



TO START

Marinated olives	VG GF	3.5
Bread basket, Vilamala bread, homemade focaccia, E.V. olive oil Finca La Gramanosa	V	3.5
Fried Fine Claire oysters no. 2, citrus vinaigrette gel		13

RAW, CURED AND TARTARE

Watermelon carpaccio, olive textures, mustard leaves, almonds	V/VG GF	13
Selection of Mediterranean cheeses and cold cuts, marmalade	GF	15
Beef tartare, tuna sauce, radish, capers	GF	15
Marinated courgette carpaccio, liquorice powder, red pepper, crumble, mint, oyster vinaigrette	V/VG	15
Croaker tartare, cucumber, avocado, capers, beetroot	GF	13
Red prawn tartare, salmorejo, ricotta	★	24

SEASONAL

Courgette flower, figs, ricotta, hazelnut	V	6/unit
Volta parmigiana, aubergine cream, confit tomato mayonnaise, pesto	V★	12
Tomato salad, nectarines, halloumi, hazelnuts, honey mustard vinaigrette	V/VG GF	13
Cauliflower couscous, mixed vegetables, marinated apple, yoghurt, citrus pearls	V/VG GF	13
Organic egg, sweetcorn cream, burrata foam, lime	V GF	14

FIRE & CHARCOAL

Black Angus roast beef, mizuna, comté, gribiche sauce	GF	14
Glazed hake, miso, honey, carrots, dill and lemon sauce	★ GF	24
Iberian pluma, smoked aubergine, mint, apricot, demi-glace	GF	30
Grilled market fish (min. 2 people)	GF	Market price
Ossobuco, bone marrow, celeriac	★ GF	25
Ribeye, new potatoes, Padrón pepper	★ GF	11/100gr

HANDMADE

Mille-feuille bread, marinated peppers, smoked sardine, parsley butter		4.5/unit
Culurgiones, pappa al pomodoro, parmesan foam, basil	V	21
Tagliolini, mussel cream, leeks, lemon		21

SIDES

New potatoes	V/VG GF	3.5
Grilled Bimi	VG GF	5
Grilled asparagus	VG GF	7

From the farm to the table.

At Volta we work with small producers and local distributors such as Vilamala, Iun Rave, Petres, Puig Boletes, Cremeria Toscana, and many more. We privilege seasonality, natural and organic products, and local sourcing, bringing every day the best from our land straight to the table.

"Please let the staff know about possible intolerances or allergies"

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