

MENU



TO SHARE

Traditional flatbread spread with garland tomato, arbequina olive oil & Maldon salt	3,80€
Acorn-fed iberian ham cut by hand	26,00€
4CATS table cheese	17,50€
Homemade beef stew "carn d'olla" croquette	3,50€/u.
Homemade cod croquette with panko	3,50€/u.
Rock mussels white wine style	12,90€
Steamed clams casserole with citrus oil	22,00€

Gillardeau Oyster nº2	5,50€/u. - 29,00€/6u.
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Art nouveau Red Prawns Casserole flambeéd with absinthe	25,00€
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STARTERS

Smoked sardines fillets with Rosemary & Catalan cottage cheese	17,50€
Red tuna salad with tomato vinaigrette, cucumber and fresh herbs paste	14,90€
Mixed leaves salad with rocket, mustard green leaf, oak leaf lettuce, curly carrot, wild green asparagus & confit tomato slices	10,50€
Smoky chargrilled diced augergine with onion sweets, tamarino, chopped hazelnut, coriander, mint & matured goat cheese	15,90€
Traditional cannelloni 4CATS filled with catalan beef stew "carn d'olla" and bechamel sauce au gratin	17,90€
Linguine pasta with kokotxas "pil-pil" style with baby squids	15,50€

RICES & NOODLES

"Arrós del senyoret" peeled seafood paella with red prawns, squid and monkfish	25,90€
Black rice - squid ink rice cooked with baby squids & octopus with saffron "alioli"	22,90€
Cuttlefish & shrimps fideuà (a kind of paella made from small noodles instead of a rice) with squid ink "alioli"	21,90€
Vegetal "paella" rice with veggie stock & a selection of seasonal grilled vegetables	19,50€
Sea and mountain Paella with Free range chicken and crayfish lobsters	22,90€
Lobster and seafood Paella	36,00€ - 1 lobster 29,50€ - ½ lobster

FISH & SEAFOOD

White monkfish "suquet" fish stew (it's a typical fisherman's fish) with norway lobster and red prawn	27,50€
Turbot with vegetables (grilled or roasted of your choice)	26,50€
Cod confit loins with sauté of fresh spinach, caramelized onion & green apple	25,90€
Grilled octopus with minced cabbage and blood sausage	27,50€

MEATS SELECTION

Free-range roasted chicken from from "el Penedès" with prunes, raisins & pine nuts	18,50€
Lamb shoulder cooked at low temperature with candied pears from Lleida & cinnamon	26,50€
Beef rib sweet & spicy honey brushstroke & finished cooked in charcoal	27,50€
Premium aged beef loin steak with seasonal vegetables and baked potatoes	26,90€
Grilled beef steak fillet with vegetables and baked potatoes	27,90€
Our famous beef Rossini	28,90€
Our famous 4CATS steak tartar	28,50€

DESSERTS

OUR RECOMMENDATION

Picasso's cigaló Our most special dessert with a classic catalan "ron cremat" with expresso and vanilla-cream cold foam	12,00€
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Mixed chocolate and hazelnut "gianduja" with white chocolate and pistachio brownie	9,00€
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Homemade creamy cheesecake	8,00€
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"Crema catalana" crème brûlée 4CATS	8,00€
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Apple pie "classic tarte tatin" with vanilla ice cream	8,00€
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Fresh lemon sorbet with "cava"	8,00€
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YOU CAN FINISH WITH...
AN AFTER LUNCH/DINNER COCKTAIL

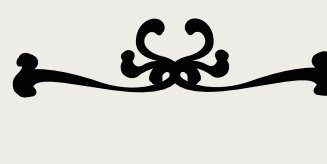
4CATS with apple schnapp-lime and lemon natural Juice, syrup and brut nature cava	9,00€
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Frozen gin tonic	9,00€
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Moscow mule	9,00€
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French connection	9,00€
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Americano	9,00€
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4gats.com