


MANÁ 75⁰
BARCELONA
¡Live, share, enjoy life!

TO SHARE

Ensaladilla rusa – typical truffled Spanish potato salad	5,75
Mana 75º spicy roasted potatoes	5,50
Cantabric anchovies “00” with tomato bread	12,00
Iberian ham croquette (unit)	1,90
Steam cooked mussels	11,50
Andalusian style squids with kimchi mayonnaise	12,50
Donostiarran style clams	14,00
Cod fritters	11,50
Iberian bellota ham	19,00
Catalan style tomato bread	3,00
Rustic bread	2,20

PAELLAS

Seafood paella “señoret”	22,50
Black rice, squid and mussels paella with smooth garlic mayonnaise (all i oli)	19,50
Lobster paella (or soft-rice)	27,00
Seafood noodle fideà Barceloneta style	19,50
Chicken and shrimp paella with green asparagus	19,50
Meat paella with black catalan sausage and pork ribs	19,00
Rabbit and snails paella	19,00
In-season vegetable paella	16,00

*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*

GREEN AND FRESH MANÁ

Fresh green veggiee salad Maná75º	9,90
Season tomato salad with tuna belly	12,00
César salad with crusty chicken	11,00
Oriental salmon tartar with guacamole	15,00
Low teperature cooked egg over potato pureé and black catalan sausage	10,00
Tuna tataki with ponzu and Katsuobushi	16,00
Wagyu meat carpaccio with pistacho nut pesto	17,00
Roasted octopus with potato foam with a dash of Vera paprika	20,50

FISH

Hake in green sauce with clams	16,00
Stuffed squids with its own ink sauce	17,00
Grilled turbot with piquillo peppers	18,00
Baked monkfish tail with baked potatoes and onions	19,00

MEAT

Veal tenderloin with textured onion/with Foie gras	22,00/25,00
Milanese baby goat with homemade potatoes	17,00
Beef T-bone steak with homemade potatoes (2 pax)	65,00