



BARCELONA PLAZA REIAL

# Ciao Ciao

• CUCINA ITALIANA •



# ANTIPASTI

## BRUSCHETTA

Rodajas de pan casero italiano tostado adornado con tomates troceados, basilic, albahaca y aceite de ajo.

*Roasted italian bread from the stone oven, garnished with tomatoes, basil and garlic.*

## CAPRESE CON MOZZARELLA DI BUFALA

Mozzarella di Bufala Campagna DOP con tomates y aceite de oliva.

*Mozzarella di Bufala Campagna DOP, garnished with tomatoes and olive oil*

## FOCACCIA CON POMODORINI E BASILICO

Trozos de pan de pizza adornado con tomate cherry, aceite de oliva y albahaca.

*Pieces of Pizzabread, garnished with Cherry tomatoes, olive oil and basil*

## CARPACCIO DI MANZO

Lonchas finas de filete de solomillo crudo con rúcula, queso parmigiano y salsa cipriani.

*Thin slices of raw filet mignon, with rocket, parmigiano cheese & Cipriani sauce*

## CALAMARI FRITTI

Fried calamari rings

## ASSORTIMENTO DI FORMAGGI

Plato surtido de quesos italianos mozzarella, parmigiano, gorgonzola, edamm, queso de cabra, feta, uvas y mermelada.

*Italian cheese plate with mozzarella, parmigiano, gorgonzola, goat cheese, edamer cheese, feta cheese, grapes & jelly.*

## PROSCIUTTO CON MELONE

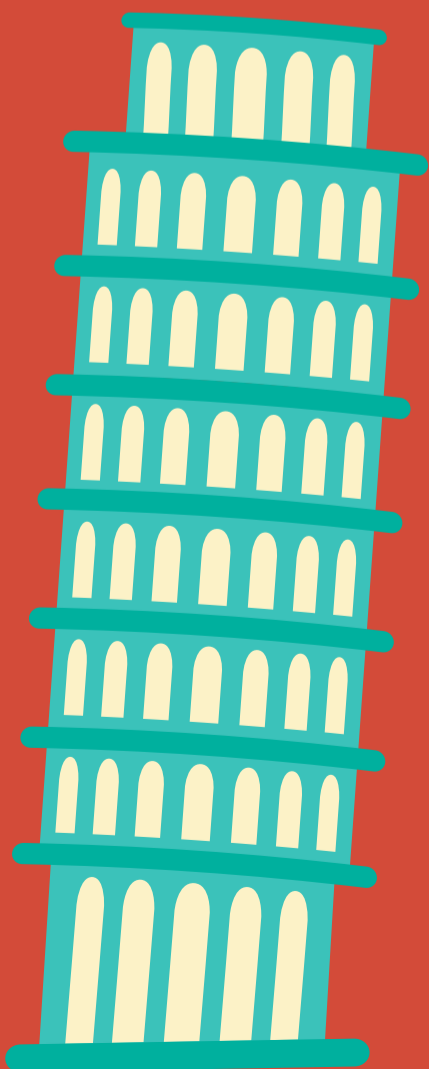
Jamón prosciutto di parma, servido en lonchas finas con melón dulce.

*Prosciutto di Parma ham, served in thin slices, garnished with fresh and fruity honey melon.*

## PIATTO ANTIPASTI ALL ITALIANA

Plato aperitivo italiano con antipastos caseros, jamón bresaola, jamón prosciutto di parma, spianata romana, queso provolone, parmigiano y gorgonzola.

*Italian antipasti plate with homemade Antipasti, Bresaola Ham, Prosciutto di Parma Ham, Spianata Romana, Provolone cheese, Parmigiano & Gorgonzola*



TASTY 

# INSALATA

## INSALATA

### INSALATA MISTA

Ensalada mixta, rúcula, atún, tomate, cebolla roja, zanahoria y queso feta.  
*Mixed salad, made of different salad leaves, rocket, tuna, tomatoes, red onions, carrot and feta cheese.*

### INSALATA CESARE

Letuga romana, pollo, parmigiano, pomodoro, crostini e salsa cesar.  
*Romaine lettuce, chicken breast stripes, parmesan cheese, tomato, croutons and cesar dressing.*

### INSALATA NERO MARE

Ensalada mixta, queso mozzarella, queso grana padano, tomate, albahaca, gambas y vinagre balsámico.  
*Mixed salad, mozzarella cheese, tomatoes, fresh basil, prawns, balsamic vinegar, salt and grana padano cheese.*

