

TO SHARE

"00" Anchovies from l'Escala (3 fillets) 9.90€

Hand-carved acorn-fed Iberian ham 22.90€

"Cecina" with pistachios 13.00€

Selection of Catalan cheeses 16.00€

 Bravas potatoes with romesco sauce 7.00€

Andalusian-style calamari rings 14.80€

 Homemade Iberian ham croquettes 2.50€/u

FRESH SALADS

Marinated salmon salad with fennel and crème fraîche 14.00€

Roasted and seasonal tomatoes salad with

tuna belly and basil oil 14.00€

Escalivada-style roasted peppers salad with matō cheese, smoked herring,
and olive-pistachio vinaigrette 13.00€

EGGS

 Broken eggs with crispy prawns, lobster sauce and homemade chips 12.50€

Broken eggs with Iberian ham and homemade chips 13.90€

Artichoke and Iberian ham omelette 15.50€

 Boletus and black sausage omelette 17.50€

 Salt cod omelette with young garlic and spinach 15.50€

 Betlem Classics

If you have any allergies do not
hesitate to inform our staff

Outdoor service has 10% extra charge

MAIN DISHES

Black sausage "vol-au-vent" with onion and charcuterie sauce 9,50€

§ Traditional cannelloni with trumpet mushroom bechamel 13,50€

Duck sams with peanuts, onion, and hoisin sauce (3 ut) 12.00€

Brisket with chimichurri and endives 14,90€

§ Iberian pork pluma (tender shoulder cut) with mashed potato & pork belly 16.90€

Wagyu meatballs, celeriac, and red wine sauce 13,50€

§ Crab raviolis with coconut and lime 11.80€

Salmon tataki with smoked eggplant 15.50€

§ Crispy octopus with lentil hummus and pickles 17.90€

Traditional Betlem steak tartare 14.00€

Salmon tartare with grilled onion and mandarin 15.90€

DESSERTS

Betlem's Matō (Catalan fresh cheese) 5.90€

Tocinillo (caramel flan) 5.90€

White chocolate & ginger panna cotta 5.90€

Dark chocolate & hazelnut cream 5.90€

Lemon & basil sorbet 5.90€

Coronel (lemon sorbet with Cava) 5.90€

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