

CAN PINEDA

Catalan traditional cuisine

The restaurant is located in a just a bit neighborhood that still maintains the essence of the small familiar's establishment, El Clot.

Can Pineda was going to be founded in 1904 with a small seller and now, more of an after century, the restaurant's details are original, to create an ambient exquisite and peaceful, where you may on is breathes tradition combined with the highest request, where caring every detail, tot this thought to offer a great gastronomy experience to the client.

It is a family restaurant run by the second generation.

At Can Pineda we offer sophisticated Catalan traditional cuisine based on seasonal produce of high quality as a result of continuous research that leads us to find the small producers that share the same philosophy and passion for fundamental elements.

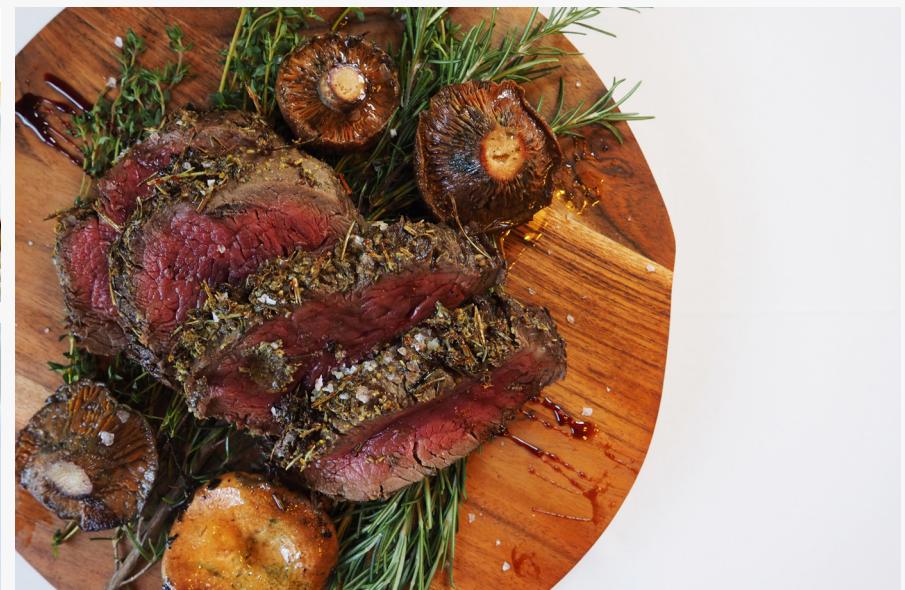
Because recommending Can Pineda,

This restaurant, the passion they show for fundamentals elements, traditional Catalan cuisine, professional rigorousness, the high representative ornamentation of ancient Barcelona and the comfortable family service are elements that create a great gastronomic experience



The Cuisine

At Can Pineda we offer sophisticated traditional Catalan cuisine based on the Seasonal product of high quality, the result of the continuous research that we have it leads to finding the small producers who share the same philosophy and passion for the fundamental elements



The Cuisine

Can Pineda we ready three supply channels to our customers
The menu, an offer that changes three times a year and where the most emblematic dishes of the house are present. Suggestions, an offer that complements the letter and changes daily according to market and the state of the sea. And third, we offer a custom menu service for groups



The Spaces



The restaurant



The seller

A careful selection with representation from all of Spain and areas around the world, with more than 400 references to satisfy those who seek traditional and more modern styles



First room

This space has five broad tables with a capacity for four people each, where imperial tables may be formed up to eight people. The capacity of the room is twenty people



Interior room

This space has six broad tables with a capacity for four people each, where imperial tables may be formed up to sixteen people. The capacity of the room is of twenty-five people

