

CUINA DE FUSIÓ ITALIANA I CATALANA

MILANATI

RESTAURANT - ENOTECA



OUR CUISINE

High top quality of catalan and Italian cuisine.

Tapas & well cared dishes to share.

Fresh and Km 0 products.

Every season
has each
product to
highlight



Fresh and healthy
salads, risottos,
paella, pasta and
pizzas





OUR MENU





MILANO MENÚ

STARTERS TO SHARE

Focaccia with Bologna mortadela
Fresh salmon tartar with soya sauce
Fresh burrata with candied tomato
Black cuttlefish croquettes
Melanzane alla parmigiana ripiene al ragù di salciccia

MAIN COURSE TO CHOOSE

Tuna tataki with soya sauce and yuzu
Owr own canellone

DESSERT TO CHOOSE

Panna cotta with berries coulis
“Illy” coffe ice cream

DRINKS

White wine JOAN SARDÀ
Red Wine VESPRES VINYES VELLES (Celler Josep Grau Viticultor)
Mineral water or sparkling (Vichy)
Coffee or infusions



STARTERS TO SHARE

Flat toasted bread with ripped tomatoes

Tomato salad with bufala mozzarella and basil

Battered squid rings

Eggs with potatoes and ham

Meat and seasonal vegetables paella

MAIN COURSE TO CHOOSE

Monkfish skewer with shrimps and Iberian pork

Mellow veal with potatoes

DESSERT TO CHOOSE

Cheesecake with berries

Tiramisú

DRINKS

White wine JOAN SARDÀ

Black wine BALUARTE ROBLE (Julián Chivite)

Mineral water or sparkling (Vichy)

Coffee or infusions



TAPAS MENÚ

STARTERS TO SHARE

Flat roasted bread with ripped tomatoes

“Bellota” hand cut ham

Russian Salad

Roasted croquettes

Meat seasonal vegetables paella

Grilled fresh tuna with foie p el e

Beef fillet cubes with black pepper or garlic

DESSERT TO CHOOSE

Panna cotta with berries coulis

Fresh pineapple

DRINKS

White wine BALUARTE VERDEJO (Juli n Chivite)

Red wine BALUARTE ROBLE (Juli n Chivite)

Still water or sparkling (Vichy)

Coffee or infusions



STARTERS TO SHARE

Flat toasted bread with ripped tomatoes
Ondarroa anchovies with virgin olive oil
"Bellota" hand cut cured ham
Tomato salad with avocado and tuna
Green beans tempura with Comté and Sriracha

Fishermans's paella

MAIN COURSE TO CHOOSE

Grilled deboned hake or with garlic
Grilled filet with garnish

DESSERT TO CHOOSE

Cheesecake with berries
Coconut ice cream with Catalan custard

DRINKS

White wine BALUARTE VERDEJO (Julián Chivite)
Red wine La Salceda (Viña Salceda)
Still water or sparkling (Vichy)
Coffee or infusions



THE RESTAURANT AND ITS FACILITIES

The Restaurant has a total capacity of 170 guests.

1 private room up to 50 guests.

You can choose between high or regular tables, if we have availability.

Impressing cellar with more than 400 references.

Multimedia equipment at your disposal to rent.

