



CASA BALDO 1915

GRUPO GASTRO TRINQUET

CARRER, BARRA
I BONA TAULA



THE MENU

5% Extra fee for terrace service



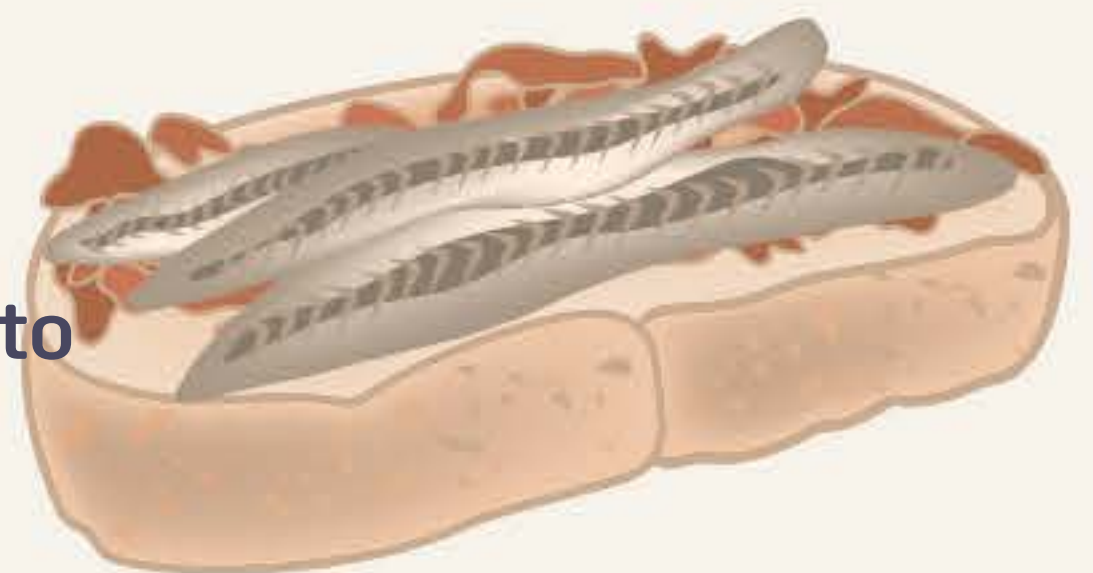
3,30 Sourdough hanmade bread.
Please, warn waiter if you are not having it.
 GLUTEN - NUTS - OLIVE - WHITE LUPIN - SULPHITES

13,10 Canned mussels
 MOLLUSCS - SULPHITES

12,70 Canned baby sardines in tomato sauce
 FISH - SULPHITES

2,50 The original Duso chips

4,60 Toast with a salt-cured anchovy and a pickled anchovy with grated tomato
 GLUTEN - FISH - SULPHITES



