

GURÚ

TABERNA GLUTEN FREE

100% GLUTEN-FREE KITCHEN

FROM THE BAR

IBERIAN HAM 100% acorn-fed, hand-carved (100 g)	22,70
OYSTERS Ebro Delta No. 2 (seasonal)	3,80
CAVIAR Beluga Imperial (30 g.)	75,00
★ 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

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	9,80
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