

APPETIZERS

CHIP POTATOES (VG)	2,5
VIC CURATED SAUSAGE	3,5
MEDITERRANEAN OLIVES (VG)	3,5
ANCHOVY FILLED OLIVES	3,5
GILDA WITH ANCHOVY	2,5
ANCHOVIES FROM CANTABRIA (4u.)	8,5
COCKLES	7,5
DICED MANCHEGO CHEESE (V)	5,5
IBERIAN HAM BOARD	14,5
CIABATTA BREAD WITH TOMATO (VG)	2,5

STARTERS

BRAVAS (V)	5,8
RUSSIAN SALAD	7,3
CROQUETTES (4u.)	9,2
roasted meat, iberian ham or cheese	
TRADICIONAL HUMMUS (VG)	7,9
carrot and cucumber sticks, pita bread	
GUACAMOLE WITH NACHOS (VG)	9,5
POTATOES WITH SAUSAGE	7,8
candied onion, cheese, mushrooms	
MUSHROOMS WITH IBERIAN HAM	7,4
candied onion, parmesan, honey, mayo	
GRILLED TRUFFLED SANDWICH	8,9
iberian ham, mozzarella	
FRIED EGGS	12,9
iberian ham, fries	
QUESADILLAS (to choose):	8,4
• york ham, cheese	
• spiced chicken, mozzarella, mascarpone	
• meat, chicken, cheese, spicy tomato	
CHICKEN FINGERS	10,9
with lime mayo	

SALADS

GOAT CHEESE (V)	9,5
lettuce, candied apple, walnuts, tomato vinaigrette	
CESAR	9,3
lettuce heads, croutons, parmesan, chicken, cesar sauce	
SALMON	10,5
avocado, arugula, mustard vinaigrette, sesame, broken nachos	
BURRATA AND IBERIAN HAM	11,8
cherry tomatoes, arugula, pesto and truffle oil	
GREEN (VG)	7,8
lettuce, avocado, cherry tomatoes, pumpkin seeds, radishes, romesco vinaigrette	

Santamasa

Sabadell

MEXICAN TACOS

(for sharing, 2 people)

MARINATED PORK RIB 31,5
guacamole, onion, lime

FONDUE

(for sharing, 2 people)

4 SWISS CHEESES 28,0
bread, potatoes, fuet and crudités

CIABATTAS

YORK HAM	8,2
IBERIAN HAM	10,6
IBERIAN HAM AND BRIE	11,6
VEGGIES (V)	9,8
zucchini, asparagus, onion, pepper, cherry tomatoes, romesco sauce	
EGGPLANT	9,5
sobrasada, parmesan, chopped hazelnuts	
CHEESES (V)	8,9
mozzarella, gorgonzola, goat cheese, brie	
SAUSAGE AND MUSHROOMS	10,7
goat cheese, caramelized onions	
BARBECUE	9,8
meats, bacon, bbq sauce, parmesan	
TARTUFATA (V)	8,9
mushrooms, emmental, gruyère	

BURGERS

with FRIES

choose your meat or veggie burger:

- BEEF STEAK from basque country
- CHICKEN
- SAUSAGE

- QUINOA and chickpeas
- **heura** made of soy

AMERICAN	15,5
lettuce, tomato, bacon, cheddar, Santamasa sauce	
SANTAMASA (V)	14,5
tomato, lettuce, cheddar, homemade ketchup	
CHEESES (V)	14,5
goat cheese, provolone, gorgonzola, brie and arugula	
IBERIAN	15,5
mozzarella, truffle sauce, iberian ham	
GUACAMOLE (VG)	14,5
lettuce, tomato, onion	
CATALANA	13,9
Lleida sausage, lettuce, cheese, candied onion and aioli sauce	

PASTAS

MINI CANNELLONI	9,8
truffle bechamel	
PENNE RIGATE	8,8
• bolognese	
• 4 cheeses and walnuts (V)	
• pesto (V)	
IBERIAN PORK PASTA	10,5
• iberian pork fillet, candied onion, parmesan	

MEAT & FISH

STEAK TARTARE	15,9
SALMON TARTARE	15,5
BONELESS CHICKEN (*)	10,5
IBERIAN PORK FILLET (*)	16,5
GRILLED SALMON (*)	16,5
LLEIDA SAUSAGE (*)	11,5
ROASTED CHICKEN	14,5
catalan style with raisins and pine nuts	

