

BARCELONA MENU DECODER By Mark de la Vina

GENERAL TERMS	POPULAR DISHES	STAPLES
<p>menjar to eat beure to drink menjar food restaurant restaurant café café cambrer/cambreira waiter/waitress compte bill propina tip esmorzar breakfast dinar midday meal, lunch sopar evening meal, dinner, supper merienda afternoon snack ganivet knife forquilla fork cullera spoon got glass gel ice tovalló napkin bon profit! Bon appétit!</p>	<p>amanida catalana Catalan salad made with lettuce, onion, cucumber, tomato and olives, and topped with assorted cured meats botifarra amb mongetes Catalan pork sausage with white beans bunyols deep-fried pastry filled with fish, cheese, sausage or ham calamars farcits squid stuffed with chopped meat or mushrooms escalivada dish made from grilled eggplant, red peppers, tomatoes and onions escudella meat stew with beans, potatoes, and vegetables fideuá Catalan paella, made with vermicelli noodles instead of rice fricandó braised beef or veal with a rich sauce, sometimes served with mushrooms pa amb tomàquet toasted bread smeared with tomato and garlic and drizzled with olive oil parrillada a varied platter of grilled fish tortilla de patatas a round, thick potato omelette, cut into wedges</p>	<p>bou beef pollastre chicken carn de porc pork bistec steak xai lamb peix fish bacallà salt cod vedella veal pa bread sopa soup formatge cheese</p>
OTHER FOOD ITEMS	DRINKS AND DESSERT	
<p>avellana hazelnuts; staple of the Catalan diet botifarra negra pork blood sausage canelons square pieces of thin pasta filled with a mixture of meat, bread crumbs, and either white wine, sherry, or vermouth; served on special occasions cargols snails, often roasted in a casserole dish or cooked in a sauce made from garlic, olive oil and parsley coca thin, flatbread-like snack with either savory (e.g. tuna, red peppers) or sweet (sugar; pine nuts) toppings embotits general name for meat products, such as sausage and ham esqueixada cod salad garrotxa circular-shape goat cheese, also known as pell florida olivas olives pernil cured ham samfaina sautéed eggplant and vegetable mixture that tops such fish as salt cod suquet stew-like sauce used primarily in fish dishes xampinyons mushrooms xató escarole salad with fish</p>	<p>aigua water aigua amb gas sparkling water café amb llet café con leche orxata a milky white beverage made from tiger nut cervesa beer cava Catalan champagne vermut vermouth; very much a part of tapas culture ratafia catalana liqueur made from walnuts and anise, oregano, chamomile or cinnamon turrón de Agramunt nougat candy made with almonds or hazelnuts, honey, egg whites and sugar crema Catalana similar to crème brûlée, topped with caramelized sugar panellets baked ball-shaped pastries made from boiled, mashed sweet potato, ground almonds and pine nuts mató de Montserrat fresh cheese made from cow or goat milk, served with honey as a dessert</p>	