

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 ❶ + One main ❷ + Dessert + Bread & Water

House wine glass from 3,00

29,00€
person, inside

31,50€
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)	4,20	4,60
	Freshly home made guacamole	8,50	9,35
	Hummus with raw carrot sticks and toasts	8,10	8,90
	Salt cod purée (Brandade), tomato jam & toasts	9,30	10,25
①	Our Indigo style of "Spanish potato salad" or Ensaladilla rusa	7,75	8,50
	Iberian ham croquettes 5u	8,00	8,80
	Mushrooms croquettes 5u	8,00	8,80
	Gorgonzola croquettes 5u	8,00	8,80
	Squid rings in butter	10,90	12,00
	Baby squid Andalusian style with passion fruit mayonnaise	10,50	11,55
	"Bravas" potatoes	6,50	7,15
	Grilled sea scallop (price per unit)	5,75	6,25
	Foie mi-cuit with figue compote and toasts	17,50	19,25
	Vegetables in tempura	11,75	12,90
	Octopus with mashed potatoes and padron peppers "tapa"	12,00	13,20
	Chicken fingers with spicy mayonnaise	10,80	11,90
①	Provolone with pomodori pesto, Kalamata's olives & oregano	10,75	11,80
	Shrimps in butter with Asian sauce	14,50	15,95
	Cod in butter with "all-i-oli" & romesco sauce	10,90	11,95
TOASTED RUSTIC BREAD "COCA DE VIDRE"			
	"Coca de vidre" with tomato and olive oil	3,75	4,10
	"Coca de vidre" with acorn fed Iberian ham	10,50	11,55
	"Coca de vidre" with brie & acorn fed Iberian ham	12,50	13,75
①	"Coca de vidre" with anchovies	10,00	11,00
	"Coca de vidre" with foie mi-cuit and vanilla flavored oil	13,40	14,75
	"Coca de vidre" with "sobrasada" and Maó cheese	10,00	11,00
LIGHT AND HEALTHY			
	Green salad with mustard vinaigrette	10,50	11,55
①	Green salad with Greek cheese and season fruits	12,50	13,75
①	Caesar salad with broiled chicken breast	12,50	13,75
①	Green salad with goat cheese, bacon and pinions	12,50	13,75
①	Quinoa, chickpeas, kale, yogurt & curry sauce and beetroot pickles	11,50	12,65
①	Burrata di búfala with fig and pomegranate	12,50	13,75
	Cold salmon tataki with wasabe ice-cream	17,50	18,25
①	Sword fish ceviche with mango, passion fruit and coconut milk	16,00	17,60
	Beef carpaccio with parmesan cheese	15,50	17,00
①	Pumpkin cream soup with foie and nuts	13,50	14,85
	Fish soup with saffron	11,50	12,65
	Chicken soup with pasta and meatballs	11,50	12,65
ECO EGGS			
②	Fried "broken" eggs with fries and Iberian ham	10,50	11,55
	Fried eggs with Iberian ham	10,50	11,55
	Fried "broken"eggs with "chorizo" and fries	10,00	11,00
TARTARE BY ÍNDIGO, KNIFE CUT			
②	Salmon tartare with ginger and wasabe icecream*	18,00	19,80
②	Red Tuna tartare*	18,00	19,80
	Beef tartare with fries	18,80	20,65
*Served with green salad			

RICE FROM PALS		SALA	EXT
②	Fideuá	16,90	18,50
	Rice with cuttlefish & claws crab	17,85	19,60
	Rice with seafood (prawns, cuttlefish and mussels)	18,50	20,35
②	Black rice (with cuttlefish ink)	17,85	19,60
②	Rice with cod	17,85	19,60
	Rice with lobster	26,25	28,50
②	Rice with trotters	17,85	19,60
PASTA			
②	Mushroom filled raviolis and hazelnuts	12,00	13,20
	Gratin macarroni with bolognese sauce	11,00	12,10
	Cannelloni filled with roast meat	12,00	13,20
INTERNATIONAL DISHES			
②	Lamb curry with basmati rice	18,50	20,35
②	Green curry Thai style with chicken*, coconut and Chilli	18,00	19,80
	Bastella filled with chicken* and almonds	17,90	19,60
②	Chicken* cous-cous	18,50	20,35
②	Lamb shoulder Tagine, Morocco style	18,50	20,35
②	Fish & Chips with tartare sauce and mushy peas	17,90	19,60
②	Stir fried wok with vegetables & Shimeji.* Add one of the following ingredients: Chicken*, Beef, Salmon, or prawns	16,75	18,40
②	Indigo Poké with basmati rice, quinoa, avocado and mango: Add one of the following ingredients: Salmon, Swordfish or Prawns. *Halal	16,40	18,00
STEWES			
②	Cuttlefish with meatballs	17,25	18,95
②	Cod with ratatouille and boiled egg	18,50	20,35
②	Pig trotters with turnips and chickpeas	17,75	18,95
②	Tender beef cheek with mushrooms and mashed potatoes	18,25	20,00
②	"Callos" with chickpeas	16,50	18,15
②	Blood sausage "butifarra de perol" with white beans and bacon	16,50	18,15
MEATS* grilled or baked			
	Beef fillet	21,00	23,10
	Nebraska's veal sirloin 300gr	38,50	42,25
	Girona's veal sirloin 300gr	19,80	21,75
②	Dry aged beef sirloin 250gr	18,00	19,80
	Chicken breast	17,00	18,70
②	Iberian pork loin	17,90	19,70
	Angus 100% Burger with cheddar cheese, bacon and French fries	17,50	19,25
FISH* grilled or baked			
	Monkfish	21,50	23,65
②	Swordfish	17,00	18,70
②	Cod with almond "allioli"	20,50	22,55
②	Hake	17,90	19,70
①	Cod filets with potatoes, garlic & chilli	17,50	19,25
	Octopus with mashed potatoes, padron peppers and paprika	18,90	20,80
	Salmon	18,90	20,80
* Garnish Included a side order to choose from		3,00	3,30
Mashed potatoes Basmati rice Stir fried wok vegetables			
Homemade French fries Beans or chickpeas			