulant with cherry and strawberry 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 |
|       | "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 |
|       | Chicken fingers with spicy mayonnaise                          | 11,80 | 13,00 |
| ①     | 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                   | 16,60 | 18,25 |
|                   | Add one of the following ingredients: Salmon or Prawns                     |       |       |
| 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                   | 19,00 | 20,90 |
| ②              | Rice with cod and artichokes                       | 18,50 | 20,35 |
| 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 |      |      |