3,60 La Gilda Trinquetera
 FISH - SULPHITES - DAIRY

9,20 Pickled anchovies with gordal olives
 FISH - SULPHITES

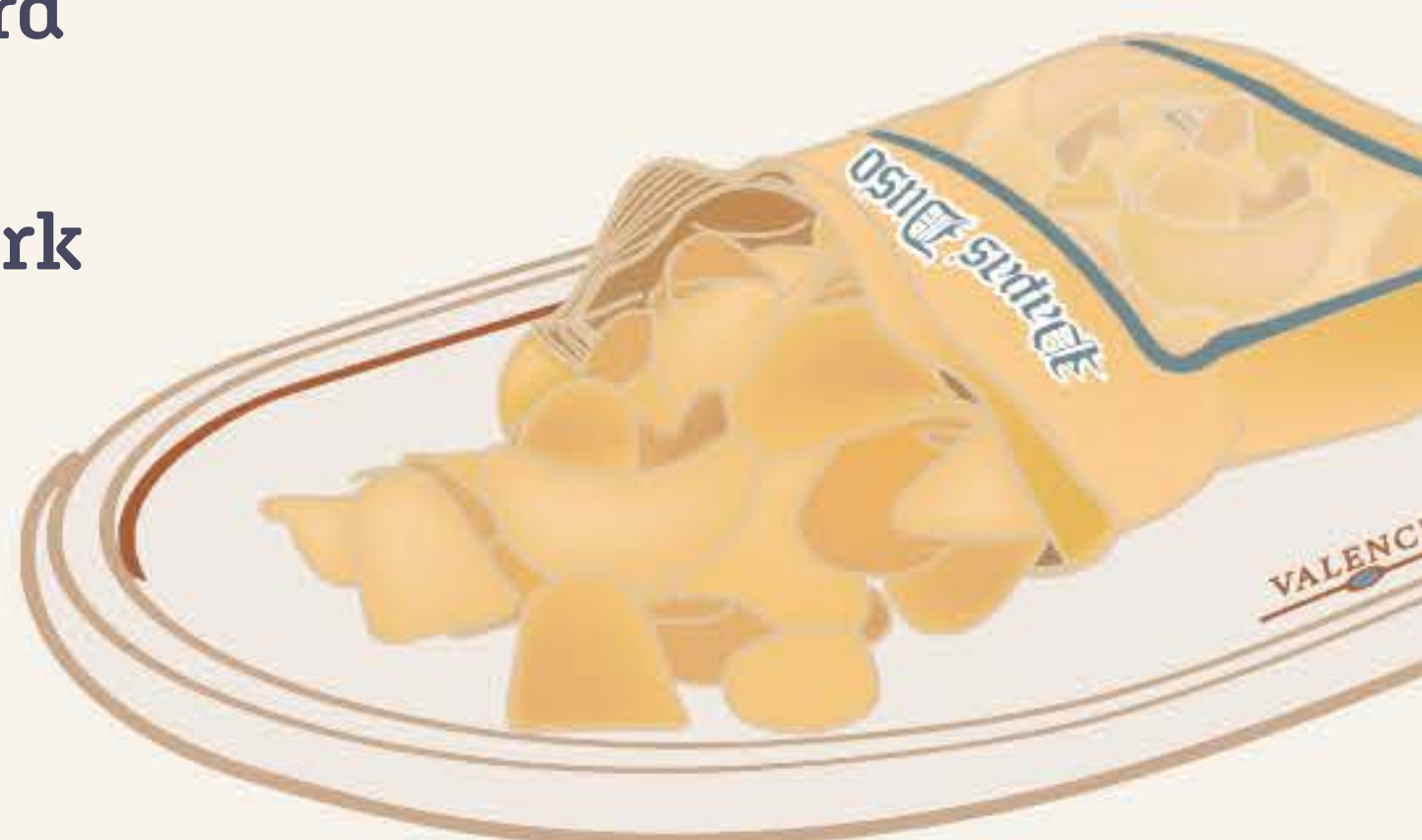
4,60 Salt-cured 00 anchovy with smoked butter over a brioche bread slice
 GLUTEN - FISH - DAIRY

14,20 Seasoned seasonal and canned tomato, green onion, bonito, and fresh green chilli
 FISH - SULPHITES

