

PICAROLO MENU

ALLERGENS: GL gluten · AP celery · FC nuts · SE sesame · MO mustard · SU sulphites · CR crustaceans · ML molluscs · CA peanuts · PE fish · HU egg · AL lupin · SO soya · LE milk

Gluten-free pizza dough, vegan mozzarella, lactose-free mozzarella and pasteurised cheese are available. Gluten-free pasta is also available.

Always tell us about your allergies or intolerances. '—' means that no declarable allergen has been identified in the listed ingredients; it does not mean 'allergen-free'. Brands and recipes may change: please confirm compound products and possible cross-contact with our staff.

TAPAS

DISH	DESCRIPTION	ALLERGENS	PRICE
ZURITO SALAD	with macadamia nuts, grapes, cherry tomatoes and mustard vinaigrette	FC · MO	3.50€
SALMON TARTARE		PE	9.00€
SKEWERS	with sun-dried tomato, caramelised onion and mozzarella pearls	LE	5.00€
SPANISH OMELETTE CUBES	with brava sauce	HU	4.50€
VEGETABLE TIMBALE	with roasted vegetables and goat's cheese	LE	8.00€
GOAT'S BRIE	oven-baked	LE	7.00€

STARTERS

DISH	DESCRIPTION	ALLERGENS	PRICE
IBERIAN CEBO HAM PLATTER		—	18.00€
BURRATA	with sun-dried tomato and red pesto	FC · LE	14.50€
BURRATA	with mortadella, truffle and green pesto oil	FC · LE	16.50€
PROVOLONE	with garlic and oregano	LE	13.00€
PROVOLONE	with bacon	LE	14.00€
PROVOLONE	with chistorra sausage	LE	14.00€
PROVOLONE	with truffle	LE	15.00€
BREAD	with tomato and oil	GL	3.00€

SALADS

DISH	DESCRIPTION	ALLERGENS	PRICE
CAPRESE	tomato slices, buffalo mozzarella, basil and mixed leaves	LE	11.00€

DISH	DESCRIPTION	ALLERGENS	PRICE
ARTICHOKES	Roman-style marinated artichokes with smoked pancetta, Parmesan and lettuce	LE	14€
PICAROLO SALAD	mixed leaves, tomato, cooked ham, sweetcorn, hard-boiled egg, buffalo mozzarella and tuna	PE • HU • LE	12.00€
SEAFOOD	mixed leaves, tomato, prawns, crab and tuna	CR • PE	13.50€
NORVEGESE	mixed leaves, tomato, prawns and salmon	CR • PE	15.00€
PRAWN COCKTAIL	with lettuce, crab, pineapple, cocktail sauce and prawns	CR • PE • HU	14.50€
TUNA BELLY	mixed leaves, tomato, onion, olives and pepper	PE	14.00€
GREEK	mixed leaves, tomato, feta, pine nuts, walnuts and pesto	FC • LE	13.00€
FANTASIA SALAD	mixed leaves, tomato, nuts, croutons, sesame and goat's cheese	GL • FC • SE • LE	14.50€
NIÇOISE	mixed leaves, tomato, chicken, fried onion, sweetcorn and pineapple	GL	14.50€

TOASTS

DISH	DESCRIPTION	ALLERGENS	PRICE
ROASTED VEGETABLES AND ANCHOVIES		GL • PE	9.00€
ROASTED VEGETABLES	with goat's cheese	GL • LE	10.00€
SCRAMBLED EGGS	with Spanish omelette and smoked salmon	GL • PE • HU	10.00€
IBERIAN HAM	cebo	GL	9.00€
SPINACH	Catalan-style with goat's cheese	GL • LE	10.00€
SMOKED SALMON		GL • PE	10.00€
IBERIAN HAM	cebo ham and Brie	GL • LE	10.00€
SOBRASADA	and mozzarella with honey	GL • LE	9.00€
IL MARC	Catalan sausage, spicy pepperoni, mozz. and onion	GL • LE	10.00€

GOURMET PIZZAS

DISH	DESCRIPTION	ALLERGENS	PRICE
MESSI	tomato, mozzarella, duck magret, balsamic vinegar, rocket and Parmesan	GL • SU • LE	18.50€
FANTASIA	with fresh tomato, buffalo mozzarella, oregano and Iberian cebo ham	GL • LE	18.50€
FOIE	with tomato, mozzarella, foie gras, apple and salt	GL • LE	19.00€
LA ROSALÍA	ricotta cream and truffled cream, Iberian cebo ham and burrata, finished with truffle powder	GL • LE	16.00€