The menu

Pernil D.O Guijuelo de Salamanca (el de siempre)	28,00
<i>Jamón D.O Guijuelo de Salamanca (el de siempre)</i>	
<i>Ham D.O Guijuelo from Salamanca</i>	
Tomatas de temporada amb ventresca del Nord i anxova del Cantàbric '00	16,00
<i>Tomates de temporada con ventresca del Norte y anchoa del Cantábrico '00</i>	
<i>Season tomatoes with North tuna belly and Cantabrian anchovies '00</i>	
Coca de sardines marinades per nosaltres en fons de tomàquet i olivada feta a casa	13,00
<i>Coca de sardinas marinadas por nosotros en un fondo de tomate y olivada hecha en casa</i>	
<i>Marinated sardines filo pastry for us in a tomato background and olive oil homemade</i>	
Lleuger micuit caramelitzat sobre una base d'hojaldre pastat a casa i mermelada de porros	21,00
<i>Ligero micuit caramelizado sobre una base de hojaldre amasado en casa y mermelada de puerros</i>	
<i>Caramelized mi-cuit with filo pastry and leeks jam</i>	
Els clàssics ous poché de Can Pineda amb porrusalda de botifarra, trufa de Sarrióm i foie fresc	25,00
<i>Los clásicos huevos poché de Can Pineda con porrosalda de butifarra, trufa de Sarrión i foie</i>	
<i>Can Pineda's poché egg classics with blacksausage, truffle from 'Sarrión' and fresh foie gras</i>	
Amanida variada de llagostins, alvocat i cherrys de temporada amb una vinagreta cítrica	15,00
<i>Ensalada variada de langostinos, aguacate y cherrys con una vinagreta cítrica</i>	
<i>Mixed salad Langostins, avocado and cherrys tomato with citrus vinaigrette dressing</i>	
Arròs confitat i melòs del Jaume amb llamàntol i bolets de temporada	22,00
<i>Arroz confitado y meloso del Jaume con bogabante y setas de temporada</i>	
<i>Jaume's confited rice with lobster and season mushrooms</i>	
Cap i pota	15,00
<i>'Cap i pota'</i>	
<i>Cow tripes Catalan style</i>	

The menu

El morro de bacallà a la llauna amb mongetes del ganxet, els dels esmorzars 24,00

El morro de bacalao de los desayunos a la llauna con judías del ganxet

Cod loin 'a la llauna' with ganxet beans

Dauets de rap saltejats amb alls tendres i bolets de temporada 25,00

Daditos de rape salteados con ajos tiernos y setas de temporada

Dice stir fried monkfish with garlic and season mushrooms

Bacallà confitat a baixa temperatura amb una cremosa parmentier de patata 25,00

Bacalao confitado a baja temperatura con una cremosa parmentier de patata

Low temperature cod fish confitted with a creamy potato parmentier

Entrecot o Chuletón de vaca vella gallega madurada 30 dies amb escalivada festa a casa 28/55

Entrecot de vaca gallega madurada 30 días con escalibada hecha en casa

Old cow entrecôte madurated 30 days with homemade roasted peppers salad

La cua de bou de fa 40 anys estil mar i muntanya, guisada amb escamarllà 22,00

Rabo de toro de hace 40 años estilo mar i montaña, guisada con cigala

Stew oxtail 40 years ago style 'sea and mountain', stewed with crayfish

Les nostres mandonguilles de sempre guisades amb bolets de temporada 18,00

Nuestras albondigas de siempre guisadas con setas de temporada

Our meatballs of always stewed with season mushrooms

Confit d'ànec amb una confitura de ceba i una reducció de vi 15,00

Confit de pato con una confitura de cebolla y una reducción de vino

Duck confit with onion marmalade and wine reduction

Peus de porc sense feina farcits de bolets amb una confitura de pances 15,00

Pies de cerdo sin faena rellenos de setas con una confitura de pasas

De-boned pig trotter stuffed of mushrooms with raisin marmalade

Espatlleta de cabrit d'Aragó al forn a baixa temperatura 29,50

Espaldita de cabrito de Aragón al horno a baja temperatura

Low temperature baked lamb shoulder from Aragón

Suggestions

Grill boletus with a thin pancetta and pine nut oil	24,00
Royale of scallops with a minced bacon, onion and mushrooms	15,00
Baby squid sautéed with mushrooms	20,00
Grill mixed boletus depen on the season	24,00
Sardins in escabeche	15,00
Octopus to the ember with potato and iberico pork	18,00
Cannelloni meat stuffed with a bechamel of mushrooms	17,50
Grill razor shell from Delta	18,00
Wild 'caneton' roast duck	49,00
Rice of the day- ask it	s/m
Soft roasted ribs beef to low temperature	28,00