21,00 Hand-sliced Iberian cured ham
 GLUTEN

16,70 Assorted cheeses board
 DAIRY - NUTS

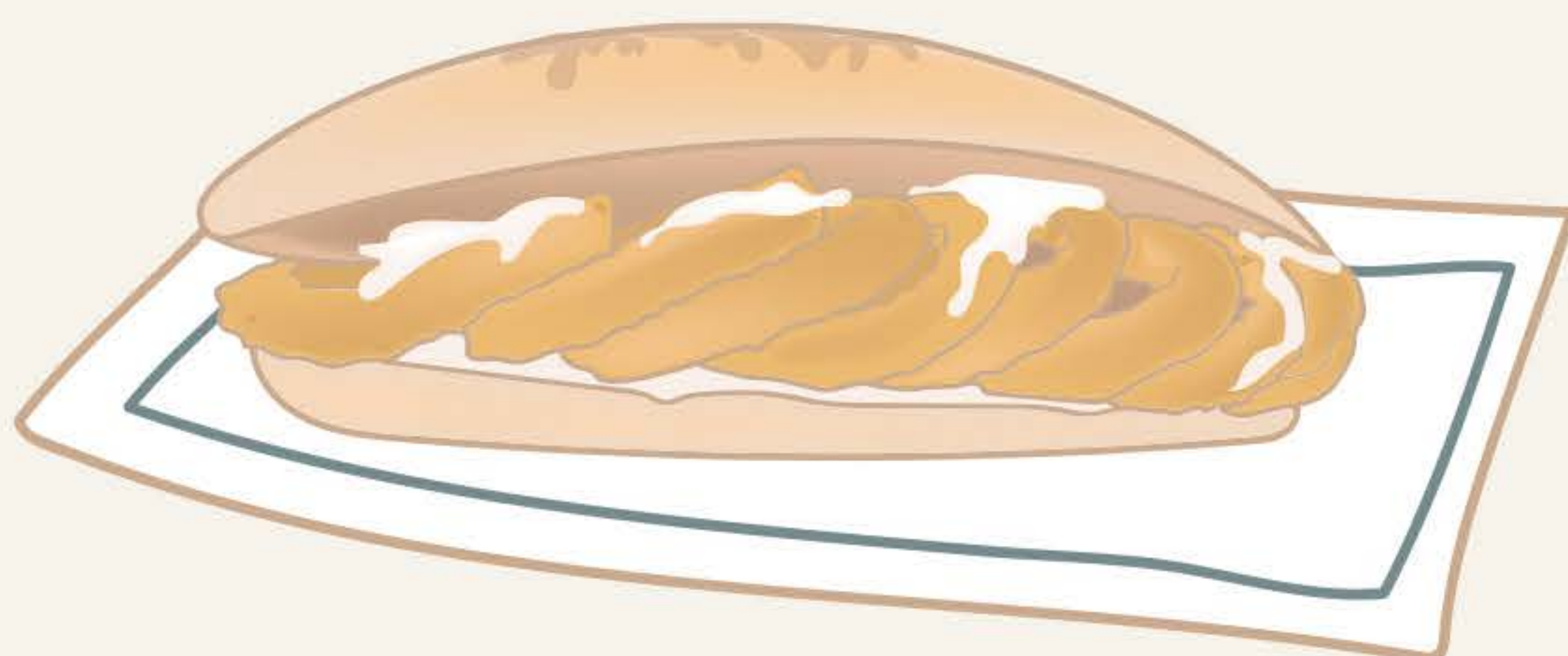
15,20 Assorted acorn-fed pork cold meat board
 GLUTEN

