Café BELGRADO

LIVE MUSIC
BAR & RESTAURANT

SANT CUGAT DEL VALLÈS

EST.1989

STARTERS

GLASS-BAKED COCA BREAD

With seasoned tomato..... 3,5 €
1

PATATAS BRAVAS

With spiced aioli and spicy tomato sofrito..... 8 €
8

CROQUETTE

Iberian ham croquette or
roast chicken curry croquette..... 3 €
Ham: 1, 2, 8 · Chicken: 1, 2, 7, 8

IBERIAN HAM

Served with coca bread
and seasoned tomato..... 19 €
1

RUSSIAN SALAD

With piparra peppers and carasau bread. ..... 9 €
1, 7, 8, 9, 13

MARINATED SALMON TARTARE

With mild guacamole
and carasau bread..... 11 €
1, 2, 5, 10, 13

TRUFFLED TRIQUINI SANDWICH

With cured ham and Gouda cheese,
La Sal Cadaqués style..... 9 €
1, 2, 8, 10

BAKED CAMEMBERT

With coca de munt bread
and blackberry jam. ..... 12 €
1, 2

TEX-MEX NACHOS

With guacamole, crème fraîche,
Cheddar and pico de gallo..... 12 €
2, 5

TO SHARE

BABY GEM LETTUCE HEARTS

With crispy chicken, Caesar dressing,
soft-boiled egg and Parmesan (4 pcs).
1, 2, 8, 13

12 €

TEMPURA PRAWN SSÄM

With spicy sofrito, pickles
and Kaiman mayonnaise (4 pcs).
1, 5, 7, 8, 9, 10, 13, 14

12 €

BUFFALO MOZZARELLA BURRATA

With confit cherry tomatoes and balsamic dressing.
2, 9

15 €

BEEF STEAK TARTARE

With Café de Paris butter
and carasau bread.
1, 2, 7, 8, 9, 13

19 €

FRIED EGGS

With creamy potato parmentier,
sobrassada and cane syrup.
2, 8

12 €

With French fries
and cured ham.
8

12 €

BLACK TRUMPET MUSHROOM RAVIOLI

With porcini mushroom sauce.
1, 2, 6, 8, 9

17 €

CRISPY CHICKEN

With hot and spicy sauce and lime.
1, 5, 7, 8, 10

11 €

VEAL MILANESE

With truffled egg and Parmesan foam,
served with French fries.
1, 2, 8

22 €

BLUEFIN TUNA TATAKI

With escalivada, tare sauce
and wasabi emulsion.
1, 2, 5, 6, 7, 8, 9, 10, 13

19 €

SAUTÉED BABY SQUID

With spring onion, shiitake
mushrooms and oyster sauce.
1, 2, 10, 11

16 €

OCTOPUS

With potato parmentier
and chimichurri.
2, 11

21 €

AMERICAN BURGER

Brioche bun, Exequiel sauce, lettuce,
tomato, caramelised onion, Gouda cheese,
Angus beef patty and bacon.
1, 2, 9

15 €

SPANISH BEEF SKIRT STEAK

With smoked aubergine
and mustard.
7

22 €

GLAZED IBERIAN PORK CHEEKS

With creamy potato parmentier.
2, 9

16 €

35/40-DAY DRY-AGED SIRLOIN STEAK

With Café de Paris sauce,
served with seasoned potato wedges.
2, 7, 13

25 €

DESSERTS

Cheesecake with
strawberry jam..... 8 €
1, 2, 8, 10

Lemon curd with cinnamon
crumble and toasted meringue..... 8 €
1, 2, 3, 8

Spanish torrija (French toast)
with vanilla ice cream and
brûléed custard cream..... 8 €
1, 2, 3, 4, 8

Brownie with peanut praline
and chocolate ice cream..... 8 €
1, 2, 3, 4, 8, 10

Choice of ice creams
Vanilla / chocolate: 2, 8, 10 · Sorbet: no allergens

*(vanilla, chocolate or
mandarin sorbet)*..... 8 €

1 Gluten · 2 Milk · 3 Tree nuts · 4 Peanuts · 5 Sesame · 6 Celery · 7 Mustard
8 Eggs · 9 Sulphites · 10 Soy · 11 Molluscs · 12 Lupin · 13 Fish · 14 Crustaceans