



SENSI tapas

from 2006

Address

CARRER AMPLE 26
BARCELONA 08002

19:30 - 00:00

FOOD and MENU

telephone : (0034) 932 956 5881

WWW.SENSI.ES

follow us on Instagram - tag @sensigroup

welcome

Sensi Tapas first opened its doors in 2006 and has delighted customers from all over the world with its delicious tapas, its tasty wine and its special energy.

An original take on modern Mediterranean tapas cuisine in a vibrant setting that takes the traditional tapas bar to the next level.

The charm of Barcelona's Gothic architecture and the jungle can be seen throughout the restaurant, but especially on the second floor where you can see some spectacular natural stone arches.

We mix the classic tapas with the Sensi touch that unite innovation and tradition to offer a unique experience.

Our tapas are made to share, we recommend 2/3 tapas per person.

Bon appétit!

all prices include VAT

Classic tapas

| | |
|---|-------|
| Oxtail croquettes with red aioli- (2 uts) | 4,35 |
| Vegan "roasted chicken" croquettes, vegan spicy mayo (2uts) | 4,25 |
| Selection of Catalan cheeses KM.0 with seasonal jam | 9,95 |
| Baby chorizos chilindron sauce and anise | 5,95 |
| Iberian shaved ham plater(80 gr) | 12,95 |
| Iberian salchichón (80gr) | 7,50 |
| Coca bread with tomato | 3,30 |

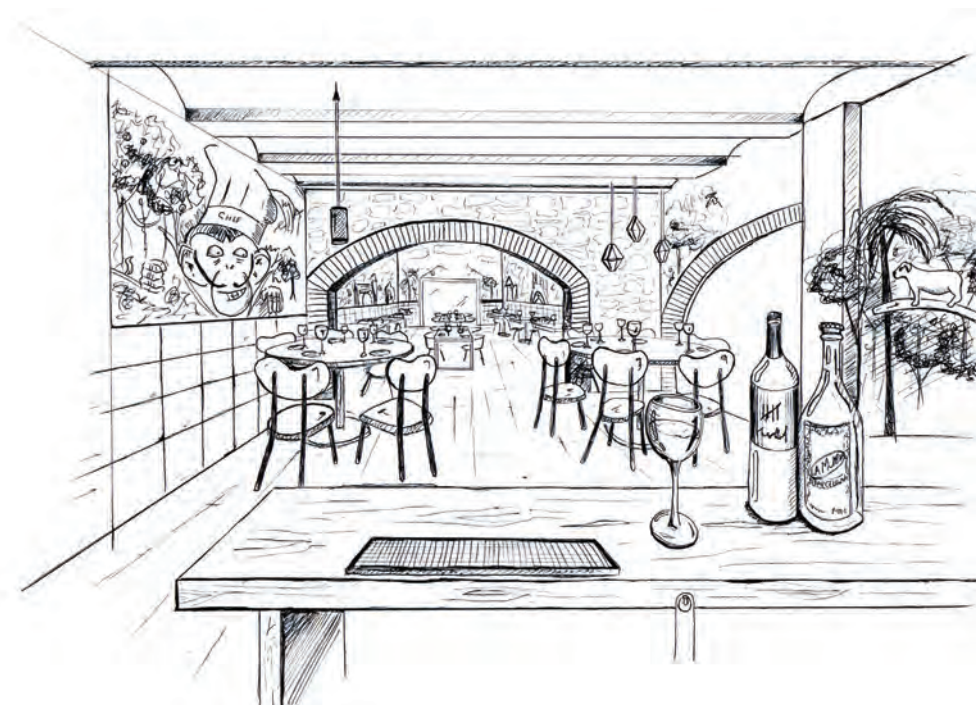
Vegetarian tapas

| | |
|--|------|
| ECO potatoes bravas | 5,75 |
| (* Vegan sauce option available +0,25) | |
| ECO "padrón" peppers | 5,45 |
| Hummus Trio (Beetroot, Peas & Mint and Classic) | 4,95 |
| Zucchini cannelloni with cauliflower couscous, goat cheese & turmeric sauce | 5,95 |
| Burrata stracciatella, marinated Km.0 pumpkin, rocket salad, green sauce, nuts and toasted pumpkin seeds | 9,95 |

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

Fish tapas

| | |
|--|-------|
| Thai style sauted rock mussels, coconut milk, green curry | 7,50 |
| Baked octopus with smoked aubergine sauce with candied shallot and roasted peppers | 13,45 |
| Shrimps "Indian" style, tamarind sauce, mango and sticky rice | 8,95 |
| Tuna tartare, avocado cream, coriander, smoked rosemary, lime and crunchy sesame | 11,95 |



Meat tapas

- Iberian pork cheek cooked at low temperature with Port sauce and pumpkin KM.0 mousse 9,95
- Beef tenderloin, reduction of Pedro Ximenez, wild mushrooms and sweet potato KM.0 parmentier 13,95
- Duck confit, orange emiglace sauce and celeriac purée 10,95
- Crispy boneless chicken legs in its juice stuffed with dates, couscous with toasted almonds 8,95

Rice (tapas)

- Our version of a Mallorquín paella with sobrasada and honey alioli 7,95

pasta (tapas)

- Fresh truffle ravioli in a parmesan cream and truffle oil 8,95
- Canelon (95 gr) of beef and foie with truffled béchamel 6,95

