Tapas and Small Dishes to Share

They have become a way of embracing gastronomy while making friends around a table.
At Arola, we want you to enjoy this experience and let us be part of it.

Sergi Arola

AROLA TRADITION

**BEEF TARTAR**
- hand chopped and marinated, chimichurri and chipotle mayonnaise
  - 18€

**THE IBERIAN PORK**
in thin slices, Idiazabal cheese, green apple, pistachios and chilli
  - 14€

**SARDINES**
marinated and filled with tomato and herring roe
  - 12€

**MIXED CRABS**
prepared with a minced egg and tomato
  - 18€

**EGGPLANT**
flame-roasted, arbequina olives and pine nuts
  - 11€

**FARMHOUSE CHICKEN**
wings confit in duck fat, covered with pork chin confit and wakame seaweed with sesame
  - 16€

**SPANISH OMELETTE**
served in Arola’s style
  - 12€

**FRIED CALAMARI**
inspired by the classic Spanish sandwich
  - 15€

**CROQUETTES**
classical homemade Iberian ham croquettes
  - 10€

**AROLA’S PATATAS BRAVAS**
“salsa brava” and garlic mayonnaise
  - 12€

*Tomato bread service*
  p/person 5 €

*Vegetarian*  *Spicy*

10% VAT INCLUDED
TAPAS FROM THE BOQUERIA MARKET

IBERIAN HAM
Iberian ham shavings, tomato bread
27€

ANCHOVIES "000" FROM L’ESCALA
with tomato bread
21€

RED PRAWNS
from Roses in salt
50€

GRILLED CRAYFISH
from the atlantic sea
55€

OYSTERS
from Delta de l’Ebre served natural
5€/unit

SEASONAL CHEESE SELECTION
with dried fruits bread, strawberry marmalade and figs
18€

COLD TAPAS

THE FOIE
prepared in a terrine with wild fruits, nuts and raspberry
18€

FARM RAISED TUNA
marinated with citrus and accompanied by white garlic and figs
18€

SEASONAL VEGETABLES
in different textures
16€

THE ASPARAGUS AND SEASONAL TOMATOES
served on a bed of mayonnaise of romesco, olive sand and almonds
16€

CEVICHE OF RED GAMBA AND WILD SEABASS
served on a fried plantain pastry and guacamole
18€

THE CODFISH
semi-confit served on peppers, tomatoes, onion and black olives
18€

Vegetarian Spicy

10% VAT INCLUDED

www.arola-arts.com
THE RICES

CREAMY BASIL RICE
tomato confit, black olive cream, burrata and pistachios
28€

LOBSTER CREAMY RICE
sautéed with lobster butter, saffron and citrus touch
90€

IBERIAN FIDEUA
with mushroom mayonnaise and foie gras
30€

MEDITERRANEAN FIDEUA
of cuttlefish, monkfish and artichokes with a mayonnaise of black garlic
30€

WARM TAPAS

DOGFISH ADOBO STYLE
marinated and fried with a puree of mango
14€

FRIED OCTOPUS TEMPURA
chipotle mayonnaise, crispy yuca, and crème fraîche
20€

DUCK CONFIT "BOMBA"
with hoisin mayonnaise
5,5€/unit

THE RAVIOLIS
oxtail cooked in red wine, double chin of pork, foie gras and wild mushrooms
18€

CORN AREPA
filled with suckling pig confit on low temperature with crispy pork rind
6€/unidad

MORE THAN A ‘PICA’

THE SEABASS
covered with minded peppers, mango and ginger, perfumed with an air of mint, coriander and lemon grass
30€

GRILLED SEAFOOD
with seasonal vegetables
62€

WAGYU SIRLOIN ON LOW TEMPERATURE
prepared on hot coals
45€

THE TURBOT
on vegetable couscous with curry and yogurt honey
30€

Vegetarian
Spicy

10% VAT INCLUDED
THE TASTING MENU ‘PICA PICA’

The Trilogy of Arola
Steak Tartar

The Asparagus and Seasonal Tomatoes
***
Corn Arepa
***
The Raviolis
***
The Seabass
***
Wagyu Sirloin on low Temperature
***
Sweet Trilogy
Duo of Guava and Yoghurt
Petit fours

p/persona 92€

LET US SURPRISE YOU!
(minimum 2 people)

Choose the 6 tapas menu and let our chef create a gastronomic experience just for you.

6 tapas menu: p/person: 62€

The tasting menu is available to be ordered until 10:30pm, in order to guarantee your enjoyment of all dishes proposed. All the menus are served for a minimum of two people and the entire table.

Note to the guests with food allergies or intolerances: A list of all the ingredients used in our dishes is available for your reference. If you have any doubt or concern, please reach out to one of our staff members for more information.

10% VAT INCLUDED

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