### INSALATA FORMAGGI DI CAPRA

Ensalada mixta, nueces, miel y queso de cabra.  
*Mixed salad, made of different salad leaves, walnuts, honey and goat cheese.*

### INSALATA SALMONE E PATATA

Ensalada mixta con vegetales asados, trozos de filete de salmón, patatas, grana padano y tomate cherry.  
*Mixed salad with grilled vegetables, soft pieces of salmon filet, baby potatoes, grana padano cheese and cherry tomatoes.*

### INSALATA CIAO CIAO

Ensalada mixta con vegetales asados, patatas, tiras de solomillo de ternera y gambas.  
*Mixed salad with grilled antipasti vegetables, baby potatoes from the plate & stripes of beef tenderloin and shrimps.*

### BURRATA DI BUFALA

Burrata di Bufala con bresaola, pomodorini e rucola.  
*Buratta di Bufala with Bresaola ham, cherry tomatoes and rocket.*

## ZUPPE

### MINISTRONE

Sopa italiana casera de vegetales.  
*Homemade italian vegetable soup.*

### ZUPPA DI PESCE

Sopa casera de pescado y variedad de frutos de mar.  
*Homemade italian fish soup with different fresh seafood.*



## RISOTTO

### RISOTTO CON TERNERA E FUNGHI

Arroz risotto con tiras de ternera asada, champiñones y salsa casera.  
*Risotto rice in a homemade creamsauce, garnished with fresh mushrooms and grilled beef stripes.*

### RISOTTO CON FRUTTI DI MARE

Arroz risotto con cantidad de frutos del mar en salsa casera de tomate.  
*Risotto rice with vegetables and a lot of fresh seafood in a tomato sauce.*

## BREADS / PANE E CONTORNI

### PANE / BREAD

### PALATINE FRITTE

French fries.

### VERDURE SALTATE

Sauteed vegetables.





BARCELONA PLACSA REIAL

*Ciao Ciao*

• CUCINA ITALIANA •

WWW.CIAOCIAO.RESTAURANT

# PASTA



## TAGLIATELLE AL RAGÚ

Fideos tagliatelle con salsa casera de tomate, carne picada, caldo de vacuno con hierbas finas y queso Grana Padano D.O.P.

*Tagliatelle noodles in a homemade tomato minced meat sauce from beef, with different fresh herbs and Grana Padano D.O.P. cheese on top*

## PENNE AL FORNO

Pasta rigatoni en salsa de tomate casera, tiras de ternera asada y queso mozzarella Fior di Latte cocinados al horno de piedra.

*Rigatoni noodles in a tender tomato-cream sauce with grilled beef stripes, topped with grated Mozzarella Fior di Latte.*

## SPAGHETTI CON POMODORO E BUFALA

Spaghetti en salsa de tomate, mozzarella di bufala, albahaca y aceite de oliva.

*Spaghetti in a original homemade italian tomato sauce, pieces of fresh tomatoes, basil and on top Mozzarella du Bufala and olive oil.*

## SPAGHETTI AGLIO E OLIO

Pasta con ajo tostado en aceite de oliva italiano con peperoncinis picantes, olivas, cherry y perejil.

*Garlic clove, roasted in italian olive oil, with cherry tomatoes, olives, hot peperoncinis and parsley.*

## SPAGHETTI PESTO ROSSO

Pasta con pesto rojo de tomates deshidratados, rúcula, nueces y queso feta tierno.

*Spaghetti in a homemade red pesto from sun dried tomatoes, fresh rocket and tender feta cheese with pine nuts.*

## PENNE AL ARRABBIATA

Peperoncinis picantes en salsa de tomate con finas hierbas, olivas, tomate cherry y queso parmigiano.

*Penne with hot peperoncinis in a tender tomato herb sauce with olives, cherry tomatoes and fresh Parmigiano.*

## PENNE CARNE E FUNGHI

Tiras de vacuno con champiñones en salsa italiana de hierbas finas.

*Penne fresh mushrooms in a italian cream sauce with herbs and beef stripes.*

## LASAGNE AL FORNO

Lasaña casera de vacuno. *Homemade lasagne with beef.*

## TORTELLONI AI QUATTRO FORMAGGI

Tortelloni casero relleno de queso ricota en deliciosa salsa cuatro quesos y nueces al toque caramelizado.

