



MANÁ 75°

BARCELONA

¡Live, share, enjoy life!

TO SHARE

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| Ensaladilla rusa – typical truffled Spanish potato salad | 5,75 |
| Mana 75º spicy roasted potatoes | 5,50 |
| Oyster Nº3 Especial (unit) | 3,50 |
| Cantabric anchovies “00” with tomato bread | 12 |
| Iberian ham croquette (unit) | 1,90 |
| Citrus flavoured steam cooked mussels | 11,60 |
| Andalusian style squids with kimchi mayonnaise | 14 |
| Grilled galician razorfish with vegetable pipirrana | 14 |
| Iberian bellota ham | 19 |
| Catalan style tomato bread | 3 |

GREEN AND FRESH MANÁ

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| Fresh green veggiee salad Maná75º | 9,90 |
| Peach gazpacho with vegetable crudites and marinated mackerel | 10 |
| Cod esqueixada – marinated codfish salad | 12 |
| Season tomato salad with tuna belly | 12 |
| César salad with crusty chicken | 11 |
| Raw marinated seabass “Ceviche” With tiger milk | 16 |
| Oriental tuna tartar and guacamole | 16 |
| Wagyu meat carpaccio with Idiazábal cheese and pistacho nut pesto | 17 |
| Octopus with glacé celery and leak | 20,50 |

PAELLAS

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| Seafood paella with bay prawns and clams | 22 |
| Seafood paella “señoret” | 23,50 |
| Black rice, squid and mussels paella with smooth garlic mayonnaise (all i oli) | 21 |
| Cod paella with soft garlic sprouts and red pepper-garlic mayonnaise | 21 |
| Lobster paella (or soft-rice) | 27 |
| Seafood noodle fideà Barceloneta style | 22 |
| Chicken and shimps paella with green asparagus | 21 |
| Meat paella with black catalan sausage and pork ribs | 19 |
| In-season vegetable paella | 16 |

*The prices of the paellas are per person /minimum two people.
All of our rices are elaborated with the rice bomba from Delta de l'Ebre*

FISH

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| Fish cannelloni with “Beurre Blanc” emulsion | 16 |
| Grilled squid with roasted tomatos and caramelized onion | 17 |
| Fish from the market donostiarran style, peas cream and baby carrot | 19 |

MEAT

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| Iberian pork with vegetable tabule and youghurt cream | 19 |
| Veal tenderloin with textured onion/and Foie gras | 22/25 |
| Low temperature cooked ecologic chicken with tomato tartar | 23 |

Please ask our staff for the allergen menú.