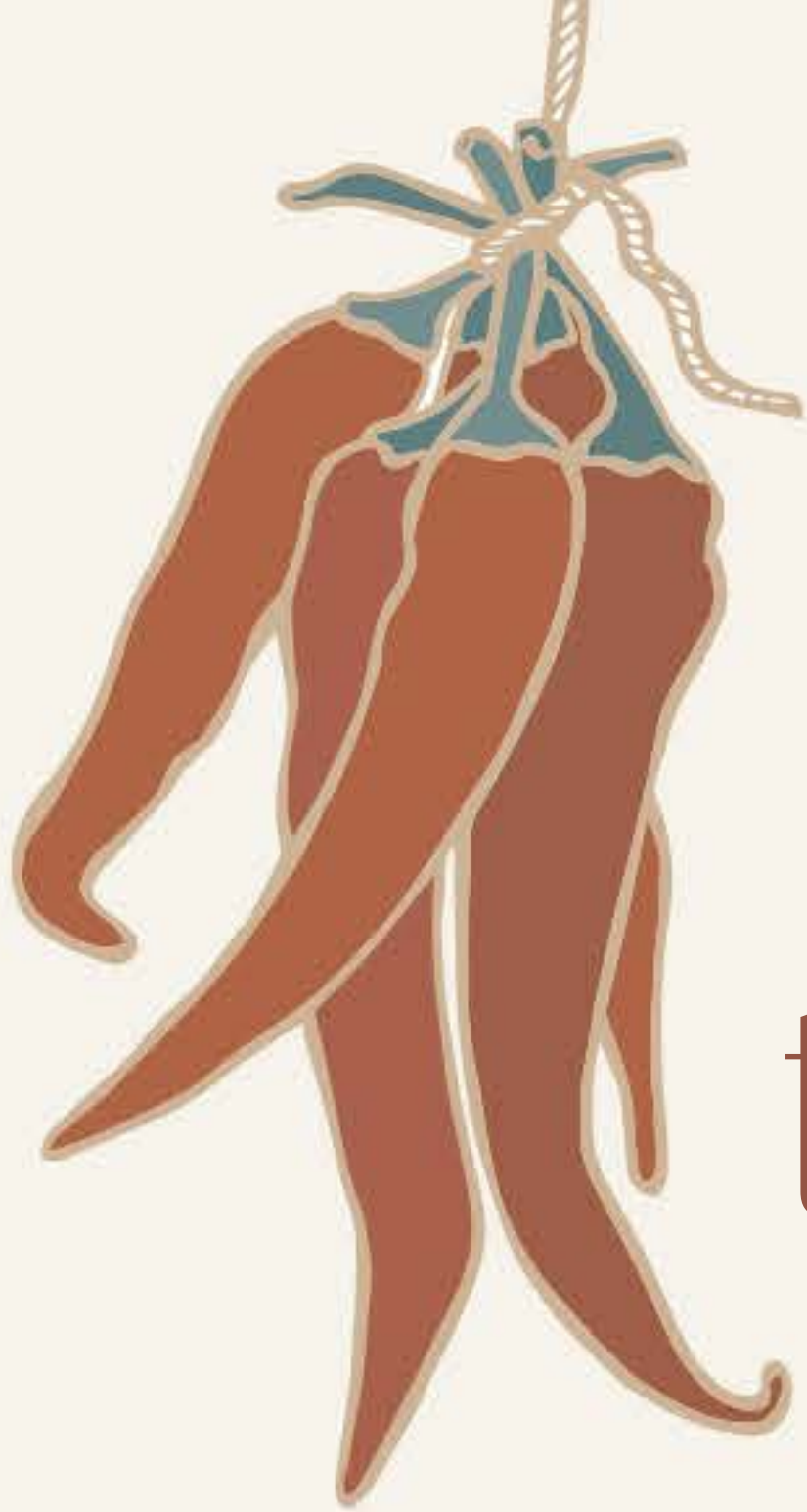




Trinquet classics

- 3,60** Handmade alioli, grated tomato with olive oil and oregano, thyme salt
EGG - SULPHITES
- 3,50** Creamy cod fritter
GLUTEN - FISH
- 3,50** The big croquette 65g
GLUTEN - DAIRY - EGG - FISH - CRUSTACEAN - SEAFOOD
- 7,50** Trinquet *bravas* according to Baldo
GLUTEN - EGG - SULPHITES
- 8,20** Sailor's titaina
FISH - EGG - NUTS - SULPHITES
- 9,90** Our smoked and salt-cured fish Spanish salad with charcoal-grilled potato
FISH - DAIRY - MUSTARD - EFF - SULPHITES
- 12,70** Cuttlefish with mayonnaise, parsley emulsion, and lemon zest
FISH - DAIRY - EGG . MOLLUSCS -SEAFOOD