*Handmade Pastabags, filled with italian ricotta cheese, in a tender cheese sauce made from four different italian cheeses.*

## SPAGHETTI ALLA CARBONARA

Spaghetti con bacon italiano, huevos y queso grana padano.

*Spaghetti with italian bacon, eggs, pepper and Grana Padano cheese.*

## TAGLIATELLE SALMONE E PANNA

Fideos tagliatelle con salmón fresco, crema de hierbas finas, cebolla y perejil.

*Tagliatelle noodles with pieces of fresh salmon in a herbal cream sauce with onions & fresh parsley.*

## PENNE DEL CARABINIERE

Pasta con salsa casera de tomates cherry y hierbas finas acompañado de tomate deshidratado, mozzarella di bufalla y picante salchicha italiana.

*Penne in a homemade tomato herb sauce, garnished with sun dried tomatoes, mozzarella di bufalla and spicy italian salsiccia sausage.*

## TAGLIATELLE SCAMPI E SPINACI

Fideos tagliatelle con gambas, servido con pesto casero de albahaca, crema de hierbas finas y espinaca.

*Tagliatelle noodles with prawns in homemade basil pesto, with different herbs, cream, prawns and fresh spinach.*

## SPAGHETTI FRUTTI DI MARE

Frutos de mar con salsa casera de tomate, vino blanco y hierbas finas. Inspirado en receta antigua de familia.

*Spaghetti with fresh seafood in a homemade tomato sauce, white wine and herbs. According to an old family recipe.*

## TAGLIATELLE AL GORGONZOLA E NOCI

Fideos tagliatelle en salsa fresca de gorgonzola, tiras de pollo asado, brocoli y nueces.

*Tagliatelle in a homemade Gorgonzola-cheesesauce, with grilled chicken stripes, broccoli and walnuts.*

*Enjoy*

# PIZZA

## PIZZA MARGHERITA

Salsa de tomate, hierbas finas, queso mozzarella, aceite de oliva y albahaca fresca. Hecho a mano en horno de piedra.

*Fruity tomato sauce, fine herbs, garnished with Mozzarella cheese, olive oil and fresh basil. Handmade from the stone oven.*

## PIZZA SALAMI

Salsa de tomate, hierbas finas con queso mozzarella y salami.

*Fruity tomato sauce, fine herbs, garnished with mozzarella cheese and salami.*

## PIZZA FUNGHI

Salsa de tomate, hierbas finas, queso mozzarella, champiñones y aceite de oliva.

*Fruity tomato sauce, fine herbs, garnished with mozzarella cheese, white mushrooms and olive oil.*

## PIZZA MEZZOGIORNO

Salsa de tomate, hierbas finas, queso mozzarella, champiñones y salami calabrese italiano picante.

*Fruity tomato sauce, fine herbs, garnished with mozzarella cheese, mushrooms and spicy italian calabrese salami.*

## PIZZA SALAMI MILANO

Salsa de tomate, hierbas finas, queso mozzarella y salami de milano.

*Fruity tomato sauce, fine herbs, garnished with mozzarella cheese and salami from milano.*

## PIZZA CIAO CIAO

Salsa de tomate, hierbas finas, queso mozzarella, jamón dulce, salami, champiñones y guindillas.

*Fruity tomato sauce, fine herbs, garnished with mozzarella cheese, ham, salami, mushrooms and peppers.*

## PIZZA TONNO

Salsa de tomate, hierbas finas, queso mozzarella, atún, cebolla roja.

*Fruity tomato sauce, fine herbs, garnished with mozzarella cheese, tuna, red onions.*

## PIZZA SCAMPI

Salsa de tomate, hierbas finas, queso mozzarella, gambas tostadas Albahacas y crema fresca.

*Fruity tomato sauce, fine herbs, garnished with mozzarella cheese, roasted prawns, basil and crème fraiche.*

## PIZZA CALZONE

Calzone relleno de salsa de tomate, queso mozzarella, jamon dulce, champiñones, salami y guindillas.

*Pizzabag filled with tomatosauce, Mozzarella, peppers, salami and mushrooms.*

## PIZZA GORGONZOLA

Salsa de tomate, hierbas finas, queso mozzarella, espinaca, nueces, queso gorgonzola y aceite de ajo.

*Fruity tomato sauce, fine herbs, mozzarella cheese, spinach, walnuts, italian gorgonzola cheese and garlic oil.*

## PIZZA PROSCIUTTO DI PARMA

Salsa de tomate, queso mozzarella, jamón di parma, rúcula, tomate cherry y queso grana padano.

