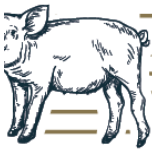


TRY OUR JUAN MANUEL IBERIAN HAM, PROBABLY THE BEST IN BARCELONA! D.O.
GUIJUELO. ACORN FED. AUTHENTIC.



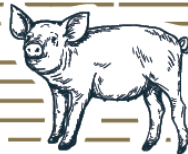
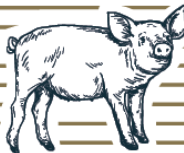
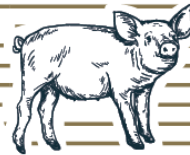
CUINA DEL MERCAT



CASA
DORITA

20
16

TAPES DE FORQUILLA I CULLERA



CASA DORITA'S STORY

Casa Dorita is a humble tribute to all the determined and passionate women who proved they had the gift of making magic with their stoves. Strong, brave, enterprising, and creative women. Who filled their homes with indelible smells and feelings that will last forever.

They are the reason why Casa Dorita opened its doors with the aim of immersing you once again in the magical performance which is cooking. Cooking based on simplicity: because if the product is excellent, it must be respected and simply accompanied: dressed with a touch of innovation to make it a unique dish.

This is how the Dorita of my family did it, my great-grandmother, who excelled at energetically making magic in the kitchen, dazzling anyone who came by as she cooked.

“A HOMAGE TO ALL THE WOMEN WHO MAKE MAGIC WITH
THEIR STOVES”

By chance, a few meters from where our little cellar stands today, another Dorita, the famous Bella Dorita who in her golden years was a fabulous cabaret star on the Paral·lel, charmed her public with another equally fiery art. To her also, she who shared her name and determinedness, womanliness, and artistry with my great-grandmother, we dedicate our story.

We are convinced that we all have a Dorita to pay homage to.

Casa Dorita



DOES WHAT IT SAYS ON THE TIN

- Mussels in Pickled Sauce 5,90 €
- Clams 15,00 €
- Cockles 10,00 €
- Razor Clams in Olive Oil 12,50 €
- Razor Clams in Brine 10,00 €
- Scallops 6,00 €
- Skewered Banderilla with Quail Egg 1,30 €
- Gilda Skewered Banderilla 1,20 €/unit
- Special Asparagus tips from Navarra 9,80 €

FROM SPECIALIST BUTCHER'S

- Iberian ham cake, brie & arugula 8,50 €
- Juan Manuel Iberian Ham assortment 12,90 €
- Iberian cold meat assortment 14,00 €
- Catalan cold meat assortment 9,90 €
- Cured Meat from León 7,90 €
- Italian Mortadella with parmesan cheese & truffle oil 7,90 €

CHEESE FANS

Try our exclusive cheese!! From different D.O according to season 14,90 €

A LITTLE BIT OF THIS, A LITTLE BIT OF THAT

- Cantabrian Anchovies in "00" olive oil, Sanfilippo 10,50 €
- Dorita Salad 5,20 €
- Anchovies 4,90 €
- Barceloneta Toast: with Smoked Sardine 5,90 €
- Smoked Salmon Toast 5,90 €
- Navarra Toast: Piquillo Peppers with Cantabrian Anchovies 5,80 €
- Eggplant Chips Covered in Sugar Molasses 3,80 €
- Dorita Patatas Bravas 4,80 €
- Tiger Mussels €1.90/unit
- Beans with shavings of Juan Manuel Iberian ham 8,80 €

FROM THE GARDEN



- DORITA** Avocado, Tomato, and Salmon Savory Mille-feuille with Toasted Pine Kernels, Raisins, Mustard Vinaigrette 6,80 €
- MAR** Tender Shoots, Mango, Grilled Prawns, and Citrus Vinaigrette 6,80 €
- PERNIL** Tender Shoots, Juan Manuel Iberian Ham, Crispy Cheese, and Red Berry Vinaigrette 6,80 €
- BERMEO** Tuna Confit, Garden Tomato, and Tender Green Onion 7,50 €
- TOMÀQUET** Seasonal Tomato with Olive Oil, Kalamata Olives, and Tender Green Onion 4,00 €



EGGS FROM CONTENTED HENS ON LOCAL FARMS WITH WHICH WE MAKE OUR DELICIOUS FRIED EGGS AND OUR TORTILLAS.

A COUPLE OF EGGS

With Juan Manuel Iberian Ham 12,00 €

With Chistorra Sausage 9,00 €

With Black Sausage 9,00 €

With Imitation Baby Eels in Garlic 10,00€

With Truffle Cheese 11,00 €

With Majorcan Sausage 9,00 €

Just as they are, with Pink Pepper and Salt Flakes 6,00 €

TORTILLA

Potato and Tender Green Onion 7,00 €

Sidrería-Style Cod 7,00 €

THE COQUETTE CROQUETTE

Mushroom 1,40 €/unit

Iberian Ham 1,40 €/unit

Crab 1,40 €/unit

Cod 1,40 €/unit

Chistorra Sausage 1,40 €/unit

Chicken 1,40 €/unit

Asturian Cabrales Cheese 1,40 €/unit



STEWES AND HOT POTS

Beans with Clams 7,20 €

Bean with happiness 6,50 €

"Cap i Pota" Tripe Casserole 6,50 €

Meatballs with Cuttlefish 7,80 €

EAT LUNCH WITH DORITA

EVERY MIDDAY WE SUGGEST A SELECTION OF OUR DISHES AS A SPECIAL PRICE! THE OFFERINGS WILL VARY WITH THE SEASONS AND THE PRODUCTS WE GET FRESH FROM THE MARKET.

BECAUSE AT NOONTIME YOU SAVOR YOUR TIME, JUST LIKE AT HOME.

CASA DORITA



CARNIVORES

Grilled Mature Beef Entrecote Aged for 60 days 450g, to share! 23,00 €

Grilled Beef Entrecote 250g 18,00 €

Grilled Lérida Sausage with “Ganxet” beans. A specialty! 11,00 €

Oven-Grilled Pork “Feather” Loin in Rosemary with Rustic Potatoes 11,00 €

Chicken Fillets Covered in Smooth Seaweed Mayonnaise 8,00€

XL No-Bun Burger with a Truffle Cheese Hat, Sweet Green Onion, and Tomato 10,90 €

Iberian Beef Cheek with Black Wine Sauce and Parmentier Potatoes 12,00€

THE MEATS ARE ACCOMPANIED BY DORITA FRIES,
PADRON PEPPERS O PIZQUILLO PEPPERS



A WHOLE LOT OF GOOD TO SEA

Squid Olé Olé 8,80€

Tuna Tartare, Avocado, Ginger, Cherry Tomato, Raspberries 10,50 €

Cod Loins Cooked at a Low Temperature with Smooth Aioli Mousse 12,00 €

Grilled Cod Loins with Piquillo Pepper Cream 12,00 €

Surfer Prawn Lollipops With a Special Sauce and Citrus Mayonnaise 9,00 €

SOMETHING SWEET



Rice Pudding 3,50 €

Coca de Llavaneras (Marzipan Pastry) 5,00 €

Cheesecake 4,90 €

Cream Pastries 4,00 €

Homemade Fried Milk Dessert 4,00 €

FINISH YOUR DISH AT HOME

DON'T MISS OUT ON ANYTHING! WE TAKE CARE OF ANYTHING YOU DON'T FINISH,
PREPARING IT FOR YOU TO TAKE AWAY SO THAT YOU CAN ENJOY IT LATER ON, THE NEXT
DAY OR WHENEVER AND WHEREVER YOU WANT!