



CAFÈ DEL CENTRE

1873

Amb pa i vi es fa curt el camí.



OUR HISTORY

The venue was inaugurated as “CASINO
DEL CENTRE” in 1873, officiating
as croupier its owner.

In 1907 the Bel family refounded it as
“CAFÈ DEL CENTRE” and has run it
to this day.

Home to gatherings and coffees for the
last few decades, we have wanted
to preserve the past and improve
the present, complementing the offer
with wines and dishes in keeping
with the spirit and the atmosphere.

WE HOPE YOU ENJOY IT



LET'S PLAY

Deviled egg, red tuna tartar, ginger mayonnaise and bottarga	6,00€
Croissant of Olivier salad, tuna flank and piparra chilli	5,70€
Black sausage and caramelized onion pasties with sour herb cream (2 units)	6,50€
Cod fritters and chipotle romesco sauce (2 units)	8,90€
Steak tartar with pickled mustard*	14,00€
Mussels in Café de París sauce	13,50€
Tavaskan's trout tartare, celeriac, sour cream and truffle	15,50€
<i>Vol au vent</i> of cuttlefish and squid stewed in saffron cream	11,90€



FROM THE GARDEN

Roasted tomato salad with cod and olives	12,50€
Salad of house-smoked salmon, endive and grapefruit vinaigrette	14,50€
Artichoke flower, guanciale and cured cheese*	14,00€
Braised endives with orange hollandaise sauce	10,00€
King trumpet mushroom with Amontillado sherry cream	13,00€
Grilled leek, cured beef and hazelnuts	11,00€

FROM THE COUNTER

Xesc Reina <i>sobrassada</i> sausage, with raw honey*	13,50€
Artisan longaniza sausage from Vic	9,50€
Cantabric anchovies "00" (4 fillets)	13,00€
Mature cheese, fruit compote	11,50€
Bread rubbed with tomato	3,50€





DISHES



Stewed lentils with shredded duck, foie and Basque green peppers*	16,50€
Confit onion sherry's omelette, brown crab and bay scallop stew	19,00€
Tender Ibérico pork neck loin with green pepper sauce	16,00€
Veal roast beef, smoked potatoes and chimichurri sauce	17,00€
Confit cod, black garlic pilpil, Santa Pau beans and chard	19,00€
Traditional meat cannelloni with spinach bechamel	14,50€
Roasted milk-fed veal shank on the bone (2-3 people)	59,50€
Matured cow beef <i>entrecôte</i> and rosemary potatoes (2 people)	59,00€

DESSERTS



Our curd cheese with honey and candied orange	6,50€
White chocolate <i>cremeux</i> with coffee and blackcurrant*	6,50€
Cream roll, raspberries and sorbet	6,50€
Lemon and basil colonel sorbet with cava	5,50€
Chocolate <i>panna cotta</i> , Amarena cherry and hazelnut	6,00€
Creamy vanilla flan and ratafia liqueur toffee	6,00€
Ice-creams and sorbets	5,50€

*The chef's recommendations

10% supplement on terrace





SWEET WINE

price/glass

CASTA DIVA Gutiérrez de la Vega D.O. Alicante 5,50€
Muscatel

Emblem of the winery. A white with captivating aromas. White flowers, roses and vanilla rounded in 13 months of aging. Ideal to end a meal with wonderful sweetness.

VI DE MISSA DeMuller D.O. Tarragona 3,50€
White grenache, Macabeo

One of the wines with more history in Catalonia. Sweetness of bitter orange jams, the unctuousness of honey and the dry finish of walnuts.

CREAM Maestro Sierra D.O. Jerez 4€
Pedro Ximénez, Palomino

It is obtained from 70% of 15-year-old Oloroso and 30% of 5-year-old Pedro Ximénez. Once together, they go into an American oak barrel for 4 years. A seductive exuberance.





price/glass

MARUJA MANZANILLA Juan Piñero D.O. Jerez
Palomino

4€

Fantastic chamomile from the last solera of the emblematic Maruja, which spends 8 years of biological aging. Fresh, crunchy and with a marked salinity. To discover.

PALO CORTADO Península D.O. Jerez
Palomino

6€

It combines the finesse of amontillado with its hazelnut notes and the exuberance of oloroso with its vanilla, bitter cocoa and coffee. Timeless elegance.