DISH	DESCRIPTION	ALLERGENS	PRICE
IBIZA	tomato, mozzarella, caramelised onion, beef strips, wholegrain mustard, Parmesan, rocket and coarse salt	GL · MO · LE	19.00€
CALZONE ESTELADA	with tomato, mozzarella, eggs, shoestring potatoes and Iberian cebo ham	GL · HU · LE	18.00€
NÓRDICA	with tomato, mozzarella, prawns and salmon	GL · CR · PE · LE	19.00€
CALZONE CEPS I BUTI	with mushrooms, truffle sauce, tomato, mozzarella and cream, porcini mushrooms and Catalan sausage	GL · LE	19.00€
GIRGOLES I BOTIFARRA	tomato, mozzarella, oil and garlic, oyster mushrooms and black Catalan sausage	GL · LE	17.00€
PENEDÈS	tomato, mozzarella, marinated chicken and quail eggs	GL · HU · LE	18.00€
INDEPENDÈNCIA	mozzarella, romesco, mushrooms, (calçots or onion), country-style Catalan sausage and black Catalan sausage	GL · FC · LE	16.50€
LAMINE YAMAL	mozzarella, brava sauce and yoghurt sauce, chicken and beef kebab with fried onion	GL · LE	15.50€
C.E.NOIA	mushroom cream with buffalo mozzarella, mushrooms, guanciale, rocket and Parmesan	GL · LE	15.00€
ARIANA	margherita with Iberian cebo ham and Brie	GL · LE	16.00€
URYDESIGNS	tomato, mozz., crumbled Catalan sausage seasoned with black pepper, Dijon mustard and caramelised onion	GL · MO · LE	15.00€

HOUSE PIZZAS

DISH	DESCRIPTION	ALLERGENS	PRICE
GUILLEM	margherita with bacon	GL · LE	13.00€
OBRINT PAS	margherita with cooked ham and egg	GL · HU · LE	13.00€
NAYRA	barbecue, mozzarella, marinated chicken, bacon and mushrooms	GL · LE	13.00€
ERIC	margherita, spinach, walnuts, bacon and honey	GL · FC · LE	13.00€
ARLET	without tomato sauce, buffalo mozzarella, sun-dried tomato, rocket and Parmesan	GL · LE	13.00€
QUE T'HI JUGUES	barbecue sauce, mozzarella, minced meat, bacon, egg and fried onion	GL · HU · LE	13.00€
AINA	margherita, tuna, olives, capers and anchovy	GL · PE · LE	13.00€
ALBA	margherita with cooked ham and mushrooms	GL · LE	13.00€
BRAVA	brava sauce 'Picarol', mushrooms, bacon, red pepper, onion and mozzarella	GL · LE	13.00€
FIL.LÒXERA	margherita with pineapple, salami and onion	GL · LE	13.00€
TOTI	margherita with cooked ham, mushrooms and bacon	GL · LE	13.00€
JÚLIA	margherita, gorgonzola, mushrooms and speck	GL · LE	13.00€
ZEGAMA	margherita with chistorra sausage and egg	GL · HU · LE	13.00€
CARI	margherita, spinach, pine nuts, raisins and provolone	GL · FC · LE	13.00€

