

MEATPACKING
· BISTRO ·



Bistro & Brunch

STARTERS

Buffalo Chicken Wings
Chicken wings with hot sauce
6,90

Chicken fingers
Battered chicken with spices
6,90

Salmon guacamole
Salmon tartare with guacamole
8,95

Dandy's Nachos
The nachos as we like
(Tortilla chips, taquera sauce, ground beef, black olives, jalapenos, sour cream, melted cheddar)
8,95

**Add our homemade Guacamole for 1,50*

Fresh burrata with seasonal tomato
Creamy fresh burrata with tomatoes and arugula
12,95

SALADS

Caesar Salad
With chicken, parmesan and toast
8,50

Crunchy Vegetable Salad
Salad "al dente" vegetables with pistachio vinaigrette
8,70

Quinoa Salad, chicken & mango
Quinoa salad, lettuce, fresh mango and chicken stir fry
8,70

Salad of teriyaki Salmon
With quinoa, avocado and nuts
9,90

MAINS

Chicken Milanese
Milanese homemade with french fries
10,50

Classic Carpaccio
Beef carpaccio with walnuts, parmesan and arugula. Pesto dressing
10,90

Spaghetti & Meatballs
Fresh pasta with homemade tomato sauce and meatballs
11,80

Quesadillas Desperadas
Wheat tortillas filled with marinated beef, cheddar cheese covered much
11,90

Ravioli stuffed with eggplant and scamorza cheese
Fresh pasta stuffed with tomato sauce and cream
11,90

Tagliatelle alla Carbonara
Fresh pasta with porkbelly, wild asparagus, yolk and pecorino cheese
11,95

Salmon Steak
Loin grilled salmon with sauteed vegetables and tartar sauce
12,50



MAINS

BBQ Baby Ribs

Baby pork ribs cooked at low temperature
with barbecue sauce
14,50

Steak Tartar

Beef tartar served a spicy point
16,95

Pallars Ribs

ECO veal rib (slow cooking) with candied
shallots and baked potato
16,95

Steak "Frites"

Sirloin steak with homemade chips
19,95

SIDES

Home Fries 100% Natural

Fries like you do at home: cut and fry

Creamy mashed potatoes

Mashed potatoes Parmentier extra-creamy
style

Mini Pesto Salad

Green salad with pesto dressing

Creamy Spinach

Creamed spinach

Coleslaw

Cabbage and carrot salad with mayo
bittersweet

4,30

THE BURGERS

*All our Burgers are homemade, daily
production with proven ingredients km 0 and
traceability. Turrís bread served with baked
this morning.*

We have Gluten Free Bread for Burger

Meatpacking Burger

Ecoburger 100% beef, with candied onion,
bacon and cheddar cheese
10,50

The Classic Burger

Ecoburger 100% beef, with lettuce, tomato,
Figueres onion and cheddar cheese
10,50

Veggie Burger

Vegan Hamburger based on quinoa,
chickpeas and vegetables; served with
lettuce and tomato
9,50

Chicken Burger

Chicken burger with lettuce, tomato,
cheddar cheese and special sauce
9,90

Nebraska Burger "Black Angus"

Burger Nebraska Angus breed, with onion,
cheddar cheese, jalapenos, lettuce
American sauce
12,50

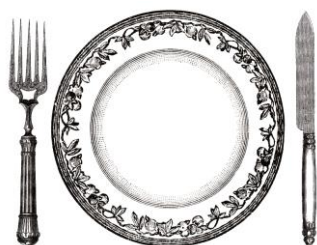
Tuna Burger

Tuna tartare with wasabi mayonnaise and
soft bread of Turrís
12,95

Burger "Mola un huevo"

Our Burger with Grilled foie, low-temperature
egg and truffle oil
12,95

**Add bread for 1,00€*



**You can remove any ingredient from the burgers. For
operational reasons in the kitchen we can not exchange
ingredients between them*

BRUNCH EVERY DAY 10:30h a 16:00h

EGGS

Eggs Benedict*

Poached eggs with crispy bacon, some onion and hollandaise sauce
10,70

Eggs Florentine*

Poached eggs with spinach and hollandaise sauce
10,70

Eggs Norwegian*

Poached eggs with smoked salmon and hollandaise sauce
12,30

**Choose your bread for the poached eggs*

- With Turrís oven bread
- With Bagel
- With sweet waffle

Huevos Rancheros

Sautéed beans and melted cheese, two fried eggs on wheat pancakes.
With pico de gallo and avocado
9,50