(*) served with:
fries, salad or veggies

Desserts

PINEAPPLE CARPACCIO	4,5
with coconut ice cream	
VALENCIÀ	4,5
Orange juice, ice cream	
BROWNIE, vanilla ice cream	5,8
TIRAMISU	5,8
CARDINALE	6,0
meringue, whipped cream and hot chocolate	

ICE CREAMS

LEMON SORBET	4,9
YOGHURT WITH RASPBERRIES	4,9
DUTCH COCOA	4,9
VANILLA WITH MACADAMIA NUTS	5,5
SEASON FLAVOR	5,5

Cakes

CHEESECAKE	5,5
LEMON PIE	5,8
CARROT CAKE	5,8

We have gluten free products

Ask information about allergens



Català / Castellano

Glovo Uber Eats

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RED WINE



SYNERA C.O. Catalunya Garnatxa, Tempranillo, Cabernet Sauvignon	3,5 15,5
ALADELTA C.O. Penedès Merlot, Garnatxa i Syrah	17,5
PETIT BERNAT C.O. Pla de Bages Syrah, Merlot i Cabernet	3,8 18,5
ABADAL MATÍS C.O. Pla del Bages Cabernet, Sauvignon, Mandó, Merlot	20,5
L'EQULIBRISTA C.O. Catalunya Garnatxa, Syrah i Carinyena	23,5
BERNAT OLLER C.O. Pla del Bages Merlot, Syrah, Picapoll Negre i Blanc	23,5
VIÑA POMAL C.O. La Rioja Tempranillo	4,0 20,5
RAMÓN BILBAO Limited edition C.O. La Rioja Tempranillo	23,5
LUZ MILLAR ROBLE C.O. Ribera del Duero Tempranillo	4,0 21,5
PESQUERA CRIANZA C.O. Ribera del Duero Tempranillo	25,5
PAGO DE CAPELLANES CRIANZA C.O. Ribera del Duero Tempranillo	31,5

WHITE WINE



MAS TARRONÉ C.O. Terra Alta Garnatxa blanca, Macabeu	3,5 15,5
SYNERA C.O. Catalunya Chardonnay, Macabeu	15,5
BLANC MARINER C.O. Penedès Xarel·lo, Chardonnay	3,8 17,5
ABADAL BLANC C.O. Pla del Bages Chardonnay, Sauvignon blanc	19,5
VIÑA ESMERALDA C.O. Penedès Gewürztraminer, Moscatell	19,5
LA CAMIONETA C.O. Rueda Verdejo	3,8 17,5
MARQUÉS DE RISCAL C.O. Rueda Verdejo	4,0 20,5
PULPO C.O. Rías Baixas Albariño	21,5
MOSCATO LA CAMIONETA (Sparkling) C.O. Castilla-La Mancha Moscatell	19,5

ROSÉ WINE



ABADAL eIROSAT C.O. Pla de Bages Sumoll	16,5
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SANGRÍA & CAVAS



TERRER DE LA CREU Brut Nature Macabeu, Xarel·lo, Parellada	3,5 16,5
CANALS & MUNNÉ Brut Gran Reserva Xarel·lo, Macabeu, Parellada	22,5
WINE SANGRÍA	8,0 21,5
CAVA SANGRÍA	22,5

GIN TONICS & SPIRITS

GIN TONIC Seagram's, Puerto de Indias, Tanqueray 0,0	8,0
PREMIUM GIN TONIC Hendrick's, G'vine, Martin Miller's	10,0
SHOTS Orujo, Pacharán, Grappa, Baileys, Limoncello, tequila, strawberry or mango cream	3



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DESSERTS

PINEAPPLE CARPACCIO 4,5
with coconut ice cream

VALENCIÀ 4,5
orange juice and ice cream

BROWNIE 5,8
with vanilla ice cream

TIRAMISU 5,8

CARDINALE 6,0
meringue, whipped cream
and hot chocolate

Cakes

CHEESECAKE 5,5

LEMON PIE 5,8

CARROT CAKE 5,8

ICE CREAMS

LEMON SORBET 5,4

YOGHURT WITH RASPBERRIES 5,4

DUTCH COCOA 5,4

VANILLA WITH MACADAMIA NUTS 5,8

SEASON FLAVOR 5,4

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Català /
English