



SENSI BISTRO

from 2013

Address

CALLE REGOMIR 4
BARCELONA 08002

19:30 - 00:00

FOOD MENU

telephone : (0034) 931 799 545

WWW.SENSI.ES

follow us on Instagram - tag @sensigroup

welcome

At restaurant Sensi Bistro you can enjoy the traditional bistro but with a touch of modernity.

Surrounded by beautiful stone walls in the heart of the Gothic quarter, you will enjoy delicious Mediterranean tapas with a French touch that mixes tradition and modernity in a cozy, friendly and creative atmosphere.

Our tapas are made to be shared, and we recommend 2/3 tapas per person.

And of course the lovely Sensi Team is fully available to help you, recommend you and make you spend an unforgettable evening.

Bon appétit !

all prices include VAT

classic tapas

Suckling pig and apple croquettes with green aioli (2 unts.)	4,00
Vegan "roasted chicken" croquettes, vegan spicy mayo (2 unts.)	4,25
Assortment of Catalan cheeses KM.0 with seasonal jam	9,95
Truffled ECO potato "tortilla" and wild mushroom mayonnaise	6,00
Iberian shaved ham platter (80 gr)	12,95
Iberian salchichón (80gr)	7,50
Coca bread with tomato	3,30

vegetarian tapas

Bravas Potatoes ECO	5,50
(* Vegan sauce available +0,25)	
"Padrón" peppers ECO	5,45
Caprese salad, ECO "Barbastro" tomatoes, pesto and olive ground	6,95
Zucchini KM. 0 soufflé and cheese fondue	5,95
Seasonal vegetable ceviche, coriander emulsion	5,95

Bread: 1,00 / Bread with pressed tomato: 3,30



meat tapas

Fillet of beef with red wine reduction and mashed ECO potatoes

13,00

Iberian pork loin, demi glace & fennel sauce, citrus carrot puree

11,95

Chicken hindu style with yogurt sauce, coriander and cinnamon rice

9,95

Baby chorizos glazed with barbeque sauce, calvados and apples

7,95

fish tapas

Seabass "crudo", lime & ginger juice, "padrón" peppers ECO

11,95

Salmon mi-cuit, avocado and pistachios pesto, marinated vegetables

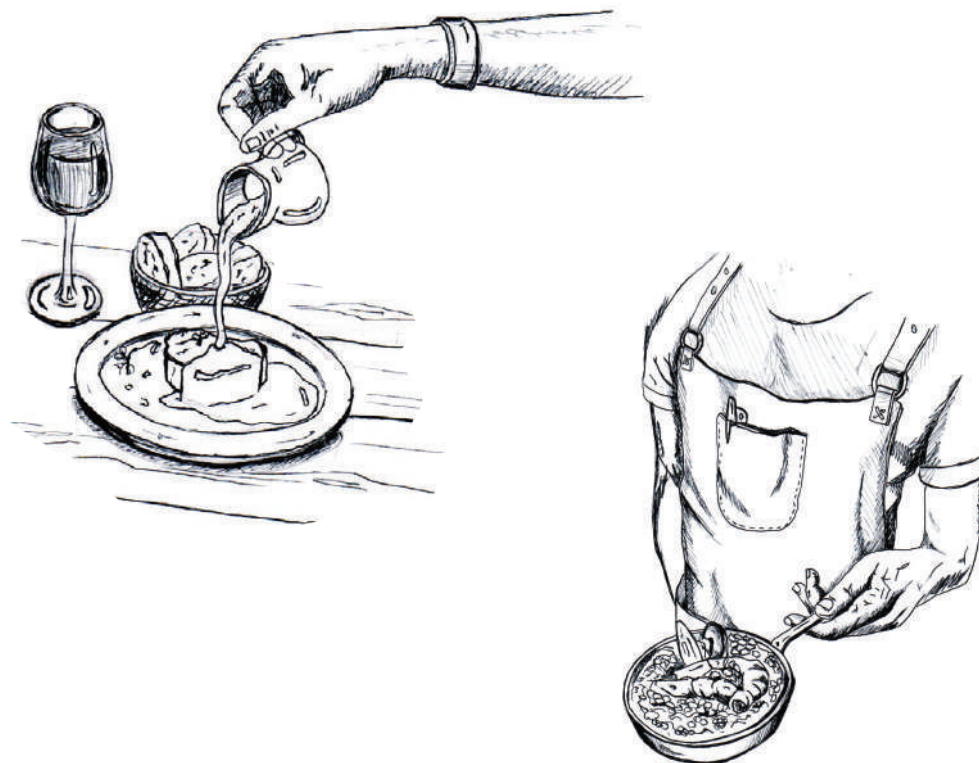
10,95

Prawns with watermelon gazpacho, mújol caviar and crispy ham

8,95

Sauteed rock mussels, creamy white wine sauce and parsley

7,50



rice (tapas)

Our version of squid ink paella, squid, roasted garlic emulsion

7,95

pasta (tapas)

Fresh truffle ravioli in a parmesan cream and truffle oil

8,95

Cannelloni (95 gr) of cod brandade citrus bechamel

6,45