DISH	DESCRIPTION	ALLERGENS	PRICE
PAULA	margherita with tuna, pineapple and onion	GL • PE • LE	13.00€
GERARD	mozzarella, pumpkin cream, vegetables and goat's cheese	GL • LE	13.00€
JORDI	without tomato, gorgonzola, roquefort and onion	GL • LE	13.00€
TIO FAJA	margherita with pepper, roasted aubergine and goat's cheese	GL • LE	13.00€
VEGY	pumpkin cream, vegan mozzarella, green and red peppers, spinach, mushrooms, tomatoes, walnuts, pistachio oil and rocket	GL • FC • SO	13.00€
ÉLIA	margherita, artichokes, gorgonzola, salami finocchiona	GL • LE	13.00€
PICAROLO	margherita, goat's cheese, bacon and pepper	GL • LE	13.00€
LA COLLA	margherita with bacon, onion and tuna	GL • PE • LE	13.00€
CURRY	cream, courgette, marinated chicken, curry and onion	GL • LE	13.00€
BIBI	without tomato, mozzarella, apple and gorgonzola	GL • LE	13.00€
TONI BOU	mozz., brava, bacon, goat's cheese and egg	GL • HU • LE	13.50€
AFICIONAT	margherita with frankfurter	GL • LE	13.00€
SERGI	margherita, onion, sobrasada and black Catalan sausage	GL • LE	13.00€
POT PETIT	margherita with frankfurter and cooked ham	GL • LE	13.00€
BUJI	margherita with sobrasada, onion and egg	GL • HU • LE	13.50€
THIAGO	mozz., barbecue, prawns, pineapple and marinated chicken	GL • CR • LE	13.00€
AITANA I ALEXIA	cheese cream, gorgonzola, provolone, goat's cheese, guanciale and rocket	GL • LE	14.50€
FORA DE JOC	brava sauce, mushrooms, onion, marinated chicken and goat's cheese	GL • LE	13.50€
ÀLEX MORENO	margherita, tuna, bacon, cooked ham and marinated chicken	GL • PE • LE	13.00€
ANNA ROIG	margherita with fresh cherry tomato, Catalan sausage, Brie and rocket	GL • LE	13.00€
BAR DAVID	margherita, gorgonzola, tuna, spicy pepperoni and olives	GL • PE • LE	13.00€
PAU BARGALLÓ	margherita with goat's cheese, guanciale, onion and rocket, thin-crust pizza	GL • LE	14.50€
VIVES	margherita with Catalan sausage, egg, red pepper, onion and mushrooms	GL • HU • LE	13.00€
SEGUIMENT	margherita with green pepper, Catalan sausage, onion, olives and spicy pepperoni	GL • LE	13.00€
1 PAM I 2 DITS	calzone with two frankfurters, fried onion, provolone cheese and brava sauce	GL • LE	13.00€
SE M'N REFUM	margherita, spicy pepperoni, egg, pineapple and onion	GL • HU • LE	13.00€
NORA	tomato, pistachio mortadella, burrata and sun-dried tomato	GL • FC • LE	14.00€
SEBASTIANA	fresh tomato, mozzarella, onion, green pepper, red pepper, stuffed olives and tuna	GL • PE • LE	13.00€

CLASSIC PIZZAS

DISH	DESCRIPTION	ALLERGENS	PRICE
MARGHERITA	tomato and mozzarella	GL • LE	10.00€
CARBONARA	margherita with onion, bacon and egg	GL • HU • LE	11.50€
MALLORQUINA	margherita, sobrasada and olives	GL • LE	11.50€
FOUR CHEESES	margherita with Italian cheeses	GL • LE	11.50€
VEGETARIAN	margherita with onion, aubergine, courgette, red pepper and mushrooms	GL • LE	11.50€
TONA	margherita with tuna	GL • PE • LE	11.50€
CAPRICCIOSA	margherita with olives, mushrooms, cooked ham, artichokes and anchovies	GL • PE • LE	12.50€
CALZONE	(closed pizza) margherita with ham	GL • LE	12.00€
NAPOLITANA	margherita with anchovies and oregano	GL • PE • LE	12.00€
FRUITI DI MARE	margherita, tuna, crab and prawns	GL • CR • PE • LE	12.00€
PROSCIUTTO	margherita with cooked ham	GL • LE	11.50€
DIAVOLA	margherita with onion and spicy pepperoni	GL • LE	12.00€
FOUR SEASONS	olives, mushrooms, cooked ham and artichokes	GL • LE	12.00€
HAWAIANA	margherita with cooked ham and pineapple	GL • LE	12.00€

PASTA

DISH	DESCRIPTION	ALLERGENS	PRICE
FIOCHETTIS GORGONZOLA	filled pasta	GL • HU • LE	11.50€
MEAT TORTELLINI	filled pasta	GL • HU	11.50€
SHELLFISH TORTELLINI	crab, prawns and lobster	GL • CR • HU	11.50€
PECORINO TORTELLINI	pine nuts and sheep's cheese	GL • FC • HU • LE	11.50€
LUNETTES TARTUFO	filled pasta	GL • HU • LE	11.50€
LUNETTES FOIE	filled pasta	GL • HU • LE	11.50€
PANZEROTTI FUNGHI	filled with mushrooms	GL • HU • LE	11.50€
SCALLOP PANCIOTTI	scallop-filled pasta	GL • ML • HU	11.50€
AUBERGINE PANCIOTTI	aubergine and smoked cheese	GL • HU • LE	11.50€
PEAR FIOCHETTI	filled with pear and ricotta	GL • HU • LE	11.50€
SPINACH PANZEROTTI	spinach and ricotta	GL • HU • LE	11.50€
POTATO GNOCCHI		GL • HU • LE	11.50€
FIOCHETTIS SPECK	filled pasta	GL • HU • LE	11.50€
RIGATONI	dry pasta	GL • HU	10.00€