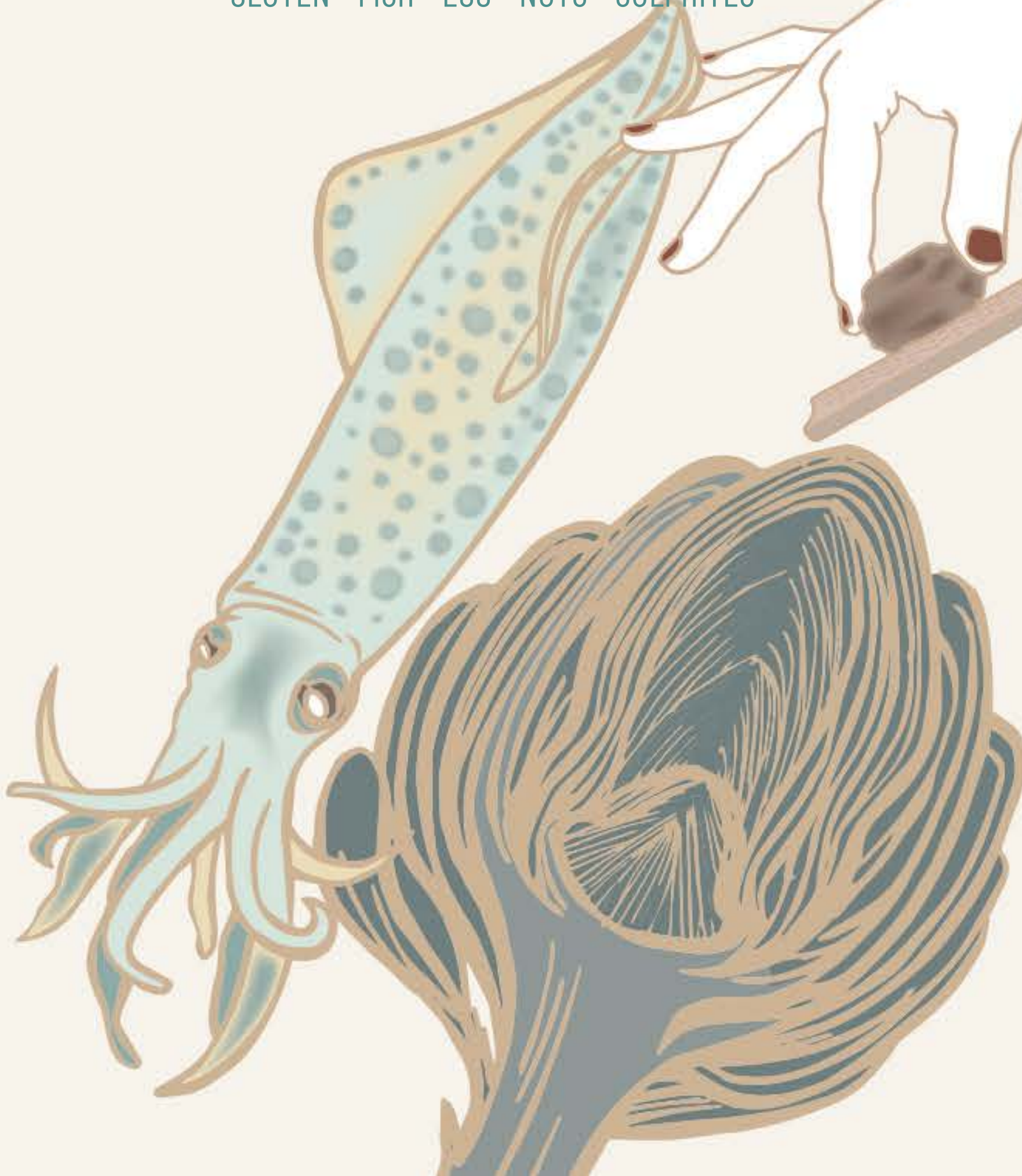




the *picaeta*

Baldo's tapas

- 11,60** Seasoned and pickled octopus salad
FISH - MUSTARD - SULPHITES
- 17,00** Aged Spanish veal steak tartare
with chips and yolk sauce
GLUTEN - SOYA - EGG - FISH - MUSTARD - SESAME - SULPHITES - NUTS
- 15,60** Smothered in onion wild baby squids
FISH - DAIRY - SULPHITES
- 12,70** White prawns in garlic sauce with Iberian sobrassada
GLUTEN - SEAFOOD
- 16,70** Crunchy artichokes, acorn-fed Iberian cured ham,
and Iberian broth
GLUTEN - DAIRY
- 17,20** Andalusian-style fried wild calamari rings with
roasted garlic mayonnaise
GLUTEN - FISH - EGG
- 14,60** Wild Cantabrian Sea hake tempura with tartar sauce
GLUTEN - DAIRY - FISH
- 13,50** Grilled cuttlefish
FISH - MOLLUSCS - SEAFOOD
- 13,50** The *torreznos*. 100% Iberian deep fried bacon
GLUTEN
- 15,20** Our fried eggs with Iberian cured-ham
EGG
- 13,20** Our fried eggs with *chistorra*
and Padron green peppers
GLUTEN - EGG - DAIRY - SULPHITES
- 9,70** Sailor's titaina *pepito* with red tuna tartare
GLUTEN - FISH - EGG - NUTS - SULPHITES



