

URBÀ

EAT, DRINK, SHARE...

OUR OYSTERS

6 · pc

Au natural

with lemon gel and lemon zest (pc)

With ponzu and wakame

(pc)

With passion fruit tiger's milk

and pico de gallo (pc)

Rockefeller

with spinach, seaweed, sake and old cheese (pc)

Italian-Japanese bikini sandwich

with truffled pecorino and wagyu ham

18

Mini pulled pork croissant

with coleslaw (2pcs)

9,5

Classic mini wagyu burger

seasoned with kimchee (pc)

12,5

Crispy "camaiot" bao

with pickled onion, truffle cream and shizo (pc)

11

Onnion bhaji

with mango chutney and chipotle, Indian raita and date cream and tamarind (2pcs)

7,5

Ravioli filled with smoked salmon

with aromatic cauliflower béchamel sauce pangrittata of onions and fennel

26

Spinach croquettes

curry cream and lime (2pcs)

6,5

Braised octopus with artichokes

and beurre blanch al Raz el Hanout

19,5

Our fish & chips

with peas, mint and tartare sauce

12

Toasted sobrasada "bite"

honey and quail egg (2pcs)

15,5

Baby spinach green salad

with asparagus, avocado and dukkah

14,5

Lamb cannelloni with red curry

and toasted onion sauce

24

Chicken masala salad

with anchovy vinaigrette

16,5

Tuna and tuetano

24

Fried artichoke

with roasted garlic, romescu, truffled egg yolk and wagyu ham (pc)

9,5

Hake in green curry

thai style with crispy rice

23

Duck rice 2.0

with foie gras, black garlic and orange hoisin

21

Iberian pork feather with red miso

pickled onions and vegetable fritters

26,5

Wagyu entrecote (170grs)

with corn cream, mushrooms and XO sauce

39,5

SWEETS

"Destroyed" banofee

of banana, dulce de leche, cocoa and coffee

8

"Snickers"

our way

8

Almond "gató" sponge cake

apple compote and its sorbet

8

Citrus pie

to eat with your fingers (3pcs)

8

"LET YOURSELF GO"

OUR SELECTION OF SAVOURY DISHES + SWEET DISHES TO DISCOVER URBÀ

52 p.p.



@urba_restaurant
grupsantitaura.com

ALLERGENS

OUR OYSTERS

Au natural

with lemon gel and lemon zest



With ponzu and wakame



With passion fruit tiger's milk

and pico de gallo



Rockefeller

with spinach, seaweed, sake and old cheese



Italian-Japanese bikini sandwich

with truffled pecorino and wagyu ham



Mini pulled pork croissant

with coleslaw



Classic mini wagyu burger

seasoned with kimchee



Crispy camaiot bao

with pickled onion, truffle cream and shizo



Onnion bhaji

with mango chutney and chipotle, Indian raita and date cream and tamarind (2pcs)



Spinach croquettes

curry cream and lime (2pcs)



Our fish & chips

with peas, mint and tartare sauce



Baby spinach green salad

with asparagus, avocado and dukkah



Chicken masala salad

with anchovy vinaigrette



Fried artichoke

with roasted garlic, romescu, truffled egg yolk



Duck rice 2.0

with foie gras, black garlic and orange hoisin



Ravioli filled with smoked salmon

with aromatic cauliflower béchamel sauce



Braised octopus with artichokes

and beurre blanch al Raz el Hanout



Toasted sobrasada “bite”

honey and quail egg (2pcs)



Lamb cannelloni with red curry

and toasted onion sauce



Tuna and tuetano



Hake in green curry

thai style with crispy rice



Iberian pork feather with red miso

pickled onions and vegetable fritters



Wagyu entrecote (170grs)

with corn cream, mushrooms and XO sauce



SWEETS

“Destroyed” banoffee

of banana, dulce de leche, cocoa and coffee



Almond gató

apple compote and its sorbet



“Snickers”

our way



Citrus pie

to eat with your fingers



Mollusks



Fish



celery



Egg



Dairy



Sulfates



Gluten



Crustaceans



Soy



Sesame



Mustard



Peanut



Nuts