

DESSERTS

	IN	OUT
The classic Lemon Pie in a pot	5,85	6,40
Red fruits with mascarpone cream and violet ice-cream	5,85	6,40
Coco & Mango with mojito sorbet	5,85	6,40
Chocolate cream with strawberries & raspberry	5,85	6,40
Catalan cream	5,50	6,00
"Tarte tatin"	5,85	6,40
Warm chocolate coulant with cherry and strawberry jam	6,00	6,60
Fresh fruit salad with mojito sorbet	5,50	6,00
Tiramisu with cherry ice-cream	5,85	6,40
Ice creams and sorbet	5,00	5,50
Nuts with moscatell (Sweet dessert wine)	5,00	5,50
"Recuit" (fresh goat cheese) with honey and quince	5,25	5,75
Fresh squeezed orange juice	3,50	3,85
Homemade cake	5,00	5,50
"Valencià", Orange juice with vanilla ice-cream	5,25	5,75
Café Gourmand *	6,90	7,60

* 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)	4,00	4,40
	Freshly home made guacamole	8,10	8,90
	Hummus with raw carrot sticks and toasts	7,75	8,50
	Salt cod purée (Brandade), tomato jam & toasts	9,00	9,90
①	Our Indigo style of "Spanish potato salad" or Ensaladilla rusa	7,30	8,00
	Iberian ham croquettes 5u	7,50	8,25
	Mushrooms croquettes 5u	7,50	8,25
	Squid croquettes 5u	7,50	8,25
	Squid rings in butter	10,00	11,00
	Baby squid Andalusian style with passion fruit mayonnaise	10,00	11,00
	"Bravas" potatoes	6,15	6,75
	Grilled sea scallop price per unit	5,60	6,10
	Vegetables tempura with Asian sauce	11,25	12,35
	Octopus with mashed potatoes and padron peppers "tapa"	11,90	13,00
	Chicken fingers with spicy mayonnaise	10,30	11,30
①	Provolone with pomodori pesto, Kalamata's olives & oregano	10,30	11,30
	Shrimps in butter with Asian sauce	14,00	15,40
	Foie gras micuit, orange compote and toasted flatbread	17,00	18,70
	Cod in butter with "all-i-oli" & romesco sauce	10,30	11,30
	Artichokes in butter with Orange flavoured mayonnaise	10,30	11,30
TOASTED RUSTIC BREAD "COCA DE VIDRE"			
	"Coca de vidre" with tomato and olive oil	3,75	4,10
	"Coca de vidre" with iberian ham	9,50	10,45
	"Coca de vidre" with brie & iberian ham	10,90	12,00
①	"Coca de vidre" with anchovies	9,00	9,90
	"Coca de vidre" with foie mi-cuit and vanilla flavored	12,30	13,50
	"Coca de vidre" with sobrasada and Maó cheese	9,25	10,15
LIGHT AND HEALTHY			
	Green salad with mustard vinaigrette	10,25	11,25
①	Salad with artichokes, feta cheese and raspberry oil	11,90	13,00
①	Caesar salad with broiled chicken breast	11,90	13,00
①	Green salad with goat cheese, bacon and pinions	11,90	13,00
①	Quinoa, chickpeas, kale, yogurt & curry sauce and beetroot pickles	10,80	11,85
①	Buffala burrata with fig compote	11,90	13,00
	Cold salmon tataki with wasabe ice-cream	16,75	18,25
①	Sword fish ceviche with mango, lime and coconut milk	15,50	17,00
	Beef carpaccio with parmesan cheese	15,00	16,50
①	Artichoke cream soupe with artichokes and breaded Brie	13,50	14,85
①	Seasonal cream soup with Iberian pork loin filled ravioli	12,50	13,75
	Fish soup with saffron	11,25	12,40
	Chicken broth with galets and meatballs	10,50	11,55
ECO EGGS			
①	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	9,50	10,40
TARTARS 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		IN	OUT
②	Fideuà	16,75	18,40
	Rice with cuttlefish & claws crab	17,50	19,25
	Rice with seafood (prawns, cuttlefish and mussels)	17,95	19,75
②	Black rice (with cuttlefish ink)	17,50	19,25
②	Rice with cod, artichoke and black sausage	18,00	19,80
	Rice with lobster	25,00	27,50
②	Rice with trotters	17,50	19,25
PASTA			
②	Artichoke filled ravioli with Parmesan cheese and hazelnuts	11,50	12,65
	Gratin macarroni with bolognese sauce	10,50	11,55
	Cannelloni filled with roast meat	11,50	12,65
INTERNATIONAL DISHES			
	Lamb* curry with basmati rice	18,00	19,80
②	Green curry Thai style with chicken*, coconut and Chilli	17,50	19,25
	Bastella filled with chicken* and almonds	17,00	18,70
	Chicken* cous-cous	18,00	19,80
	Lamb* shoulder Tagine, Morocco style	18,00	19,80
②	Fish & Chips with tartare sauce and mushy peas	17,25	19,25
②	Mix vegetables and Shimeji wok, pair with: Chicken*, Pork loin, Beef or Prawns	16,00	17,60
②	Indigo Poké with basmati rice, quinoa, avocado and mango Add one of the following ingredients: Salmon, Swordfish or Prawns * Halal	15,90	17,40
STEW			
	Monkfish with broad bean stew, peas, black sausage and mint	21,00	23,10
②	Cuttlefish with meatballs	16,90	18,50
②	Cod with « samfaina » and boiled egg	17,80	19,60
②	Pig trotters with turnips	16,40	18,00
②	Tender beef cheek with mushrooms	17,80	19,65
②	"Callos" with chickpeas	16,00	17,60
②	Sausage "butifarra de perol" with white beans and bacon	16,00	17,60
MEATS* grilled or baked			
	Beef fillet	21,00	22,10
	Nebraska's veal sirloin, 300g	38,50	42,25
	Girona beef entrecote, 300g	19,50	21,45
②	Dry aged beef sirloin, 250g	18,00	19,80
	Chicken breast	16,00	17,60
②	100% acorn fed Iberian pork	17,90	19,70
	Angus 100% Burger with cheddar cheese, bacon and French fries	16,90	18,60
FISH* grilled or baked			
	Monkfish	20,50	22,55
②	Swordfish	16,75	18,40
②	Cod with almond alioli souce	19,80	21,75
	Hake	17,80	19,50
①	Cod filets with garlic and spicy olive oil	16,80	18,50
	Octopus with mashed potatoes, padron peppers and paprika	18,50	19,80
	Grilled salmon	18,75	20,60
	* 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		