

## DESSERTS

	IN	OUT
Lemon Pie our way	5,85	6,40
Red fruits with mascarpone cream and violet ice-cream	5,85	6,40
Coco & Mango with mojito sorbet	5,85	6,40
Chocolate cream with strawberries & raspberry	5,85	6,40
Catalan cream	5,50	6,00
"Tarte tatin"	5,85	6,40
Warm chocolate coulant with cherry and strawberry jam	5,95	6,50
Fresh fruit salad with mojito sorbet	5,40	5,95
Tiramisu with cherry ice-cream	5,85	6,40
Ice creams and sorbet	5,00	5,50
Nuts with moscatell (Sweet dessert wine)	5,00	5,50
"Recuit" (fresh goat cheese) with honey and quince	5,25	5,75
Fresh squeezed orange juice	3,50	3,85
Homemade cake	5,00	5,50
"Valencià", Orange juice with vanilla ice-cream	5,25	5,75
Café Gourmand *	6,90	7,60

\* Not included in the desserts on the menu.

## LUNCH MENU

MONDAY TO FRIDAY, EXCLUDING HOLIDAY

Choose from:

One starter ① + One main ② + Dessert + Bread & Water

House wine glass from 2,90

28,00€  
person, inside

30,50€  
person, outside

We have a menu with information on allergies and food intolerances.  
Please ask for more information to our staff.

indigo

BAR TAPES  
RESTAURANT & LOUNGE

## TAPAS

	IN	OUT
Vegetables chips (Yuca, violet potato and banana)	3,95	4,35
Freshly home made guacamole	7,95	8,75
Hummus with raw carrot sticks and toasts	7,65	8,45
Salt cod purée ( Brandade), tomato jam & toasts	8,75	9,60
① Our Indigo style of "Spanish potato salad" or Ensaladilla rusa	7,20	7,90
Iberian ham croquettes 5u	7,50	8,25
Mushrooms croquettes 5u	7,50	8,25
Baby squid croquettes 5u	7,50	8,25
Squid rings in butter	10,00	11,00
Baby squid Andalusian style with passion fruit mayonnaise	9,75	10,70
"Bravas" potatoes	6,00	6,60
Grilled sea scallop (price per unit)	5,45	5,95
Foie mi-cuit with figue compote and toasts	16,50	18,10
Vegetables in tempura	11,00	12,10
Octopus with mashed potatoes and padron peppers "tapa"	11,75	13,00
Chicken fingers with spicy mayonnaise	10,00	11,00
① Provolone with pomodori pesto, Kalamata's olives & oregano	10,00	11,00
Shrimps in butter with Asian sauce	13,75	15,10
Cod in butter with "all-i-oli" & romesco sauce	9,90	10,90

## TOASTED RUSTIC BREAD "COCA DE VIDRE"

"Coca de vidre" with tomato and olive oil	3,60	3,95
"Coca de vidre" with acorn fed Iberian ham	9,15	10,00
"Coca de vidre" with brie & acorn fed Iberian ham	10,50	11,55
① "Coca de vidre" with anchovies	8,75	9,60
"Coca de vidre" with foie mi-cuit and vanilla flavored oil	12,00	13,10
"Coca de vidre" with "sobrasada" and Maó cheese	9,00	9,90

## LIGHT AND HEALTHY

Green salad with mustard vinaigrette	9,90	10,85
① Green salad with Greek cheese and season fruits	11,55	12,70
① Caesar salad with broiled chicken breast	11,55	12,70
① Green salad with goat cheese, bacon and pinions	11,55	12,70
① Quinoa, chickpeas, kale, yogurt & curry sauce and beetroot pickles	10,50	11,55
① Burrata di búfala with fig and pomegranate	11,75	12,90
Cold salmon tataki with wasabe ice-cream	16,75	18,25
① Sword fish ceviche with mango, passion fruit and coconut milk	15,00	16,50
Beef carpaccio with parmesan cheese	14,60	16,00
① Pumpkin cream soup with foie and nuts	12,50	13,75
Fish soup with saffron	9,90	10,90
Chicken soup with pasta and meatballs	9,30	10,20

## ECO EGGS

② Fried "broken" eggs with fries and Iberian ham	9,50	10,40
Fried eggs with Iberian ham	9,50	10,40
Fried "broken" eggs with "chorizo" and fries	9,00	9,90

## TARTARE BY ÍNDIGO, KNIFE CUT

② Salmon tartare with ginger and wasabe icecream*	17,50	18,75
② Red Tuna tartare*	17,50	18,75
Beef tartare with fries	18,80	20,65

\*Served with green salad

## RICE FROM PALS

	SALA	EXT
② Fideuá	16,00	17,60
Rice with cuttlefish & claws crab	17,00	18,70
Rice with seafood (prawns, cuttlefish and mussels)	18,00	19,70
② Black rice (with cuttlefish ink)	17,00	18,70
② Rice with cod	17,00	18,70
Rice with lobster	25,00	27,50
② Rice with trotters	17,00	18,70

## PASTA

② Mushroom filled raviolis and hazelnuts	11,50	12,65
Gratin macarroni with bolognese sauce	10,50	11,55
Cannelloni filled with roast meat	11,50	12,65

## INTERNATIONAL DISHES

② Lamb curry with basmati rice	17,50	19,25
② Green curry Thai style with chicken*, coconut and Chilli	17,00	18,70
Bastella filled with chicken* and almonds	16,90	17,60
② Chicken* cous-cous	17,50	19,25
② Lamb shoulder Tagine, Morocco style	17,50	19,25
② Fish & Chips with tartare sauce and mushy peas	17,00	18,70
② Stir fried wok with vegetables & Shimeji.* Add one of the following ingredients: Chicken*, Beef, Salmon, or prawns	15,70	17,25
② Indigo Poké with basmati rice, quinoa, avocado and mango: Add one of the following ingredients: Salmon, Swordfish or Prawns. *Halal	15,75	17,30

## STEWES

② Cuttlefish with meatballs	16,50	18,15
② Cod with ratatouille and boiled egg	17,50	19,25
② Pig trotters with turnips and chickpeas	16,00	17,60
② Tender beef cheek with mushrooms and mashed potatoes	17,50	19,25
② "Callos" with chickpeas	15,50	17,00
② Blood sausage "butifarra de perol" with white beans and bacon	15,50	17,00

## MEATS\* grilled or baked

Beef fillet	20,60	22,60
Nebraska's veal sirloin 300gr	37,50	41,25
Girona's veal sirloin from Can Mercader 300gr	19,50	21,45
② Dry aged beef sirloin 250gr	17,80	19,55
Chicken breast	15,75	17,00
② Iberian pork loin	17,50	19,25
Angus 100% Burger with cheddar cheese, bacon and French fries	16,90	18,60

## FISH\* grilled or baked

Monkfish	20,60	22,60
② Swordfish	16,50	18,00
② Cod with almond "allioli"	19,50	21,45
② Hake	17,90	19,70
① Cod filets with potatoes, garlic & chilli	16,50	18,00
Octopus with mashed potatoes, padron peppers and paprika	18,00	19,80
Salmon	18,00	19,80

* Garnish   Included a side order to choose from	3,00	3,30
Mashed potatoes   Basmati rice   Stir fried wok vegetables		
Homemade French fries   Beans or chickpeas		