meat

18,50 **Lamb chops in garlic sauce
with potato garnish**

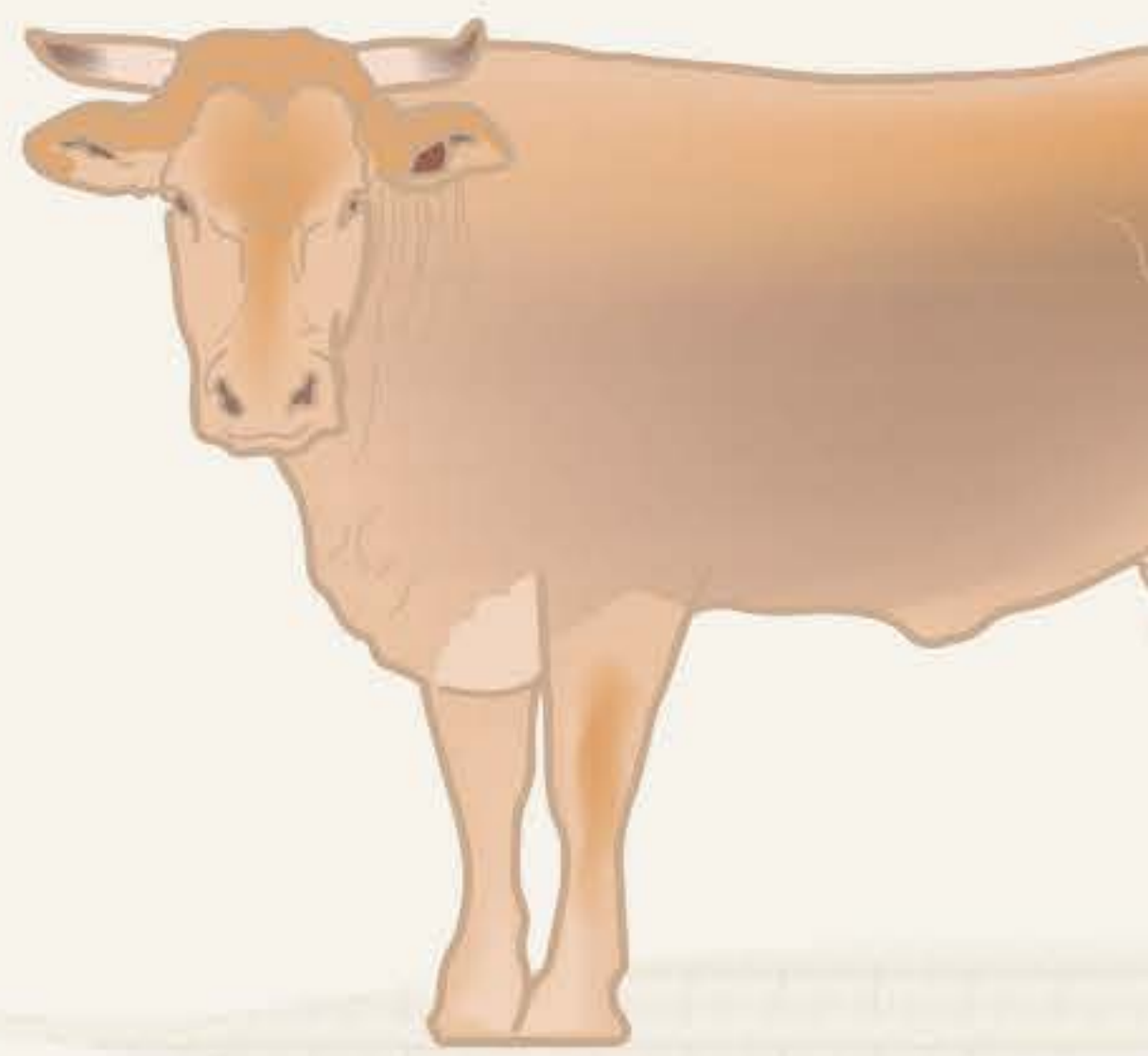
GLUTEN - EGG

21,00 **Roasted coquelet chicken with smoked herb butter
and potato confit**

GLUTEN - DAIRY - SOYA - SULPHITES

21,90 **Beef fore rib with caramelized *piquillo* peppers**

GLUTEN - SULPHITES



fish

18,10 **Sea bass with veggies stew**

GLUTEN - FISH - SOYA - DAIRY

18,10 **Fresh monkfish with Iberian *allipebre*
(garlic and spicy paprika sauce)**

GLUTEN - FISH - CRUSTACEAN - SHULPHITES



rice

- 16,50** **Valencian paella**
- 16,70** **Oven-cooked rice (in its traditional clay casserole)**
GLUTEN - NUTS - EGG - SULPHITES
- 16,90** **Valencian *puchero* (stew) rice**
GLUTEN - NUTS - EGG - SULPHITES - CELERY
- 16,90** **Senyoret rice with red prawns**
FISH - CRUSTACEAN - MOLLUSCS - SULPHITES
- 16,90** **Duck, boletus, and foie rice, with its smoked duck magret**
