



TORREON

RESTAURANT DE PAELLES DES DE 1972

CARRER DE BLANES Nº3, GAVÀ MAR (BCN) 08850

WWW.TORREONRESTAURANT.ES

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SALADS

	TAPA	
Crispy Garden Salad with Tuna Fish and Anchovie _____ <i>ENSALADA ILICITANA</i>	7,20	10,20
Fresh Mixed Seasonal Salad _____ <i>ENSALADA TEMPORADA</i>	5,20	8,50
Fresh Spinach with Matured Cured Goat Cheese _____ <i>ENSALADA DE ESPINACAS</i>	4,60	8,20
Mixed Leaf Salad with Lobster _____ <i>MEZCLUM CON BOGAVANTE</i>		18,00
Tunafish Fillets with Tomato and Spring Onions _____ <i>ENSALADA DE TOMATE Y VENTRESCA</i>	7,10	12,90
Rocket with Foie Gras Chippings Dressed with Truffle Vinaigrette _____ <i>ENSALADA DE RÚCULA</i>	8,80	16,10
Timbale of Avocado with Prawns _____ <i>TIMBAL DE ENSALADA DE AGUACATE CON GAMBAS</i>		14,00

COLD STARTERS

Roasted Red Peppers, Aubergine and Baby Broad Beans in Olive Oil _____ <i>ESCALIVADA</i>	4,30	7,80
Cantabrico Sea Marinated Anchovies _____ <i>ANCHOAS</i>	8,90	12,00
Fillets of Macerated Salmon Served with Dill Sauce _____ <i>SALMÓN</i>	8,00	14,70
Exquisite Ibérico de Bellota Cured Ham _____ <i>JAMÓN</i>	14,60	21,70

HOT STARTERS

Our Home Made Fisherman's Soup _____ <i>SOPA PESCADO</i>	4,00	6,70
Baby Green Peppers with Fresh Garlic and Chips _____ <i>PIMIENTOS DE PADRÓN</i>	4,00	7,00
Artichoke Hearts Dredged and Deep Fried _____ <i>ALCACHOFAS</i>	4,00	7,00
Sautéed Mushrooms with Onion and Fresh Herbs _____ <i>CHAMPIÑONES</i>	4,00	7,20
Eggs Chips and Ibérico Ham _____ <i>HUEVOS FRITOS ROTOS</i>	5,80	9,80
Ibérico Cured Ham Croquettes _____ <i>CROQUETAS</i>	4,40	6,60
Galician Gammon with Paprika and Potato _____ <i>LACÓN</i>	6,60	11,60
Cod Fritters _____ <i>BUÑUELOS</i>	4,10	6,20
Baby Tender Squid Lightly Floured and Fried in Olive Oil _____ <i>CHIPIRONES</i>	7,00	12,50
Prawns with Garlic in Hot Sizzling Olive Oil _____ <i>GAMBAS AL AJILLO</i>		12,30
Grilled Fresh Crayfish _____ <i>CIGALAS ABIERTAS A LA PLANCHA</i>	11,00	20,20
Shelled Clams in Marinere Sauce _____ <i>ALMEJAS MARINERA</i>	7,40	13,50
Steamed Galician Cockles _____ <i>BERBERECHOS</i>	9,00	15,70
Shelled Mussels in Marinère Sauce _____ <i>MEJILLONES</i>	5,80	9,30
Small Grilled Squid _____ <i>CALAMARCITOS</i>	8,00	14,70
Galician Style Octopus Seasoned with Paprika _____ <i>PULPO</i>		13,80
Sliced Squid Coated in Batter and Deep Fried _____ <i>CALAMARES A LA ROMANA</i>	7,00	13,50
Marinated Dogfish a la Malagueña _____ <i>CAZÓN</i>	5,00	9,30
Bread Roll _____	1,30	
Toasted Catalan Tomato Bread _____	1,70	

