

# LA TAVERNA DEL COURE

*Paellas, rice dishes, and  
plates to share, right in the  
heart of Born*

## Appetisers

Anchovies in vinegar (4 fillets) | 6

Mediterranean olives 🌿 | 4

Cantabrian anchovy with bread with  
tomato (4 fillets) | 14

Spanish potatoe salad 🥔 | 6,5

Toasted Bread with tomato, olive oil, and salt 🥔 🌿 | 5

## Tapas to share

Iberian ham (80 gr.) | 17,9

Assortment of Catalan cheeses 🌿 |  
16,5

Mussels with marinara sauce | 13,5

Andalusian-style calamari with three  
citrus mayonnaise 🥔 | 14,5

Cod fritters with saffron emulsion 🥔  
| 11,9

Spanish potato and onion omelette 🌿  
| 10,5

Fried "Padron" peppers 🌿 | 8

Iberian cured meats selection | 16,5

Galician style octopus with baked potato and  
paprika mayonnaise | 17,9

Garlic shrimps | 14,9

Fried fish 🥔 | 12,5

Fried eggs with Iberian ham and french  
fries | 13,5

Hummus with paprika, olive oil, airy grissini  
and carrot dips 🥔 🌿 | 7,9

Homemade meat croquettes (4 pieces) 🥔 | 8,5

"Patatas bravas": Crispy potatoes with brava  
sauce et chipotle 🌿 | 7,5

## Salads & Veggies

Mediterranean quinoa salad with cherry  
tomatoes, olives, fresh cheese, cucumber,  
and coriander 🌿 | 11,5


Baked seasonal vegetables with romesco  
sauce 🌿 | 12,9

Tomato salad with onions, tuna, and  
capers | 10,5

Gazpacho with chopped vegetables  
and croutons 🥔 🌿 | 6,9

## Paellas and pasta

Seafood paella | 22,5


Vegetable paella  | 20

Black rice paella with asparagus | 22

"Fideuá" with cuttlefish and aioli  | 22

Valencian Paella | 22

Iberian pork paella with mild aioli sauce | 21,5

Roasted meat XL cannelloni with homemade béchamel sauce and parmesan  | 16,5


## Meat

Entrecôte (350gr) with "Café de Paris" butter and french fries | 26,9

Beef steak tartare (raw ground beef) with french fries | 19,5

Glazed Iberian pork ribs with barbecue sauce | 19,5

Half a roasted chicken "Taverna" style with blond potato and Padron peppers | 17,5

180g beef burger with cheese, caramelized onions, and french fries  | 16,5 (gluten-free bread available)

## FISH

Glazed salmon with wok vegetables | 17,5

Cod fish with sautéed seasonal vegetables and pepper emulsion  | 19,9


Baked sea bass with baked potatoes, piperade, and seafood juice | 19,9

Fish & Chips  | 17,5



### Add to your dish


Salad | 4    French fries | 3    Grilled vegetables | 3



## Desserts

Pineapple carpaccio with lime and coconut ice cream  | 5



Chocolate grid with Madagascar vanilla ice cream   | 5,5

Traditional Catalan cream with "carquinyolis"   | 5,5

Assortment of La Taverna artisan ice creams  | 4,5

Cream cake roll with hot chocolate   | 6,5

Cheesecake with raspberry jam   | 7,5

Sweet coffee: Coffee, catalan cream in a shot glass, cheesecake lollipop, and chocolate brownie tasting   | 4,5

Churros with chocolate   | 5,5

 Vegetarian     Contains gluten (ask about dishes that can be adapted)

VAT included

We have other options for children

Consult here the menu with all the allergens

Terrace surcharge (+15%)

