31102015

CROQUETTES

ALL! 1,30€

MEAT:

CHICKEN CURRY
CHICKEN PARMESAN / 1'40€
PORK MEAT WITH BEER AND PISTACHIOS
RED PUDDING WITH MAÓ CHEESE
IBERIAN HAM / 1'60€
SPANISH RED SAUSAGE WITH CAMEMBERT
SIRLOIN BEEF STEAK WITH ROQUEFORT / 1'50€
ROAST LAMB WITH POTATOES / 1'50€
HAM AND CHEESE
ham and emmental

FISH:

SEA BASS WITH CHILI AND GARLIC / 1'50€
SQUID IN ITS INK / 1'50€
HAKE IN GREEN SAUCE
CODFISH « A LA LLAUNA »

VEGETABLES:

SPINACH WITH GOAT CHEESE
GORGONZOLA WITH PEAR
ROASTED EGGPLANT WITH PROVOLONE AND HONEY
FUNGHI PORCINI AND CHESNUTS WITH RICE MILK (V) / 1'60€

XXL CROQUETTE / 3'50€
tomato, basil and ``mozzarella di buffala

CROQUETERIA Croq & Roll ·BCN·

SNACKS

CROQ'S OLIVIER SALAD WITH TUNA BELLY / 6'50€
BRAVES WITH CHILI ALLIOLI WITH HONEY
SWEET POTATO / 4'95€ POTATO / 4'50€
HUMMUS ASSORTMENT WITH « NACHOS »
classic, grean peas and beetroot / 6'50€
CHICKEN FINGERS WITH HONEY MUSTARD SAUCE / 6'50€
IBERIAN HAM BOARD / 8€
D.O. Extremadura
FLAT TOMATO BREAD / 2€
EXTRA SAUCE 0'50€ EXTRA « NACHOS » 0'50€

LACTOSE FREE MILK CROQUETTES

CHEF'S RECOMMENDATION

TAPAS & DISHES

ROASTED VEGETABLES WITH GOAT'S CHEESE (SERVED COLD) / 6'50€
FRIED EGGS WITH IBERIAN HAM / 7'50€ WITH FOIE 8€
RICOTTA AND COULOMMIERS STUFFED PORTOBELLO MUSHROOMS WITH CURED DUCK MAGRET/ 7€
HOMEMADE MEATBALLS WITH TOMATO AND RICOTTA SAUCE / 7'50€
BEEF STEAK CUBES WITH GREEN PEPPERS OF PADRÓN / 10'50€
SQUID « A LA ANDALUZA » WITH LIME AND CORIANDER MAYONNAISE / 9'50€

TOAST:

SMOKED SALMON, CREAMY CHEESE, LAMB'S LETTUCE AND DILL OIL / 7'50€
GALICIAN STYLE OCTOPUS WITH POTATOES AND SMOKED MAYONNAISE / 9'5€
ROAST CHICKEN, AVOCADO AND BRIE / 7€
CATALAN SAUSAGE WITH PEAR AND GOAT'S CHEESE / 7€

OMELETTES:

(MADE TO ORDER WITH TOMATO BREAD)

« ONE-FACE » WITH HAM, MUSHROOMS AND SCAMORZA AFFUMICATA / 7'50€
CATALAN PORK SAUSAGE WITH BOLETUS / 7€
POTATO AND ONION / 7€
BAKED ARTICHOCKES WITH IBERIAN BACON / 7€

SALADS:

(WITH HONEY AND DIJON MUSTARD VINAIGRETTE)

CROQ & ROLL / 7€
spinach, white goat´s cheese, baked reinette apple and walnuts
QUINOA / 7€
royal quinoa, sun-dried tomtato, rocket, roast chicken and sunflower seeds

FOR THOSE ABOUT TO CROQ, WE SALUTE YOU! FOR THOSE ABOUT TO CROQ, WE SALUTE YOU!

CRAFT BEERS

ALL! 4€

LAGUNITAS IPA
indian pale ale, 6,2%
CTRETZE OBAGA
indian pale ale 5%
BASQUELAND IMPARABLE
indian pale ale 6´8%
CTRETZE FURA 3'50€
german pilsner 4´8%
VIRRA DE GRÀCIA 3'50€
pilsen ale 4´8%
AS CTRETZE WALLACE
gluten free American blonde, Ale 5´5%
SEGARRETA MILIET
weizen-weisshier 4´5%
L'ORIENTAL RELOAD
american stout, 5´5%

BEERS

ESTRELLA GALICIA
TALL GLASS 2'20€ / SMALL GLASS 1'50€ / MUG 3'50€
lager special, 5,5%
1906 RESERVA ESPECIAL
TALL GLASS 2,40€ / SMALL GLASS 1'80€ / MUG 3'70€
lager estrella galicia, 6,5%
ESTRELLA GALICIA GLUTEN FREE / 3€
lager, 5,5%
ESTRELLA DAMM / 2'20€
lager, 5,4%
VOLL DAMM / 2'40€
oktoberfest-marzen, 7,2%
ALHAMBRA RESERVA / 2'40€
bohemian pilsener, 6,4%

