

GURÚ

TABERNA GLUTEN FREE

100% GLUTEN-FREE KITCHEN

FROM THE BAR

IBERIAN HAM	100% acorn-fed, hand-carved (100 g)	22,70
PIQUILLO PEPPERS	Stuffed with tuna	1,20
CRISPY PORK BELLY	Traditional from Soria	5,20
★ ANCHOVY	Mediterránea oo anchovy on toast with smoked butter	3,90
BOQUERONES	Cantabrian marinated anchovies (8 fillets)	9,70
GILDA XL	With anchovy or boquerón	3,90
OCTOPUS PINTXO	Octopus with pipirrana	5,80
PRAWN PINTXO	Aligned prawns	5,80
VEGAN PINTXO	Artichoke, tomato, eggplant and zucchini	5,80

TAPAS & STARTERS

★ STEAK TARTARE	Hand-cut organic beef	17,40
PRAWNS	Garlic prawns (spanish-style)	14,70
★ ROASTED LEEKS	with mató cheese, sobrasada, honey and hazelnuts	10,20
TUNA BELLY	"Barbastro" tomato, red onion and piparras	12,80
AUBERGINE	Gratinated with goat cheese & truffle honey	8,70
ROASTED CARROTS	Tajín-lemon sauce, pomegranate	6,20
★ PEAR	Warm salad stuffed with Asturian La Peral cheese and walnuts	12,80
ROAST BEEF	Entrecôte with mushrooms, mustard-pineapple sauce	15,70
BEEF CHEEK	Braised beef cheek with panadera potatoes	16,70
SALMON TOAST	With mango cream, yogurt sauce, avocado and arugula	11,90
OCTOPUS	With mashed potatoes and smoked paprika	18,90
BREAD	With or without tomato (classic Catalan style)	3,50
RUSSIAN SALAD	Gurú Russian salad	7,50

MAIN COURSES

★ TENDERLOIN	Organic beef with baby potatoes and asparagus	23,50
DUCK CONFIT	With pumpkin purée and confit mushrooms	18,70
SEA BASS	With garlic and parsley, with patata and asparagus	19,30
★ LASAGNA	Vegetable lasagna with vegan coconut béchamel	15,70
LAMB SHANK	With sweet potato purée	25,50

DESSERTS

CREMA CATALANA	Homemade, the classic recipe	6,00
TIRAMISÚ	Grandma's recipe	6,00
CHEESECAKE	With red berry coulis	6,00
MEL I MATÒ	Fresh matò cheese with hooney and walnuts	6,00
DUBAI BROWNIE	With pistachio ice cream	6,00

CHEESES

Discover our selection of cheeses displayed at the entrance.

Cheese board - 2 cheeses	12,70
Cheese board - 3 cheeses	18,70
Cheese board - 4 cheeses	24,70