ASSORTED SELECTIONS

Selection of Ibérico Bellota Cured Pork: Ham, Salami, Loin, Chorizo _____ <i>SELECCIÓN DE IBÉRICOS</i>	18,80
Selection of Chargrilled Vegetables: Esparagus, Courgette, Mushrooms, Pepper, Prawns _____ <i>SELECCIÓN VERDURAS</i>	8,80
Selection of Fried Starters: Cod Fritters, Ibérico Ham Croquettes, Artichoke, Prawns in Batter _____ <i>SELECCIÓN DE FRITOS</i>	13,00
Selection of Lightly Floured Fish Fried in Olive Oil Andalusian Style: Baby Squid, Gambas, Crayfish, Squid _____ <i>SELECCIÓN PESCADITOS</i>	15,40
Selection of Fresh Grilled Mediteranean Fish: Monkfish, Sea Bass, Squid, Crayfish _____ <i>SELECCIÓN PARRILLADA</i>	21,30

OUR VALENCIAN PAELLAS AND NOODLES two portions minimum

Seafood Paella _____ <i>PAELLA MARISCO</i>	17,50
Prepared Seafood Paella ~ <i>Without Shells</i> _____ <i>PAELLA MARISCOS PELADA</i>	17,00
Prepared Chicken and Seafood Paella ~ <i>Without Shells or Bones</i> _____ <i>PAELLA MIXTA PARELLADA PELADA</i>	16,40
Paprika and Garlic Rice with a Casserole of Fish and Lobster _____ <i>ARROZ A BANDA</i>	26,00
Rice Casserole with Succulent Lobster _____ <i>ARROZ CALDOSO BOGAVANTE</i>	25,30
Elche's Black Rice Cooked With Small Squid and Artichokes _____ <i>ARROZ NEGRO</i>	14,80
Noodle Paella with Fish and Prawns Topped with All i Oli _____ <i>ROSSEJAT</i>	14,00
Paella Tapa ~ <i>Ask for Availability</i> _____	9,00

FISHES FROM OUR SEAS

		TAPA
Lightly Floured and Fried Cod Steak Topped with Mild All i Oli _____ <i>BACALAO ALLIOLI</i>	8,10	14,90
Honeyed Cod Steak with Glazed Potatoe _____ <i>BACALAO MIEL</i>	8,10	14,90
Grilled Sole _____ <i>LENGUADO</i>	11,90	22,10
Grilled Sea Bass _____ <i>LUBINA</i>	9,20	16,90
Oven Baked Turbot _____ <i>RODABALLO AL HORNO</i>	12,00	22,10
Filets of Monkfish in Marinière Sauce _____ <i>RAPE SALSITA</i>	10,70	20,20
Grilled Monkfish _____ <i>RAPE PLANCHA</i>	10,00	17,90
Salt Baked Seabream _____ <i>DORADA A LA SAL</i>		16,50

TRADITIONAL MEAT

Traditional Cannelloni with Bechamel Sauce _____ <i>CANELONES</i>	3,20	9,60
Grilled Lamb Cutlets Served with All i Oli _____ <i>COSTILLITAS</i>	11,90	21,10
Chargrilled Veal Fillet _____ <i>FILETÉ PARRILLA</i>	11,40	21,60
Sauté Diced Veal Fillet _____ <i>FILETE TACOS</i>	11,70	22,00
Chargrilled Sirlon Veal Steak _____ <i>ENTRÉCOT</i>		19,00