WINES

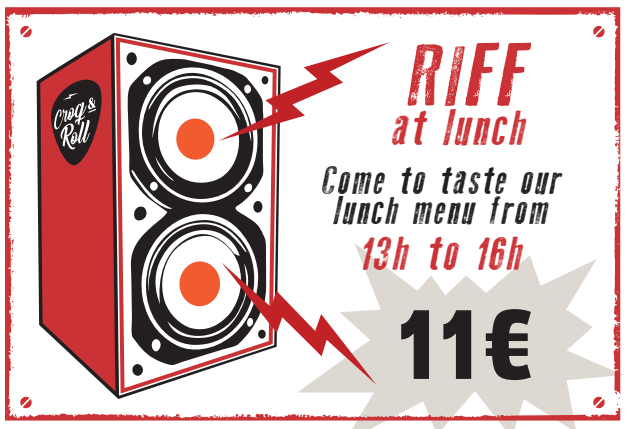
BLANCS:	GLASS / BOTTLE
DIAMANTE (D.O.Rueda)	2'50€ / 10€
VIÑA POMAL (D.O.Rioja)	3'20€ / 13€
INCÒGNIT BLANC (D.O.Penedès)	3'30€ / 14€
ROSATS:	
INCÒGNIT (D.O.Penedes)	2'90€ / 11'50€
NEGRES:	
EGUILUZ (D.O.Roja)	2'50€ / 10€
VINYES DEL GRAU (D.O.Terra alta)	3'20€ / 13€
SISCU (D.O.Montsant)	3'30€ / 14€
CAVA:	
VIÑA ADERUS (Brut Nature)	2'50€ / 10€
SANGRÍA CASOLANA:	1/2 L / 1 L
DE VI NEGRE O DE CAVA	6'50€ / 12€

OTHERS

VERMOUTH & APERITIF / 2€
white, red, fino, manzanilla, oporto (2´20€)
LADRÓN DE MANZANAS / 2€
sidra 4,5% / 20cl
APPEROL SPRITZ / 4'25€
LIQUORS
SHOT 2'50€ / GLASS 3'75€
cremes of orujo, pacharan, baileys, licor café, ratafia...
SOFT-DRINKS / 2'10€
coca-cola, zero, fanta, nestea, tonic, juices
OSMOSISED WATER / 1/2L 1'50€
INFUSIONS / 2'20€
japanese green tea, chinese white tea, chinese black tea, chai, rooibos, red berries, mint pennyroyal, chamomile
COFFEE / FROM 1,30€ TO 2,20€

For further details ask our waiters!

THE RIFF
CROQUETTE + BEER
5€ BRAVES + 2X BEERS
2€
EVERYDAY FROM 16H TO 20H



RIFF at lunch
Come to taste our lunch menu from 13h to 16h
11€

AND NOW SOMETHING COMPLETELY DIFFERENT...

CROQ&ROLL WAS CREATED WITH THE SOLE PURPOSE OF OFFERING AND EPIC EXPERCIENCE IN THE FORM OF A CROQUETTE. WE TAKE ONE STEP BEYOND THE CLASSIC GRANDMA RECIPE, SO WE CAN EXPLORE NEW ORIGINAL AND EXPLOSIVE COMBINATIONS.
AS COULD NOT BE OTHERWISE, ROCK N' ROLL GUIDES US AND GIVES US INSPIRATION THROUGHOUT THIS JOURNEY. OF COURSE CRAFT BEERS ARE THE PERFECT COMPANION TO ENJOY THE SHOW.

Nil & Santi

CHEF RECOMMENDATIONS / PLEASE LET US KNOW ABOUT ANY ALLERGIES OR FOOD INTOLERANCES YOU HAVE / ALL PRICES INCLUDE TAXES.

DESIGNED BY GOHO ESTUDIO FOR CROQ RECORDS

DESSERT SETLIST

TONIGHT CONCERT

CROQUETERIA Croq & Roll BCN

X SWEET CROQUETTES 1.4 €

XOCOLATA NEGRA AMB TARONJA
chocolate negro con naranja, dark chocolate with orange

POMA AL FORN AMB CANYELLA
manzana al horno con canela . baked apple with cinnamon

OREO

MASCARPONE AMB NUTELLA
mascarpone con nutella . mascarpone with nutella

PLÀTAN AMB "DULCE DE LECHE" 1.5 €
plátano con dulce de leche . banana with "dulce de leche"

- SWEETS

BROWNIE CASOLÀ AMB GELAT DE VAINILLA I SALSA DE XOCOLATA 5 €
brownie casero con helado de vainilla y salsa de chocolate
homemade brownie with vanilla icecream and chocolate sauce

ASSORTIMENT DE GELATS 3 boles 4.5 €
(llimona, mandarina, xocolata i vainilla)
surtido de helados 3 bolas (limón, mandarina, chocolate y vainilla)
icecream assortment 3 scoops (lemon, tangerine, chocolate and vanilla)

IOGURT GREC AMB COULIS DE FRUITS VERMELLS 3 €
yogur griego con coulis de frutos rojos
greek yogurt with red berries coulis

BCN → 31/10/2015