



TO START

OLIVES AND CAMPARI (6.U) - 4,95€

Gordal olives stuffed with Sicilian orange and Campari

ACORN FED IBÉRICO HAM - 11,90€ / 18€

Spanish essential dish from Guijuelo D.O

CHEESE TRAVEL 2254 - 9,80€

Parmigiano Reggiano (24 month), Taleggio, Pecorino romano and Gorgonzola accompanied with "Just for Cheese" from Can Bech

FROM ORCHARD

OUR BRAVAS - 4,50€

Our deep fried potatoes with crispy guanciale

TRUFFLED BIKINI SANDWICH - 3,90€

Crispy focaccia with Taleggio cheese and truffle

ARTICHOKE - 5,90€

Artichoke heart in fine herbs with creamy Parmigiano and corn

MOCHI AND TRUFFLE (6.u) - 12€

Potato mochi with mascarpone, seasonal mushrooms sauce and parmigiano

EGGPLANT TATIN - 9,50€

Smoked with sweet and sour caponata

FROM SEA

NIGUIRI - CROQUETTE - 3,50€/u.

Made with red prawn from Palamós

CALAMARI - 8,95€

Deep fried Andalusian style with Bergamote mayonnaise

WHITE ANCHOVIE CEBICHE - 4,90€

Marinated in aji chili and accompanied with wakame seaweed

BLUE FIN TUNA - 12,50€

Bacon- wrapped loin filet, crispy leek tempura and grenache reduction sauce

SARDINES - 9,50€

Smoked with guacamole, Ito Togarashi and soya

BREAD

RUSTIC BREAD - 2,50€

TOMATO BREAD - 3€

FREE GLUTEN - 2,50€

FROM MOUNTAIN

TARTAR ROLL - 12,50€

Raw marinated beef on a brioche bun by 2254

CHEF PAPERDELLE - 10,90€

Low temperature egg, roasted pork along 24h and pepper sauce from Madagascar

VEAL STEW TACOS - 4,95€/u.

Catalan veal stew taco with onion from Figueres

BIG CANELONNI - 12€

Stuffed with roasted duck and pear and Parmigiano Reggiano mornay sauce

OUR TORTILLA - 6,90€

Chef's carbonara style with fried gnocchi

TAGLIATELLE ALLA CARBONARA - 12,50€

Presented on a TV3 with egg, guanciale and pecorino romano

CHICHARRÓN - 7,50€

Slow roasted pork jowl with creamy potato and gorgonzola aligot, mushrooms and toasted pine nut

FOIE GRAS MICUIT - 10,90€

Donought with caramelized apple and vanilla

CRISPY SUCKING PIG - 12,50€

Boneless in sanguine peach and amaretto sauce

DESSERT

HAZELNUT - 6,50€

Coulant with Piedmont hazelnut with vanilla ice cream

CHEESE CAKE - 6,50€

Creamy with red fruit textures

TIRAMICHUCHO - 6,50€

Stuffed with mascarpone, crunchy Amaretto and coffee ice cream

SICILIAN CANNOLI - 6,50€

Stuffed with creamy ricotta and pistachio from Bronte



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MENÚ BARCELONA

SNACKS

OLIVES AND CAMPARI

Gordal olives stuffed with Sicilian orange and Campari

WHITE ANCHOVIES CEBICHE

Marinated in aji chili and accompanied with Wakame seaweed

OUR BRAVAS

Our deep fried potatoes with crispy guanciale

THE CLASSICS BY 2254

SARDINES

Smoked with guacamole, Ito Togarashi and soya

TAGLIATELLE ALLA CARBONARA

Presented on TV3 with egg, guanciale and pecorino romano

MOCHI AND TRUFFLE

Potato mochi and mascarpone with seasonal mushroom sauce and parmigiano

TARTAR ROLL

Raw marinated beef on a brioche bun by 2254

DESSERT

HAZELNUT

Coulant with hazelnut from Piedmont and vanilla ice cream

TIRAMICHUCHO

Stuffed with mascarpone, crunchy Amaretto and coffee ice cream

35 €

Price per person / Minimum 2 persons
Set menu can be ordered only for complete table