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DESERTS

Lemon and Mandarin Digestive Sorbets _____	5,10
<i>DIGESTIVOS SORBETES DE LIMÓN Y MANDARINA</i>	
Homemade Vanilla Ice Cream with Warm Fudge _____	5,70
<i>HELADO MANTECADO DE VAINILLA CON CHOCOLATE DESHECHO</i>	
Bulgarian Yoghurt Ice Cream with Redcurrant Swirls _____	6,30
<i>HELADO DE YOGUR BÚLGARO CON VETAS DE GROSELLA</i>	
Traditional Catalan Custard with Caramel Brulée Topping _____	4,80
<i>CREMA CATALANA QUEMADA CON MELINDRO DEL BERGUEDA</i>	
Cream Profiteroles Topped with Smooth Chocolate Sauce _____	6,30
<i>LIONESAS DE NATA CON CHOCOLATE DESHECHO</i>	
Pineapple Carpaccio with Coconut Sorbet _____	5,50
<i>CARPACCIÓ DE PIÑA TROPICAL CON SORBETE DE COCO</i>	
Warm Rich Chocolate Cake with White Chocolate Ice Cream _____	6,30
<i>PASTEL TEMPLADO DE CHOCOLATE CON HELADO DE CHOCOLATE BLANCO</i>	
Our Luxury Apple Crumble with Cinnamon Mascarpone _____	5,70
<i>CRUMBLE DE MANZANA CON MASCARPONE A LA CANELA</i>	
Pyramid of Dark Chocolate Mousse _____	6,50
<i>PIRÁMIDE DE MOUSSE DE CHOCOLATE NEGRO</i>	
Cantaloup Melon Pearls with Oporto Sauce _____	6,50
<i>PERLAS DE MELÓN CANTALOUPE CON SALSA DE OPORTO</i>	
Tiramisu of Chuao Cocoa _____	6,50
<i>TIRAMISÚ AL CACAO DE CHUAO</i>	
Coulant with Rich dark Chocolate Sauce _____	6,50
<i>COULANT CON SALSA DE COBERTURA DE CHOCOLATE</i>	
Selected Cheeses Platter _____	9,20
<i>TABLA DE SELECCIÓN DE QUESOS ARTESANOS</i>	
Tapa of Selected Cheeses Platter _____	5,60
<i>TAPÀ DE TABLA DE SELECCIÓN DE QUESOS ARTESANOS</i>	

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LONG DRINKS	Ron Bacardi with Coca Cola _____	6,90
	Ron Añejo Pampero Aniversario with Coca Cola _____	9,50
	Ron Antiguo Santa Teresa 1796 with Coca Cola _____	11,20
	Gin Beefeater with Schwepps Tonic _____	6,90
	Gin Seagram's with Schwepps Tonic _____	7,20
	Gin Bombay Sapphire with Schwepps Tonic _____	8,20
	Gin The London N°1 with Fever Tree Tonic _____	12,10
	Gin Herndrick's with Fever Tree Tonic _____	12,60
	Gin Mare with Fever Tree Tonic _____	13,00
	Vodka Absolut with Fanta _____	6,30
		SHOT
WHISKY	Chivas Regal 12 Years Blended _____	6,00 8,20
	Cardhu 12 Years Highland Single Malt _____	4,90 7,90
	The Glenlivet Founder's Reserve Single Malt _____	6,60 8,50
	The Glenrothes Speyside Single Malt _____	7,40 9,10
	Macallan Amber Highland Single Malt _____	7,80 10,80
	Jack Daniel's American Whiskey _____	4,20 6,40
LICORES SECOS	Marc de Champagne Mœt & Chandon _____	7,20 8,40
	Grappa Libarna Invecchiata _____	3,60 4,80
	Aguardiente de Orujo Gallego Xantiamen _____	3,20 4,50
LICORES DULCES	Licor Larios de Manzana Verde _____	3,10 4,10
	Licor Archers de Melocotón _____	4,50 5,50
	Licor Frangelico de Avellana _____	4,50 5,50
	Patxaran Las Endrinas _____	3,50 4,80
	Limoncello Villa Massa _____	3,20 4,50
	Orujo de Hierbas Xantiamen _____	3,20 4,50
	Baileys Licor Irlandés de Crema _____	3,50 4,70
	Cointreau _____	4,00 5,50
VINO GENEROSO	Fondillón de Alicante Primitivo Quiles Rancio Oloroso _	6,10
GENEROSOS DULCES	Pedro Ximenes Viña 25 Jerez _____	3,90
	Moscatel de Alicante Primitivo Quiles _____	3,00
	Oporto Dow's Ruby Port _____	3,60

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