



TO START

Marinated olives VG GF	3.5
Bread basket, Vilamala bread, homemade focaccia, Finca La Gramanosa extra virgin olive oil V	3.5
Fine Claire oysters no. 2, cava, carrots	13

RAW, CURED AND TARTARE

Selection of Mediterranean cheeses and cold cuts, jam GF	15
Marinated zucchini carpaccio, licorice powder, pepper, crumble, mint, oyster vinaigrette V/VG GF	15
Meagre tartare, cucumber, avocado, capers, beetroot GF	13
Red prawn tartare, salmorejo, ricotta ★	24

EGGS & TOAST

Eggs Florentine	11
Eggs Benedict	13
Eggs Royale	15
French toast, berries	10
Avocado toast, confit tomato and radishes	10
Add poached egg	2.5/unit

SEASONAL

Volta parmigiana, eggplant cream, confit tomato mayonnaise, pesto V ★	12
Tomato salad, nectarines, halloumi, hazelnuts, honey and mustard vinaigrette V/VG GF	13
Cauliflower couscous, assorted vegetables, marinated apple, yogurt, citrus pearls V/VG GF	13

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 eggplant, mint, apricot, demi-glace GF	30
Ossobuco, marrow, celeriac ★ GF	25
Ribeye, new potatoes, Padrón pepper ★ GF	11/100gr

HANDMADE

Milhojas bread, marinated peppers, smoked sardine, parsley butter	4.5/unit
Culurgiones, pappalardo, parmesan foam, basil V	21
Tagliolini, mussel cream, leeks, lemon	21

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"

@VOLTABARCELONA