



# ETNIKA



## SHARING IS CARING

ACORN-FED IBERIAN HAM "JULIÁN MARTÍN" . . . . . 29.5 A hand-carved classic.	CURRY PRAWNS/ TACOS/ WITH SATAY (4 PCS.) . . . . . 24 A Mexican bite with Southeast Asian notes.
CANTABRIAN ANCHOVY ON TOASTED BRIOCHE WITH POPCORN PRALINE (4 PCS.) . . . . . 18 An explosion of flavours and textures in one bite.	WARM BURNT CARROT SALAD WITH BEETROOT HUMMUS, CAJHEWS/ AND RAITA SAUCE. . . . . 18 A blend of Middle Eastern and Indian flavours.
LIQUID IBERIAN HAM CROQUETTE/ (2 PCS.) . . . . . 8.5 A smooth and modern take on a Spanish classic.	RED TUNA TATAKI WITH COCONUT MILK AJOBLANCO, CHERRY TOMATO IN SYRUP AND PIPARRA PEPPER FOAM. . . . . 24 Japanese searing with a Mediterranean reinterpretation.
SOFT-HELL CRAB TEMPURA BAO BUN WITH KOREAN SWEET CHILI SAUCE (4 PCS.) . . . . . 19.5 "Street food" typical of Japan with a Korean twist.	ANDALUSIAN-STYLE BUTTERFLY SQUID WITH GOCHUJANG MAYONNAISE . . . . . 17.5 Traditional Andalusian fry with a delicate Korean emulsion.
WHITE FISH CEVICHE WITH MANGO "LECHE DE TIGRE", AJÍ AMARILLO AND CORN TEXTURE/ . . . . . 22.50 A Peruvian cuisine classic.	KABAYAKI EEL WITH JAPANESE AUBERGINE AND SWEETBREAD/ . . . . . 32 Spanish tradition with a Japanese combination.
THREE "SAINT PATRICK" OYSTERS/ WITH PONZU, AGUACHILE AND AJOBLANCO . . . . . 17.5 A Franco-Irish connection with notes of Japan, Mexico and Andalusia.	ÈTNIK MINI GARDEN . . . . . 17 Mini carrots, tomatoes and corn planted over a creamy broccoli mousse base.
LIGHTLY ROASTED SCALLOP/ WITH "PICO DE GALLO" AND GUACAMOLE (4 PCS.) . . . . . 18 Galician charcoal grill with a Mexican counterpoint.	LOW TEMPERATURE CANDIED ARTICHOKE WITH GARLIC AND EXTRA VIRGIN OLIVE OIL . . . . . 18 A simple and delicious Catalan recipe.

## OUT AT SEA

CHARCOAL-GRILLED OCTOPUS/ WITH TRINXAT, LOW-TEMPERATURE PORK JOWL AND HAM DEMI-GLACE . . . . . 27.5 Galician grill meets Catalan tradition.
TURBOT TEMPURA WITH FRIES/ AND SPICED MAYONNAISE . . . . . 29.5 Our take on "fish and chips", ÈTNIK style.
CHARCOAL-GRILLED WILD SEA BASS IN ECUADORIAN "ENCEBOLLADO" ESSENCE, WITH CASSAVA, PICKLED ONION AND PLANTAIN CHIPS. . . . . 29.5 Mediterranean and Pacific in harmony.
LOW-TEMPERATURE COD WITH PIL-PIL SAUCE, BURNT TOMATO JAM AND CRISPY SNOW PEAS . . . . . 26 A Catalan-Basque connection from the depths of the Atlantic.
CATCH OF THE DAY FROM THE FISH MARKET IN SEAFOOD SAUCE . . . . . 32

## MAKE LANDFALL

BRAISED OXTAIL WITH CREAMY SWEET POTATO AND CANDIED PARSNIP . . . . . 29.5 A bold version of the classic Córdoba stew.
STEAK TARTARE PREPARED AT THE TABLE WITH TOAST AND "PONT NEUF" FRIES . . . . . 31 Our signature dish, one of the best in Barcelona.
FILET MIGNON (180 G) WITH POTATO MILLEFEUILLE AND PÉRIGOURDINE SAUCE . . . . . 31 A contemporary Catalan surf-and-turf.
FILIPINO MARINATED PORK BELLY KATSU-SANDO WITH MUSTARD CAVIAR . . . . . 26 A gourmet sandwich connecting the Philippines, Japan and Europe.
CHARCOAL GRILLED RIBEYE STEAK "VACA DE LUX" (40-70 DAY AGED) . . . . . 110/Kg
CHARCOAL GRILLED RIBEYE STEAK "VACA DE ALDEA" (30-90 DAY AGED) . . . . . 130/Kg

## RICE DISHES

CREAMY RICE WITH PRAWN CARPACCIO AND CORAL AIOLI . . . . . 25 The Mediterranean as a source of inspiration.
CREAMY RICE WITH DUCK MAGRET AND SMOKED SPRING GARLIC . . . . . 24 A Levantine dish with a French accent.
CREAMY PORCINI RISOTTO WITH MASCARPONE AND CRISPY PARMESAN . . . . . 24.5 A classic of Italian cuisine.

## SIDES AND SAUCES

SIDE OF POTATOES/ AND PADRÓN PEPPER/ . . . . . 8 Price per person.	SIDE OF SAUTÉED VEGGIES/ . . . . . 8 Price per person.
PÉRIGOURDINE SAUCE . . . . . 6	IBERIAN DEMI-GLACE SAUCE. . . . . 6

## SWEET TIME

HAZELNUT GIANDUJA COULANT WITH NOUGAT ICE CREAM . . . . . 10 A fusion of flavours and textures.
HOMEMADE TORRIJA WITH ALMOND SOUP AND HAZELNUT ICE CREAM. . . . . 10 The reinterpretation of the Spanish French toast.
BAILEYS/ TIRAMISU WITH HOMEMADE COFFEE SPONGE . . . . . 10 An Italian classic with an Irish scent.
DUBAI CHOCOLATE (2 PCS.) . . . . . 12 An Arabic dessert with the ÈTNIK hint.