



Our aim is to bring joy back to the art of eating, adding an intimate and undeniably Spanish take on your dining experience. Catalan influences are weaved throughout our menu, with award-winning Head Chef, David Vives, expertly blending a hint of European flair into the mix. From delicate dishes to sumptuous feasts, whatever your appetite, 1477 provides a dining experience for all your senses.

STARTERS

Spring salad VEGAN	€18.50
with white beans, seasonal vegetables, baby leaves and a shallot vinaigrette	
Xató salad	€18.50
with endive, Atlantic bonito confit in oil, cod, anchovies and a Romesco sauce	
Atlantic bonito	€22.50
with creamed wild asparagus, sautéed wild asparagus and pearl onions	
Pea royale	€22.50
with trout roe, shoots and algae	
Sautéed seasonal vegetables	€22.50
with scallops and green bean juice	

PASTA AND RICE

Tagliatelle alla puttanesca	€18.50
VEGETARIAN	
Garlic, cherry tomatoes and confit tomato, capers, Kalamata olives, piparra peppers and a tomato sauce with parsley/oregano	
Creamy rice VEGAN	€18.50
with wild asparagus and fairy ring mushrooms	

MAIN DISHES

Tofu VEGAN	€18.50
Smoked tofu with broad beans and peas	
Tempeh VEGAN	€18.50
Tempeh with baked peppers and sautéed seasonal vegetables	

FISH

Sea bass	€30.00
with white garlic sauce, green beans, mange-tout and almonds	
Monkfish	€28.50
with pil-pil sauce, artichokes and seasonal mushrooms	
Hake	€26.50
with peas, wild asparagus and morel mushrooms	
Turbot	€28.50
Grilled turbot with creamed char-grilled peppers and spring onion and Romesco foam	
Sea and mountain	€28.50
Squid stuffed with pork, Catalan ratatouille and mushroom sauce	

MEAT

Matured beef sirloin steak	€32.50
with au gratin potato and piquillo peppers, calçots (large spring onions) and Ibérico ham sauce	
Lamb terrine	€26.50
with potatoes and pearl onion confit. Honey dressing	
Girona Angus beef	€28.50
with a creamy morel sauce and pak choi	
Duck magret	€28.50
with plum and apple purée. Moscatel sauce with dried fruit and nuts	
Ibérico pork shoulder	€28.50
with potato purée, wild asparagus and algae chimichurri sauce	

SIDE DISHES

Salad with endives, walnuts and blue cheese	€6.50
Grilled wild asparagus	€6.50
with Romesco sauce	
Baked potatoes with herbs and spices	€6.50
with Mediterranean herbs and pepper	

CHILDREN'S MENU

Omelette	€8.00
with toasted coca bread rubbed with tomato and drizzled with extra virgin olive oil	
Child's portion of penne pasta	€9.50
with a bolognese or napoletana sauce	
Grilled hake	€14.50
with sautéed vegetables	
Chicken in breadcrumbs	€14.50
with chips	

DESSERTS

Chocolate coulant	€8.00
filled with hazelnuts and vanilla ice cream (15 minutes preparation time)	
Mille-feuille with white chocolate chantilly cream and mascarpone	€8.00
with fresh strawberries, yoghurt and strawberry sorbet	
Tiramisu	€8.00
with port wine prunes and coffee ice cream	
Spring fruit salad	€8.00
with orange blossom, rose petals and mango sorbet	
Selection of ice creams and sorbets	€6.50
Ice creams: Chocolate Vanilla Vanilla and cookies Coconut Sorbets: Lemon Raspberry Strawberry Passion fruit Mango	

If you would like more information about the allergens on our menu, please speak to a member of the team. VAT included.