

“Tapas with soul, market-fresh produce and the touch of our kitchen”

TO START / SMALL BITES

TOASTED GLASS BREAD WITH TOMATO AND EXTRA VIRGIN OLIVE OIL 3,20

BASQUE “GILDA” SKEWER WITH PIPARRA PEPPER, ANCHOVY AND OLIVE IN EXTRA VIRGIN OLIVE OIL 1,50

MARINATED OLIVES FROM JAÉN 3,50

OLIVES STUFFED WITH ANCHOVY 3,50

PREMIUM “GRAN LUXE” FUET SAUSAGE FROM VIC 6,90

CÁTEDRA'S SIGNATURE TAPAS

★ CÁTEDRA PATATAS BRAVAS WITH OUR HOMEMADE SPICY SAUCE 6,50

OUR FAMOUS RUSSIAN POTATO SALAD WITH PREMIUM TUNA BELLY 6,90

CRISPY FRIED EGGPLANT STICKS WITH SUGARCANE SYRUP 6,90

PADRÓN GREEN PEPPERS WITH MALDON SEA SALT FLAKES 6,90

TRADITIONAL SPANISH POTATO OMELETTE WITH SLOW-COOKED ONIONS 5,50

GOURMET FRIED DISHES

HOMEMADE IBERIAN HAM CROQUETTES, EXTRA CREAMY 1,90 ★ (Min. 2 units)

ANDALUSIAN-STYLE CALAMARI RINGS WITH MILD AIOLI 10,90

CRUNCHY CHICKEN FINGERS IN PANKO WITH OUR HOUSE SAUCE 8,50

TREASURES FROM THE SEA & THE KITCHEN

GRILLED MARKET SCALLOPS WITH PROVENÇAL HERBS (6 PCS) 14,90

TRADITIONAL SPANISH GARLIC PRAWNS “CHUP-CHUP” 13,90

GALICIAN MUSSELS STEAMED WITH ALBARIÑO WINE AND HERBS 7,90

OUR SELECTED CHARCUTERIE

AGED MANCHEGO SHEEP'S MILK CHEESE 9,90

TOASTED CRISTAL BREAD WITH TOMATO AND IBERIAN HAM SHAVINGS 12,90

BURGUERS & SANDWICHES

★ BLACK ANGUS XXL BURGER IN BRIOCHE BUN 13,50

JUICY 200 G 100% BLACK ANGUS BEEF BURGER WITH CRISPY BACON, MELTED CHEDDAR CHEESE, ONION AND HOMEMADE FRIES.

VEGGIE BURGER (BEYOND MEAT) 11,90 🌿

WITH LETTUCE, TOMATO, FRESH CUCUMBER AND ONION IN A BRIOCHE BUN, SERVED WITH HOMEMADE FRIES.

CRISPY CHICKEN BRIOCHE 11,90

CRISPY CHICKEN IN A TOASTED BRIOCHE BUN WITH FRESH TOMATO, LETTUCE AND HONEY-MUSTARD SAUCE, SERVED WITH HOMEMADE FRIES.



GARDEN & SEA

CREAMY BURRATA FROM PUGLIA 12,90 ★
WITH SEASONAL TOMATO CARPACCIO, BASIL PESTO AND PINE NUTS

SMOKED SALMON AND CITRUS SALAD 12,90
MIXED GREENS, AVOCADO, CHERRY TOMATOES, ORANGE SEGMENTS AND HONEY-MUSTARD

WARM GOAT CHEESE SALAD 11,90
MIXED GREENS, NUTS, CHERRY TOMATOES AND MODENA BALSAMIC REDUCTION

CÁTEDRA BROKEN EGGS 11,90
WITH SLICED POTATOES AND IBERIAN HAM SHAVINGS

Ración de patatas
fritas caseras 4,50

TRADITIONAL ANDALUSIAN GAZPACHO (SEASONAL) 8,90
SERVED WITH TRADITIONAL GARNISH OF VEGETABLES AND CROUTONS



CÁTEDRA MEATS

★ SLOW-COOKED OXTAIL IN RED WINE 19,90
(OUR SPECIALTY) SLOWLY BRAISED WITH RIOJA WINE)

