



XIRINGUITO | BARCELONA

APPETIZERS



Our "pica-pica" (snack 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 ●
Huitres Poget N° 2, Normandie

- 4,90 € -

Spanish potato salad with octopus

- 7,50 € -

FOR SHARING



Iberian ham "airbag" ●
- 24,50 € -

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

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

Tuna tartar
with avocado
- 18,00 € -

Galician-style octopus
- 19,50 € -

Charcoal-grilled sardines ●
- 17,00 € -

**WE ALSO DO TAKE-AWAY
ORDERS**

SALADS



Xiringuito salad ●●
with mezclum, 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 € -

Scrambled 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 with marinara sauce 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 rice from Delta de l'Ebre

- 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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