

1929



To share

<i>Iberian-ham croquettes</i>	<i>1,95 € (each)</i>
<i>Anchovies (4)</i>	<i>9,00 €</i>
<i>Joselito ham (half serving)</i>	<i>15 €</i>
<i>Cod fritters</i>	<i>12,5 €</i>
<i>Battered or breaded calamari rings</i>	<i>14,50 €</i>
<i>Joël Dupuch n° 3 oysters</i>	<i>2,95 € (each)</i>
<i>Forn de Sant Josep bread rubbed with tomato</i>	<i>3,50 €</i>



Our specials *(ask about prices)*

Casa Leopoldo paella of the day *24,50 €*
(for two) *(Price per person)*

Grilled turbot *depending on market price*

Sole meunière with capers (for two) *26 €*
(Price per person)

Menu carta 32,95 €

Andalusian gazpacho with sides
Cold vichyssoise with smoked herring
Extremadura-style ajoblanco
Cod "esqueixat" with grated tomato, red onion and Aragon olives
Montserrat tomato, Figueres onion and confit tuna belly
Traditional vegetable "escalivada" with sobrassada
Foie gras pâté de campagne with crackers

Steamed mussels with lemon and black pepper
Prawn and Iberian-ham omelette with american sauce
Soft-boiled egg with prawn and baby spinach
4 Joël Dupuch oysters au naturel
Green-bean salad with Parmesan cheese and pine nuts
Bacalbau à bras with potatoes and Kalamata olives

Hand-cut steak tartare with chips
Fried Calaf eggs on chips with botifarra sausage
Roast beef with tuna sauce
Chargrilled Iberian pork with garlic and piquillo peppers
Entrecôte with Café de Paris sauce
Meatballs with cuttlefish
"Cap i pota" with checkpeas
Leopoldo oxtail stew with Priorat wine and potato mash

Fricandeau of beef with chanterelles
Stewed Ganxet white beans with black pudding
Bluefin tuna fillet with caramelised onion
Cod with "samfaina"
Cod rice
Casserole noodles (« fideos a la cazuela »)
Black rice with cuttlefish
Fideuà "rossejat" with baby shrimp and aioli

Selection of Catalan cheese (surcharge €4.00)
Homemade flan
Hot chocolate casserole
Rice pudding with candied almonds
Crème brûlée

Coffee torrijas
Cheesecake
Apple pie with homemade vanilla ice cream
Crêpe Suzette with homemade vanilla ice cream
Baba au rhum

"Menu carta" includes 2 courses + dessert and water,
 coffee and wine (or beer or cava). VAT included