- 16,90** **Smothered in onion cod barbels and cauliflower rice**
FISH - CRUSTACEAN - MOLLUSCS - SULPHITES
- 21,00** **Lobster rice**
FISH - CRUSTACEAN - MOLLUSCS - SULPHITES

ALL OUR RICES ARE GLUTEN FREE.

CHOOSE BETWEEN PAELLA-STYLE RICE, CREAMY RICE OR FIDEUÀ (vermicelli).

ONLY ONE KIND OF RICE PER TABLE.

RICES ARE SERVED FOR 2 PEOPLE AT LEAST. PRICE PER PERSON.





postres

- 6,70 Fresh goat cheese cake**
GLUTEN - EGG - DAIRY
- 5,60 Our *Agua de Valencia* slush**
GLUTEN - DAIRY
- 6,60 The classical nougat ice-cream sandwich**
GLUTEN - DAIRY - EGG - NUTS
- 6,70 Chocolate, peanuts, coffee,
and bananas from the Canary Islands**
GLUTEN - DAIRY - EGG - NUTS
- 6,50 Our vanilla crème caramel, whipped cream,
and toasted almonds**
GLUTEN - EGG - NUTS
- 6,30 Millefeuille with vanilla-flavoured crème
pâtissière and chocolate with hazelnuts**
GLUTEN - DAIRY - EGG - NUTS

