

TAPAS

1. Patatas bravas	6.50€
2. Toasted bread with tomato	4.10€
3. Cantabrian anchovies	10.50€
4. Crispy chicken strips	9.50€
5. Fried calamari rings	14.90€
6. Chicken croquettes	9.90€
7. Beef meatballs in tomato sauce	9.90€
8. Mini spanish omelette with cured beef	8.90€
9. Burrata with rocket and toasted bread	10.90€
10. Marinated white anchovies	8.90€
11. Garlic prawns	16.90€
12. Galician-style octopus with truffle oil	18.90€
13. Charcoal-grilled octopus	19.50€
14. Spanish cured beef	11.90€
15. Padron peppers	8.50€
16. Olives	3.90€
17. Mussels in marinara sauce	12.90€
18. Clams in marinara sauce	14.90€
19. Manchego cheese with raisins and nuts	9.90€
20. Spicy bomb	5.90€
21. Crispy eggplant with sugar cane syrup	8.90€
22. Razar clams on the grill	16,50€
23. Hummus	9,50€
24. Small fried fish	12,90€
25. Tuna in ponzu sauce	16,90€

STARTERS

26. Cheese board	16.90€
27. Seafood soup	14.90€
28. Chicken soup	10.90€
29. Truffled egg with cured beef	10.50€
30. Grilled vegetables with goat's cheese and romesco sauce	13.90€
31. Fried eggs with cured beef	9.90€
32. Beef carpaccio	13,50€
33. Mixed fried seafood(squid, fish and prawns)	21,90€

SALADS

34. Tuna belly salad (spring onions, tuna and olive tapenade sauce)	13.50€
35. Caesar salad	14.50€
36. Prawn and avocado salad (served with pear dressing, mustard and honey)	14.50€
37. Mixed salad	9.90€
38. "La Bellvitja" Salad (mixed greens, arugula, pine nuts, truffle oil, Parmesan cheese, and cherry tomatoes)	12.90€
39. Smoked salmon salad with caviar vinaigrette	18.90€

FISH

40. Grilled sea bream with grilled vegetables and baked potatoes	21.90€
41. Sea bream casserole with clams and prawns	24.90€
42. Traditional cod with alioli	22.90€
43. Grilled lobster	Ask us
44. Donostia-style sea bass	22.90€
45. Grilled sole	26.90€

MEATS

46. Grilled ribeye steak 400 g	22.90€
47. Grilled lamb chops with french fries and Padron peppers	21.90€
48. Grilled chicken breast with mustard sauce and white rice	15.90€
49. Oxtail	20,90€

PASTA

50. Spaghetti Bolognese	11.90€
51. Seafood spaghetti	16.90€
52. Spaghetti with prawns in marinara sauce	15.90€

PLEASE ASK STAFF
FOR THE
ALLERGEN MENU

RICE DISHES

(Gluten-free option available)
Price per person

53. Seafood paella	20.90€
54. Chicken paella	18.90€
55. Vegetable paella	16.90€
56. Codfish paella with clams	20.90€
57. "La Bellvitja" prawns paella	22.90€
58. Soupy rice with chicken and seafood	23.90€
59. Soupy rice with langoustines and prawns	23.90€
60. Soupy rice with prawn and clams	22.90€
61. Black rice with clams and prawn	20.90€
62. Soupy rice with lobster	49.90€
63. Soupy rice with spiny lobster	55,00€

BURGERS

64. Beef burger with Havarti cheese, tomato, avocado, lettuce, Caesar sauce and french fries	12.90€
65. Beef hamburger with lettuce, fried egg, Cheddar cheese and french fries	13.90€
66. Beef burger with lettuce, tomato, Cheddar cheese and french fries	11.90€

Thank you for your visit

DRINK MENU

Water 0,50l	2,80€	Tonic water	2,90€
Sparkling water	2,90€	Aquarius	3,20€
Coca Cola	2,90€	Sprite	2,90€
Coca Cola Zero	2,90€	Nestea	3,20€
Fanta orange	2,90€	Homemade limonade (lemon)	4,50€
Fanta lemon	2,90€	Homemade limonade (lime and mint)	4,90€

SANGRÍAS

Cava sangria 1l	19,00€
Cava sangria (glass)	7,50€
Red wine sangria 1l	17,00€
Red wine sangria (glass)	6,50€
Tinto de verano	6,00€
Glass of cava	4,20€

BEERS

Draft beer 0,30l	3,20€
Draft beer 0,50l	5,90€
Draft beer 1l	11,50€
Beer with lemon soda 0,30l	3,20€
Beer with lemon soda 0,50l	5,90€
Non-alcohol beer	3,40€
Double malt	3,60€
Gluten free	3,80€
Bottle	3,40€
IPA beer	4,20€

COCKTAILS

Mojito	9,00€
Virgin mojito	8,00€
Strawberry mojito	9,00€
Virgin strawberry mojito	8,00€
Caipiriña	9,00€
Margarita	10,00€
Piña colada	10,00€
Aperol Spritz	7,50€
Espresso Martini	10,00€
Daiquiri	9,00€
Negroni	10,00€

HOMEMADE DESSERT

Coconut ice cream with hot chocolate	5,90€
Vanilla ice cream	5,90€
Mango sorbet	5,90€
Crema catalana	6,50€
Chocolate brownie	6,50€
Fresh pineapple with canehoney	4,50€
Mango cheesecake	6,90€
Chocolate cake with passion fruit	6,50€

LA BELLVITJA

Quina de mercat

SPANISH CUISINE



MADE WITH FRESH



SEASONAL PRODUCE