Oxford Breakfast

Fried eggs, sausage and bacon
(Choose between fine bacon and pork belly)
Served with bread of the day
10,70

Caesar Salad with poached egg and truffle oil

9,90

American Pancakes

Homemade pancakes with scrambled eggs, crispy bacon and maple syrup
7,90



SANDWICHES

All our sandwiches are accompanied by homemade french fries

Club Sandwich

With chicken, bacon, lettuce and special sauce
9,70

Philly Cheese Steak

With strips of grilled beef and cheddar cheese
9,70

Veggie Sandwich

Vegetable stuffing baked with brie cheese
8,70

Bagel with chicken and guacamole

With tomato and arugula
8,70

Pastrami Sandwich

“Crusty Bread”, Pastrami, Honey Mustard, Sweet Gherkin and Cheddar. Served with sauerkraut
9,90

SWEET

Acai Bowl

With seasonal fruit, granola and honey
7,90

Waffles with fruit, chocolate and ice cream

Waffle, strawberries, banana and a ball of vanilla ice cream
6,90

Sweet Pancakes

Homemade pancakes, red fruits, banana, chocolate chips, cream and maple syrup
6,90

DESSERTS

NY Cheesecake

Creamy cheesecake with red fruit
homemade jam.
6,50

Chocolate feast

Homemade hot brownie with vanilla ice
cream, whipped cream and chocolate
6,90

Marta's Lemon Pie

Homemade lemon cream cake
with meringue
6,00

Oreo's Cheesecake

Crumble Oreos with a soft cream
cheese
6,00

Tarta Tatin (Apple pie tart)

With a vanilla ice cream
6,50

Organic yogurt with fruit

With seasonal fruits
5,50

Ice-Cream

3 scoops of vanilla ice cream or chocolate
4,50

DRINKS

Natural Smoothies

Mango
Kiwi & Mélón
Strawberry & Coco
Berries
Banana
2,95
Freshly squeezed orange juice
2,95
Açaí & Guaraná
3,90

Cocktails

Bloody Mary
Mojito
Margarita
Sex on the beach
Piña colada
5,50

Beer

Heineken 2,50
Amstel Oro Doble Malta 2,80
Desperados 3,60
Paulaner 0,50cl 5,50

Artisan beers:

Brutus 3,60
Barcelona Beer Co. 3,90
La niña barbuda 3,90
Lagunitas IPA 3,90

Plan Detox. Press&Reset

Cold Press Juices
More than 1 KG of fruit and vegetables per bottle

Medium Green

Apple, spinach, celery, cucumber, lemon, ginger

Oro Líquido

Lemon, apple, pineapple, ginger, turmeric, bee pollen

Shine

Apple, carrot, ginger

4,40

Gin & Tonic

GinTonic de la casa
6,50

Seagram's, Beefeater, Tanqueray, Bombay ...
With citrus
8,00

GinTonic Premium
9,00 - 12,00

Ask for our cocktail list!

- *The classics*
- *Sour drinks*
- *& many more*

WINE & BUBBLES

WHITE

Blanc de Serè, DO Costers del Segre

Macabeu – Parellada - Chardonnay
3,20 copa / 15,75 botella

Afortunado, DO Rueda

Verdejo
3,20 copa / 15,75 botella

ROSÉ

Hacienda Lopez de Haro, DO Rioja

Tempranillo
3,20 copa / 15,75 botella

RED

Hacienda Lopez de Haro, DO Rioja

Tempranillo
3,20 copa / 15,75 botella

Blau, DO Montsant

Cariñena – Garnacha - Syrah
17,00

Matsu Pícaro, DO Toro

Tinta de Toro
17,50

Les Cousins, DO Montsant

Caranyana - Garnacha
20,50

Carmelo Rodero, DO Ribera del Duero

Tempranillo
22,50

Ramon Bilbao, DO Rioja (37,5cl)

Tempranillo
11,80

CAVA & CHAMPAGNE

Cava Rovellats Imperial, DO Cava

Reserva Brut
19,50

Moët Chandon Impérial

Champagne
52,95