


















Kaliu

SALADS









<i>Kaliu salad</i> (mesclun, mango, goat cheese and walnuts)	11,50 €	
<i>Burrata and confit cherry tomatoes salad</i>	12,50 €	
<i>Tomato salad</i>	10,50 €	

TO SHARE

<i>Flatbread with tomato</i>	3,00 €	
<i>Kaliu's bravas</i> (fried potatoes in spicy sauce)	6,50 €	
<i>Croquettes</i> (escudella, brie and truffle, sweet potato with horn of plenty mushrooms and goat cheese and courgette)	unit 1,90 €	 
<i>Iberian acorn-fed ham with toasts</i>	16,50 €	
<i>Cheese board</i>	14,50 €	
<i>Toasts with anchovies</i>	12,00 €	 
<i>Smoked cod carpaccio</i>	17,50 €	
<i>Squid Andalusian style</i>	15,50 €	 
<i>Crunchy chicken</i>	9,50 €	
<i>Fried eggs with ham</i>	13,50 €	
<i>Kaliu mussels</i>	13,50 €	
<i>Shrimps with garlic sauce</i>	9,50 €	
<i>Variegated scallop</i>	14,50 €	

Kaliu

RICES (only at lunchtime)









<i>Red shrimp paella</i>	19,00 €	
<i>Our fideuà (noodles paella)</i>	17,50 €	 
<i>European squid rice with poached egg</i>	21,00 €	 
<i>Velvet crab creamy rice with artichokes</i>	22,50 €	
<i>Oxtail rice (ask about the season)</i>	22,00 €	
<i>Noodle casserole with Kaliu shrimp and mussels</i>	18,50 €	 

MEAT





<i>Steak tartare</i>	18,50 €
<i>Dry aged pork rib tataki</i>	18,00 €
<i>Dry aged beef carpaccio</i>	17,50 €
<i>1 kg PREMIUM Basque pork rib (10 and 15 years) with garnish</i>	65,00 €

Kaliva





FROM SEA TO PLATE

<i>Coquina clams</i>	18,00 €	
<i>Sea bass fillet</i>	17,50 €	
<i>Pil-pil clams</i>	16,50 €	
<i>Tuna tartare D.O. Balfegó</i>	19,50 €	
<i>Tuna tataki</i>	18,00 €	
<i>Sashimi</i>	21,00 €	
<i>Hake bombs with parmentier</i>	15,50 €	
<i>Grilled octopus</i>	18,90 €	

FLATBREADS

<i>Roast pepper, aubergine, roast onion and smoked sardine</i>	12,00 €	
<i>Ham, brie cheese, rocket and dried tomato</i>	13,00 €	
<i>Confit duck, honey mustard, pear and goat cheese</i>	13,50 €	
<i>Foie, ham and poached egg</i>	14,00 €	

BURGERS (except lunchtime in the weekend)

<i>Raclette (180 g of beef, rocket, dried tomato, caramelised onion and raclette cheese)</i>	14,00 €	
<i>Foie (180 g of beef, rocket, caramelised onion and foie shavings)</i>	14,50 €	
<i>Classic (180 g of beef, fresh and crunchy onion, bacon and goat cheese)</i>	14,50 €	
<i>Heura</i> supplement	2,00 €	

Kaliu

DESSERTS

<i>Tiramisu</i>	6,00 €
<i>Cheesecake</i>	6,50 €
<i>Chocolate truffles</i>	5,50 €
<i>Chocolate coulant</i>	6,50 €
<i>Carrot Cake</i>	6,50 €
<i>Coca de Llavaneres (pie)</i>	6,50 €
<i>French toast</i>	6,50 €
<i>Chocolate fritters (3 units)</i>	6,00 €
<i>Churros with chocolate</i>	5,60 €



EGGS



FISH



SEAFOOD



LACTOSE



CEREALS
WITH
GLUTEN



VEGAN