*Fruity tomato sauce, fine herbs, garnished with Mozzarella Fior di Latte, fresh rocket, grana padano cheese, fresh tomatoes and prosciutto di parma.*

## PIZZA QUATTRO FORMAGGI

Salsa de tomate, finas hierbas y mezcla especial de cuatro quesos italianos.

*Fruity tomato sauce, fine herbs and garnished with four different italian cheeses.*

## PIZZA NAPOLI

Salsa de tomate, mozzarella fior di latte, anchoas, aceituna y alcaparras.

*Fruity tomato sauce, Mozzarella Fior di Latte, anchovies, olives and caper.*

## PIZZA SCAMPETTI CON CAPRA

Salsa de tomate, hierbas finas, gambas, queso mozzarella, queso de cabra francés perejil y ajo.

*Tomato sauce, fine herbs, Mozzarella cheese, prawns, garlic, fresh parsley and french goat cheese.*

## PIZZA BUFALA

Salsa de toma te, mozzarella, finas hierbas, salami, olivas, champiñones y mozzarella de bufala.

*Fruity tomato sauce, fine herbs, garnished with salami, olives, mushrooms and Mozzarella di Bufala.*

## PIZZA BRESAOLA E RUCOLA CON BURRATA

Pizza hecha a mano al horno de piedra, con salsa casera de tomate, hierbas finas, mozzarella, bresaola, cherry tomatoes, rucola y burrata.

*Handmade pizza from the stone oven with homemade tomato sauce, rocket, herbs, Fior di latte Mozzarella, bresaola ham & garnished with Burrata cheese*

# PIZZA



## PIZZA AMERICANA

Salsa de tomate, hierbas finas, queso mozzarella, Patatas fritas.

*Fruity tomato sauce, fine herbs, garnished with Mozzarella cheese & french fries.*

## PIZZA DIAVOLO

Salsa de tomate, hierbas finas con queso mozzarella y spianata piccante.

*Fruity tomato sauce, fine herbs, mozzarella cheese and spicy ham.*

## PIZZA FRUTTI DI MARE

Salsa de tomate, hierbas finas, queso mozzarella y frutti di mare.

*Fruity tomato sauce, fine herbs, garnished with mozzarella cheese & seafood.*

## PIZZA BUFALINA

Salsa de tomate, hierbas finas y queso mozzarella di bufala.

*Fruity tomato sauce, fine herbs, garnished with mozzarella di bufala cheese.*

## PIZZA 4 STAGIONI

Salsa de tomate, hierbas finas, queso mozzarella, champiñones, olivas, jamon dulce y alcachofas.

*Fruity tomato sauce, fine herbs, garnished with mozzarella cheese, mushrooms, olives, ham and artichoke.*

## PIZZA PROSCIUTTO COTTO

Salsa de tomate, hierbas finas, queso mozzarella y jamón dulce.

*Fruity tomato sauce, fine herbs, garnished with mozzarella cheese & cotto ham.*

## PIZZA VEGETARIANA

Salsa de tomate, hierbas finas, queso mozzarella, calabacín, berenjena, pimiento dulce.

*Fruity tomato sauce, fine herbs, garnished with mozzarella cheese, zucchini, eggplant, sweet bell pepper.*

## PIZZA AL TEGAMINO

### PIZZA ITALIANA

Salsa de tomate, hierbas finas, queso burrata, tomate secco, anchoas y alcaparas.

*Fruity tomato sauce, fine herbs, garnished with burrata cheese, dry tomatoes, anchovies and capers.*

### PIZZA MORTADELLA

Salsa de tomate, hierbas finas, queso mozzarella, stracciella, pistacchio y mortadella.

*Fruity tomato sauce, fine herbs, garnished with mozzarella cheese, stracciella, pistacchio & mortadella ham.*

### PIZZA TARTUFATA

Salsa de tomate, hierbas finas, queso mozzarella, salsiccia, champiñones y tartufo.

*Fruity tomato sauce, fine herbs, mozzarella cheese, salsiccia sausage, mushrooms and truffle.*

### PIZZA GENOVA

Salsa de tomate, queso mozzarella, pesto, tomate, cherry, salmone.

*Fruity tomato sauce, fine herbs, garnished with Mozzarella Fior di Latte, pesto, different tomatoes and salmon.*

## PIZZA DOLCI

### CALZONE NUTELLA

Calzone con Nutella.

