



XIRINGUITO | BARCELONA

## APPETIZERS

**Our "pica-pica" (snak selection)**  
recommended for two people. It includes:

**Cantabrian anchovies**  
2 fillets

**Spanish potato salad with octopus**

**Andalusian-style squid**

**Grilled mussels** ●  
with smoked olive oil

- 29,50 € -

**Cantabrian anchovies**  
2 fillets  
- 7,50 € -

**Large oyster** ●  
with yuzu ponzu sauce (1 piece)  
- 4,50 € -

**Spanish potato salad with octopus**  
- 7,50 € -

## FOR SHARING

**Iberian ham "airbag"** ●  
- 24,50 € -

**"Ceviche" made with the fish of the day**  
with fried calamari and our Peruvian yellow  
pepper tiger's milk  
- 19,00 € -

**Guacamole dip** ●●  
with crème fraiche, pico de gallo salsa  
(tomato, onion, jalapeños, coriander), lime & tortilla chips  
- 15,50 € -

**Tartar of tuna**  
with avocado  
- 18,00 € -

**Galician-style octopus**  
- 19,50 € -

**Charcoal-grilled sardines** ●  
- 17,00 € -

**WE ALSO DO TAKE-AWAY  
ORDERS**

## SALADS

**Xiringuito salad** ●●  
with mesclun, tomatoes, carrot, Figueres onion, olives,  
celery with honey mustard vinaigrette  
- 14,00 € -

**Quinoa with avocado**  
& seasonal vegetables  
- 14,50 € -

**Traditional Catalan "Xató"**  
Fresh salad from our garden with cod, tuna,  
curly endive, olives and romesco sauce  
- 17,00 € -

## FRIED FOOD

**Xiringuito potatoes** ●●  
in a spicy tomato sauce with hazelnuts & aioli  
- 9,50 € -

**Iberian ham croquette**  
(1 piece)  
- 3,00 € -

**Mixed fried seafood**  
depending on what's available  
- 14,00 € -

**Andalusian-style squid**  
with citrus mayonnaise  
- 19,50 € -

**Andalusian-style baby squid**  
- 21,00 € -

**Starred baby squid**  
with iberian ham, fried eggs, parmesan and basil oil  
- 24,00 € -

## SHELLFISH

**Grilled mussels** ●  
with smoked citrus olive oil  
- 16,00 € -

**Garlic cockles** ●  
with sherry  
- 18,00 € -

**Grilled razor-shell** ●  
- 19,00 € -

**Clams "a la marinera" (seaman's style) or steamed** ●  
- 24,50 € -

## RICE

(Price per person)

Depending on how busy we are, we will make rice dishes for one person. All of our rice dishes are suitable for coeliacs, except the 'surf & turf' paella. Fideuà is not suitable for coeliacs.

**Escribà special fish paella or fideuà**  
- 21,50 € -

**Valencian-style paella**  
with chicken, butter beans, artichoke and red pepper  
- 19,50 € -

**'Surf & turf' paella or fideuà**  
with chicken, pork ribs, Norway lobster, mussels, cuttlefish, vegetables & mushrooms  
- 21,50 € -

**Mushroom paella or fideuà** ● ●  
with seasonal mushrooms and asparagus  
- 19,50 € -

**Green vegetable paella or fideuà** ● ●  
- 19,50 € -

**Black rice or fideuà**  
with fish, prawn, cuttlefish and clams  
- 21,50 € -

**Creamy rice with octopus**  
prawn & cuttlefish  
- 21,50 € -

**Rice in lobster broth or lobster paella**  
with cuttlefish, mussels, clams and fish  
- 36,00 € -

RICE BRINGS HAPPINESS



## SHIBUYA RICE

おいしいご飯

ODE TO OUR TOKYO XIRINGUITO

**Shibuya rice**

with tuna tataki, wakame seaweed and codium fragile. Paired with nori seaweed and our Sake, made with Delta rice

- 24,00 € -



KANPAI  
AND BON APPÉTITI

## FISH

**Sea bass** ●  
grilled, baked in salt or oven-baked  
- 29,50 € -

**Donostian-style turbot** ●  
with chips  
- 29,50 € -

**Monkfish suquet**  
with prawns and clams  
- 32,00 € -

**Mixed fish and seafood grill** ●  
- 64,00 € -

## SOME DELICIOUS MEAT

**Beef sirloin steak**  
with fried potatoes  
- 28,00 € -

**Wagyu burger (180g)**  
with brioche bread, rocket, bacon and cheddar cheese  
- 23,00 € -

## OUR BREADS

**Catalan tomato flatbread**  
- 6,50 € -

**Rustic bread**  
- 4,00 € -

**Gluten-free bread (1 piece)** ●  
- 3,50 € -

## AND THE DESSERTS

**Our dessert tray (1 piece)**  
- 8,50 € -

SCAN THE CODE TO  
BROWSE OUR MENU  
ON YOUR MOBILE!



● Vegetarian dishes ● Gluten-free, see supplements

In the QR code you have the information about allergens.



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PRICES IN € - VAT INCLUDED

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