DISH	DESCRIPTION	ALLERGENS	PRICE
TAGLIATELLE	dry pasta	GL · HU	10.00€
SPAGHETTI	dry pasta	GL · HU	10.00€
SQUID-INK NOODLES	dry pasta	GL · ML · HU	10.00€
MACARONI	dry pasta	GL · HU	10.00€
MEAT CANNELLONI		GL · HU	11.00€
SPINACH CANNELLONI		GL · HU	11.00€
MEAT LASAGNA		GL · HU	11.00€

SAUCES

DISH	DESCRIPTION	ALLERGENS	PRICE
Add sauce to your pasta		—	3.00€
BOLOGNESE	tomato and minced meat	GL	
FOUR CHEESES	Italian cheese sauce	LE	
ZUCCA	cream and pumpkin	LE	
FUNGHI	cream, truffle and mushrooms	LE	
CARBONARA	cream, bacon, egg and Parmesan	HU · LE	
PESTO	olive oil, basil, pine nuts, Parmesan	FC · LE	
TONA	tomato and tuna	PE	
CHEESE AND TRUFFLE	cheese cream and truffle	LE	
WALNUTS	cream and walnuts	FC · LE	
CURRY	cream, curry, courgette and chicken	LE	
DIAVOLA	spicy oil sauce with tomato or without	—	
AMATRICIANA	tomato sauce, bacon and onion	GL	
OIL AND GARLIC	olive oil, garlic and oregano	—	
CUBANA	tomato, milk, cooked ham and mushrooms	GL · LE	
TRAMUNTANA	tomato, pepperoni, chistorra sausage, bacon and onion	GL	
COURGETTE	white wine, prawns, courgette and cherry tomatoes	SU · CR	
PICAROLO	cream, pesto and tomato	GL · FC · LE	
PISTACHIOS	pistachios with pesto oil and ricotta	FC · LE	
VEGETABLES	with vegetables and tomato	AP	
PUTTANESCA	tomato, anchovies, olives and capers	PE	

DISH	DESCRIPTION	ALLERGENS	PRICE
JABUGO	cream, nutmeg and Iberian ham	GL · LE	
SEAFOOD	mussels, clams, langoustines, prawns and tomato	CR · ML · PE	

MEAT AND FISH

DISH	DESCRIPTION	ALLERGENS	PRICE
CHICKEN BREAST		—	12.50€
AGED BEEF FILLET		—	21.00€
AGED BEEF FILLET	with foie gras escalope	—	25.00€
SAUCES FOR MEAT	green peppercorn · roquefort · mustard · funghi	MO · LE	3.50€
PICAROLO BURGUER	with bacon, onion, cheese, brava sauce and lettuce	GL · LE	14€
BURGER BLACK ANGUS	goat's cheese and caramelised onion	GL · LE	14.00€
VEGY BURGUER	bread and vegan cheese, vegan burger with tomato and aubergine	GL · SO	15.00€
OCTOPUS LEG	with slow-cooked potato and pancetta	ML	23.00€

KIDS' MENU

DISH	DESCRIPTION	ALLERGENS	PRICE
Price per menu	11€ for children up to 12 years old	—	
TOAST MENU	choose: cooked ham or French omelette	GL · HU · LE	
PASTA MENU	choose: meat tortellini or spaghetti or macaroni. sauces: carbonara, Bolognese or tomato	GL · HU · LE	
CANNELLONI MENU	meat cannelloni (3 pcs)	GL · HU · LE	
CHICKEN MENU	chicken breast grilled and chips	—	
PIZZA BREAD SANDWICH MENU	pizza-bread sandwich, frankfurter and mozzarella	GL · HU · LE	
Includes	water or soft drink, ice cream, fruit or yoghurt	LE	

INFORMATION AND RESERVATIONS

DIGITAL MENU · ALL OUR DISHES · WINES AND CAVAS · DESSERTS · ALLERGENS

Your reservation helps us prepare and provide you with better service. Call us on: +34 93 891 05 27

When you book, we prepare. To help us offer you the best service, please remember to make a reservation.

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