*Calzone with chocolate cream.*

### FOCACCIA NUTELLA

Focaccia con Nutella.

*Pizzabread with chocolate cream.*







# CARNE, PESCE E DOLCI

## CARNE E PESCE

### PETTO DI POLLO AL GORGONZOLA

Pechuga de pollo asado al horno con queso mozzarella y tomates. Servido con salsa casera de queso gorgonzola, patatas y vegetales.

*Tender chicken breast, grilled, baked in the stone oven with mozzarella cheese and tomatoes. Served on a homemade Gorgonzola cheese sauce. On side baby potatoes and vegetables.*

### BISTECCA DI MANZO

Carne de vacuno Black Angus original a la parrilla, adornado con sal marina, patatas baby y vegetales asados.

*Grilled rump steak from black angus beef, garnished with sale marino. On side potatoes and roasted vegetables.*

### COSTOLETTE D'AGNELLO

Chuleta de cordero a la parilla con ajo, romero, patatas y crema agria.

*Grilled Lamb chops with garlic, rosemary, baby potatoes and sour cream.*

### FILETTO DI MANZO

Lomo de ternera a la parilla con sal marina, eneldo, patatas y vegetales.

*Grilled beef tenderloin, garnished with sale marino and dill. On side baby potatoes and vegetables.*

### FILETTO DI MANZO AL TARTUFO

Solomillo de ternera a la parrilla, rodaja de trufa negra, queso parmigiano con salsa casera de vino tinto, baby patatas y vegetales.

*Grilled beef tenderloin, on top slice of black truffle & parmigiano cheese, served on a homemade Barolo redwine sauce. On side baby potatoes and vegetables.*

### BURATTA BURGER

Pechuga de pollo frita, Pesto Genovese, Buratta, pomodori e patate fritte.

*Fried chicken breast, pesto genovese, buratta cheese, tomatoes & french fries.*

### CHEESEBURGER

Insalata, cipolla rossa, pomodori, manzo, Mayo CiaoCiao e patate fritte.

*Beef patty, salad, red onions, tomatoes, ciao ciao burger sauce & french fries.*

### SALMONE GRIGLIATO CON SPINACI

Salmon fresco de Noruega, espinaca con trufa y vegetales.

*Fresh salmon from Norway, on side truffled spinach and vegetables.*

### SALMONE SALSA OLANDESE

Salmon fresco de Noruega con patatas y salsa casera hollandaise.

*Fresh salmon from Norway, on a homemade hollandaise sauce and on side baby potatoes.*

### SCAMPI ALLA GRIGLIA CON RISOTTO

Langostinos a la parrilla en aceite de oliva al toque de ajo. Acompañado de arroz mascarpone de tomate y pan de ajo.

*Prawns grilled in garlic-olive oil vinegar, on side tomato-mascarpone rice and garlic bread.*

## DOLCI

### TIRAMISÚ

Dulce italiano clásico casero, crema de mascarpone con galleta francesa, café oscuro y licor de amaretto.

*The classic italian sweet, crème of Mascarpone with delicious french bis- quits, fine and dark coffee and a shot of amaretto liquor. Our homemade Tiramisu.*

### PROFITEROLE

Buñuelos caseros, relleno de crema y adornado con virutes de chocolate y crema de chocolate.

*Homemade cream puffs, filled with tender cream and icing sugar, garnis- hed with soft chocolate sauce.*

### PANNA COTTA AI FRUTTI DI BOSCO

Dulce italiano tradicional casero crema fresca de leche con frutos del bosque.

*A traditional italian sweet - fresh cream with milk, slowly cooked, garnished with delicious wild berrie sauce - the homemade Panna Cotta.*

### CREMA DI BISCOTTI E FRAGOLA

Crema dulce de mascarpone con fresas frescas, servida en base de galleta molida y salsa de fresas.

*Sweet mascarpone cream with fresh strawberries, served on a crumble ground and strawberry sauce on top.*

### MACEDONIA DI FRUTTA

Fresas frescas y miel.

*Mixed bowl of fruits with honey.*

### CANNOLO SICILIANO

Cannolo siciliano con crema dulce. Italian bisquits filled with sweet cream.

WWW.CIAOCIAO.RESTAURANT

# *Ristorante Ciao Ciao*

LA RAMBLA, NUM.52 /  
08002 BARCELONA  
PLAÇA REIAL