★ GRILLED GIRONA PYRENEES BEEF ENTRECÔTE (300 G) 21,90
WITH HOMEMADE FRIES, PADRÓN PEPPERS AND HOMEMADE CHIMICHURRI

GRILLED LAMB CHOPS 19,90
WITH ROASTED POTATOES AND AIOLI

SLOW COOKED PORK RIBS WITH BBQ SAUCE 13,90

CATALAN-STYLE FREE-RANGE CHICKEN 13,90
ROASTED FREE-RANGE CHICKEN WITH PRUNES AND PINE NUTS, A CLASSIC CATALAN RECIPE

FROM THE SEA TO THE KITCHEN

COD LOIN “A LA LLAUNA” 18,90
WITH TRADITIONAL SANTA PAU BEANS AND GARLIC-PAPRIKA SAUTÉ

★ GALICIAN-STYLE OCTOPUS LEG 18,50
GRILLED WITH SMOKED PAPRIKA ON A BED OF SAUTÉED POTATOES AND ONIONS

NORWEGIAN SALMON SUPREME 17,90
GRILLED AND SERVED WITH FRESH VEGETABLE WOK

GRILLED KING PRAWNS 9 UD. 15,90
WITH GARLIC AND PARSLEY DRESSING, EXTRA VIRGIN OLIVE OIL AND SEA SALT FLAKES.

SAUTÉED MEDITERRANEAN SQUID 13,90
WITH PROVENÇAL OIL, CARAMELIZED ONION AND CHERRY TOMATOES

All prices include VAT.

Please inform our staff if you have any food allergies or intolerances. An allergen menu is available.



PAELLAS

RICE DISHES & FIDEUÀ

“All our rice dishes are prepared to order.”

1pers. 2 pers

LOBSTER RICE (BROTHY STYLE) 24,90 – 48,00

★ CÁTEDRA SEAFOOD PAELLA 18,90 – 36,00

“SENYORET” BLACK RICE (ALL SEAFOOD PEELED) 17,90 – 35,00

CHICKEN AND VEGETABLE PAELLA 17,50 – 34,00

SEASONAL VEGETABLE PAELLA 15,90 – 30,00

CATALAN FIDEUÀ 17,50 – 34,00
(NOODLE PAELLA WITH PEELED SEAFOOD AND AIOLI)



PASTA & PIZZA

(For the younger ones)

HOMEMADE BOLOGNESE LASAGNA GRATINATED IN A PAELLA PAN 11,90
TRADITIONAL BEEF AND PORK RAGÙ, CREAMY BÉCHAMEL AND OVEN-GRATINATED CHEESE.

GRANDMA-STYLE MACARONI 10,90
WITH HOMEMADE TOMATO SAUCE AND A CRUST OF THREE GRATINATED CHEESES.

MARGARITA PIZZA TOMATO, MOZZARELLA AND OREGANO 11,50

HAM PIZZA TOMATO, MOZZARELLA, COOKED HAM AND OREGANO 12,90

FOUR CHEESE PIZZATOMATO,
MOZZARELLA, GORGONZOLA, GOAT CHEESE AND MANCHEGO 13,90

HOMEMADE DESSERTS & SWEET TEMPTATIONS

★ CATALAN CREAM “CÁTEDRA” 6,50
PREPARED FOLLOWING THE TRADITIONAL RECIPE WITH CARAMELIZED SUGAR

HOMEMADE RED BERRY CHEESECAKE 5,50
CREAMY CHEESECAKE WITH RASPBERRY COULIS

WARM CHOCOLATE COULANT 6,90
WITH A MOLTEN CENTER AND A SCOOP OF VANILLA ICE CREAM

CRISPY CHURROS WITH HOT CHOCOLATE 4.50

WARM NUTELLA CREPE WITH BANANA AND POWDERED SUGAR 4.50
THIN CREPE FILLED WITH HAZELNUT CHOCOLATE AND FRESH FRUIT

CARAMELIZED BRIOCHE FRENCH TOAST (OUR SPECIALTY) 6.50 ★

ASSORTED ICE CREAM BOWL 4.25

HOMEMADE PUDDING WITH WHIPPED CREAM 3,90