CASA VICTOR

NEIGHBOURHOOD TAPAS, DONE PROPERLY

**“IF IT'S RUN OUT, WE HAVEN'T GOT IT;
IF IT'S NOT ON, WE MIGHT JUST HAVE IT”**

VERMOUTH & BITES

CLASSIC CRISPS **2,75 €**

HOUSE-MARINATED MIXED OLIVES **5,50 €**

ANCHOVY-STUFFED OLIVES **2,95 €**

GILDA WITH MARINATED WHITE ANCHOVY **2,95 €**

ANCHOVY GILDA **2,95 €**

GILDA WITH CURED BEEF AND MANCHEGO CHEESE **3,50 €**

WHITE ANCHOVIES IN VINEGAR **8,50 €**

00 ANCHOVIES (4 FILLETS) **12 €**

SMOKED SARDINE ON TOAST WITH TOMATO JAM **4,50 €**

CASA VÍCTOR PATATAS BRAVAS **7,50 €**

SPANISH OMELETTE SLICE **6 €**

TRUFFLED OMELETTE SLICE WITH BRIE **7,50 €**

MANCHEGO CHEESE CUBES IN OIL AND HERBS **10 €**

COCA BREAD WITH TOMATO **3,50 €**

VERMOUTH & APERITIFS

HOUSE RED VERMOUTH **3,75 €**

HOUSE WHITE VERMOUTH **3,75 €**

SMOKED RED VERMOUTH **4,50 €**

APEROL SPRITZ **6 €**

CASA VÍCTOR MINI GIN & TONIC **6 €**

OMELETTES & BRIOCHE

OMELETTE OF THE WEEK (SLICE) **MARKET PRICE**

TRUFFLED OMELETTE SLICE WITH BRIE **7,50 €**

SALT COD OMELETTE, CIDER-HOUSE STYLE **14,50 €**

BRIOCHE WITH SLOW-COOKED PORK BELLY AND MAYO MADE FROM ITS JUICES (2 PCS) **14 €**

BLUEFIN TUNA TARTARE CROISSANT **16 €**

XL BRIOCHE WITH JAPANESE-STYLE KARAAGE CHICKEN **14,50 €**

TO SHARE

00 ANCHOVIES (4 FILLETS) **12 €**

BURRATA WITH HAM SHAVINGS AND PESTO ROSSO **13,50 €**

RUSSIAN POTATO SALAD WITH SMOKED SARDINE AND PICKLE MAYO **12,50 €**

AGED RIB-STEAK CROQUETTES (4 PCS) **12 €**

GALICIAN-STYLE OCTOPUS CROQUETTES WITH PAPRIKA AIOLI **12,50 €**

SALT COD FRITTERS WITH HONEY AIOLI (4 PCS) **12 €**

QUEEN SCALLOPS WITH PORK BELLY AND DEMI-GLACE (4 PCS) **16 €**

SEARED FOIE GRAS ON TOAST WITH CARAMELISED ONION **7 €**

MAINS

OXTAIL INGOT WITH POTATO PARMENTIER	**18 €**
BEEF TENDERLOIN TARTARE ON GLAZED BONE MARROW WITH SHOESTRING FRIES	**18 €**
OKELAN BEEF RIB STEAK WITH CARAMELISED PIQUILLO PEPPERS	**24 €**
BLACK ANGUS BEEF CHEEK CANNELLONI WITH MUSHROOM SAUCE	**17 €**
MISO ALASKAN BLACK COD WITH SHIITAKE AND SALTED TOFFEE	**21 €**
PRAWN CARPACCIO WITH CHIPS BY RAQUEL, FRIED EGG AND AMÉRICAINE SAUCE	**16 €**
MEAGRE AND KING PRAWN CEVICHE WITH ROASTED SWEET POTATO	**17,50 €**

ASK US ABOUT TODAY'S SPECIALS!

SIDES

CRYSTAL COCA BREAD WITH TOMATO	**3,50 €**
SOURDOUGH BREAD	**3,50 €**
GLUTEN-FREE BREAD	**3 €**
EXTRA SAUCE: AIOLI, KIMCHI MAYO OR KETCHUP	**0,50 €**

DESSERTS & ICE CREAM

LOTUS BISCUIT CREAM BUN **7 €**

HOMEMADE BROWNIE WITH VANILLA ICE CREAM **7,50 €**

CHARGRILLED DOUGHNUT WITH STRACCIATELLA ICE CREAM AND NUTELLA **7 €**

CHEESECAKE WITH OREO BISCUIT **7 €**

HOMEMADE CHOCOLATE TRUFFLES (EACH) **2,50 €**

SANDRO DESI ICE CREAM · 1 SCOOP 3 € / 2 SCOOPS 6 €

CHOCOLATE CHIP

MEXICAN VANILLA

STRACCIATELLA

FRESH-SQUEEZED LEMON SORBET

RASPBERRY, LIME AND MINT SORBET

DESSERT WINES

OREMUS TOKAJI 3 PUTTONYOS **9 €**

MISTELA (SWEET GRAPE WINE) **5 €**

SAUTERNES **6,50 €**

TORO ALBALÁ DON PX **6,50 €**

TRY OUR CASA VÍCTOR MINI GIN & TONIC! 6 €

Please tell us about any allergies or intolerances. Prices in euros, VAT included.

WHAT'S ON

WEDNESDAYS
Wine's on us
(La Burlona and Cachondo)
with your dinner, from 8 pm.

THURSDAYS
Wine tastings and winery games
from 8 pm.

CASA VICTOR

NEIGHBOURHOOD TAPAS, DONE PROPERLY

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CARRER DE L'ONZE DE SETEMBRE, 7 · CASTELLDEFELS