

vegan tasting menu

First seating: 20 h

only for the day's performance ticket-holders

Second seating: 22:15 h

open to anyone and everyone



Coconut and lime “Ajoblanco” with a beetroot tartare

**Steamed aubergines in caramelized miso and
smoked, pickled shallots**

**Organic and seasonal vegetable Thai curry with peanuts,
served with a lime-kissed rice**

**Organic fruit salad with a ginger-lime dressing,
shichi-mi tōgarashi and orange sorbet**



35€

with still or sparkling water

VAT included, @casaxica i @eatstreetbarcelona

tasting menú

First seating: 20 h
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Km0 spinach and micro-green salad with pumpkin and grilled sea bass

Squid tartare with coconut and lime “Ajoblanco”

**Slow-roasted and grilled beef rib served with homemade french fries
and a pickled pico de gallo**

**Chocolate ganache with toasted corn and extra virgin
olive oil from Les Garrigues**

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**Organic fruit salad with a ginger-lime dressing,
shichi-mi tōgarashi and orange sorbet**



35€

with still or sparkling water

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menú festa grossa

First seating: 20 h

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Second seating: 22:15 h

open to anyone and everyone



**Mackerel sashimi with an orange ginger gel and
trout caviar from the Pyrenees**

Km0 spinach and micro-green salad with pumpkin and grilled sea bass

Squid tartare with coconut and lime “Ajoblanco”

**Organic and seasonal vegetable Thai curry with peanuts,
served with a lime-kissed rice**

**Slow-roasted and grilled beef rib served with homemade french fries
and a pickled pico de gallo**

**Chocolate ganache with toasted corn and extra virgin
olive oil from Les Garrigues**

o

**Organic fruit salad with a ginger-lime dressing,
shichi-mi tōgarashi and orange sorbet**

55€

with still or sparkling water

VAT included, @casaxica i @eatstreetbarcelona