



3 Arts at Table "Gastronomy, Architecture, Culture"



The team at our restaurant Galaxó has created a menu with a hand-picked selection of Catalan Author's cuisine creations.

We have a strong gastronomic commitment to the Mediterranean product, combined with exotic tastes.

We prioritize the traditional flavor and carefully combined tastes; along with a studied chromatic selection in keeping with the modernist architectural style of this emblematic building.

Mireia Pellicer MAITRE SOMMELIER
Oriol Canillas CHEF

Please let us know of any allergies or intolerances and we will adapt our dishes

We have a range of Halal products available



To share

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- ⑆ **Quids in tempura stuffed with beef and mushrooms**
and lime mayonnaise 16€
 - ⑆ **Grilled octopus with farm egg**
at low temperature and spicy red peppers sauce 17€
 - ⑆ **Roasted chicken croquettes** on cabbage salad 15€
 - ⑆ **Prawns and croaker fish “Ceviche”** with air of tiger’s milk 20€
 - ⑆ **Candied artichokes, Arrows carpaccio**, shrimphyme vinaigrette 22€
 - ⑆ **Iberian acorn ham “Pedro Nieto D.O Guijuelo”**
with crispy bread with tomato 28€
 - ⑆ **Anchovies of the Cantabrian 00** with crispy bread with tomato 31€
 - ⑆ **Iberian acorn loin “Pedro Nieto D.O Guijuelo”**
with crispy bread with tomato 24€
 - ⑆ **Assortment of cheeses accompanied** with roses jam 16€

VAT INCLUDED



To start

- ⑆ **Grilled foie marinated** with poached egg and biscuit of almonds 23€
- ⑆ **Tuna fish tataki** pepper bread, avocado and soya pearls 25€
- ⑆ **Raf tomato salad** stuffed with quinoa ragout, micro shoots and mango vinaigrette 18€
- ⑆ **Poultry eggs** with iberian ham shavings 22€
- ⑆ **White gazpacho with grilled carabinerer shrimps,** scallop carpaccio and sour tomatoes 28€
- ⑆ **Gnocchis** with red pesto and crispy ham 20€
- ⑆ **Smoke salmon rolls with sauteed vegables,** mascarpone cheese and toasted almonds 17€
- ⑆ **Smoked eel cake** with marinated cherries, apple and foie mousse 26€
- ⑆ **Vegetable “Marmitako”** with beet, stir-fry and foam potato 18€
- ⑆ **See food and fish Paella Casa Fuster** 31€

VAT INCLUDED



FROM THE SEA

- ⑆ **Iberian cod fish cooked at low temperature**
with spicy mashed potatoes and fried egg and bacon 23€
- ⑆ **Papillote hake fish stewed** with baby vegetables
and flavored juices from its thorns 24€
- ⑆ **Croaquer textures, with seaweed “romesco”**
and sea urchins 27€
- ⑆ **Crispy mullets with pistachio, baby vegetables with mascarpone**
and fresh chard sauce 22€
- ⑆ **Red tuna fish tartar with corn crust** of squid ink,
min salad with tomato caviar and avocado. 25€

FROM THE EARTH

- ⑆ **Catalan Beef stewed with vermouth**
with land of black olives, sauteed mushrooms and orange jelly 23€
- ⑆ **Roast beef sirloin** with mashed apple, baby
vegetables and charcoal yuca 29€
- ⑆ **Roasted squid with “trinxat de la Cerdanya”** 27€
- ⑆ **Lamb loins** potato cake with vanilla and kumquat jam 28€
- ⑆ **Steak tartar** with potatos cubes and sour cream,
green mustard and “romesco” sauce. 28€

VAT INCLUDED



The desserts are very elaborate. We recommend requesting them in advance.

- ⑆ **Catalan cream** with raspberries and modernist biscuits 9€
- ⑆ **Chocolate Ingot** with golden reflects and passion fruit sorbet 9€
- ⑆ **Stained glass of fruits** with fresh fruits and red berries sorbet 9€
- ⑆ **Mango and fruit passion sorbet** with blueberry cloud and citrus fruit caviar 9€
- ⑆ **Hemisphere of chocolate** covered with white chocolate 9€
- ⑆ **Ice-cream assortment** ask for our flavours 9€
- ⑆ **Cottage cheese flan** with pine cones, honey and “carquinyoli” crumble 9€

VAT INCLUDED

