and Tradition ..

QR-Code zur
Speisekarte von Bcn
Taste And Tradition

#### **Bcn Taste And Tradition Menu**

https://menulist.menu 4210 Roseland St, Houston, Texas, USA, 77006, United States (+1)8328343411 - http://www.bcnhouston.com/









The menu of Bcn Taste And Tradition from Houston includes 44 dishes. On average, <u>dishes or drinks on the menu</u> cost about \$24.9. The categories can be viewed on the menu below. What <u>User</u> likes about Bcn Taste And Tradition:

In addition to the regular menu, there is a vegan menu. Many vegan appetizers, salads, a few suppening, and several vegan main thing to choose. I only ordered from the vegan menu and tried to start the Papas band, and watermelon and greensalat, followed by drowning and Fava-Fricassee, ratatouille and basil rice, and with obst for dessert (it was either that or sorbet). beautiful atmosphere and very professional staff... read more. What User doesn't like about Bcn Taste And Tradition:

Pros: 1. Service was good 2. Some dishes were good Cons: 1. Some dishes were very greasy, I.e. the roast piglet too greasy we can't eat it. 2. Portion size: are you kidding about the portion size? I got duck breast and it's probably 1/3 comparing what's normally offered at other high end restaurants 2. The interior sucks: at this price level, it's not about the food itself but the whole experience, including service... read more. When the weather is pleasant you can also have something outside. Bcn Taste And Tradition from Houston offers delectable, light digestible Mediterranean cuisine with its typical dishes, Particularly with the bite-sized, *Tapas* you can't absolutely nothing wrong, because there is something for all tastes. There are also scrumptious American meals, for example, burgers and grilled meat, You can also discover delicious South American dishes in the menu.



Non alcoholic drinks

**TONIC** 

Alcoholic drinks

**SANGRIA** 

Pasta

**RAVIOLI** 

Süße desserts

**CHOCOLATE MOUSSE** 

Antipasti

**BURRATA** 

Extras

**GINGER** 

Tapas

**PATATAS BRAVAS** 

Main course

**SEA BASS** 

**Hand-crafted margaritas** 

WATERMELON

**Italian specialties** 

**RISOTTO** 

Sushi or sashimi

**OCTOPUS** 

Drinks

**DRINKS** 

Neighborhood burgers

THE CLASSIC

Dessert

**CHOCOLATE MOUSSE CAKE** 

**SORBET** 

Starters

SALADE VERTE

**ANCHOVIES FROM THE CANTABRIAN SEA** 

\$19.0

\$21.0

Soups

FISHERMAN'S SOUP WITH **BRANZINO, SHRIMP AND GARLIC** 

**CROUTONS** 

**GREEN PEA SOUP WITH TEMPURA** LOBSTER, CRISPY JAMÓN \$28.0

**IBÉRICO AND MINT CREAM** 

FRESH GAZPACHO WITH BASIL \$15.0

**LEAVES AND FRUIT** 

Restaurant category

**COCKTAIL** 

**VEGAN** 

**MEDITERRANEAN** 

**DESSERT** 

Seafood

**GRILLED SALMON WITH MIXED** CITRUS WEDGES, SAUTÉED SPINACH, CREAMY BLEU CHEESE **SAUCE AND GOLDEN RAISINS** 

\$36.0

03		60
PA	4	200
		4-

	ROASTED FIDEO PASTA FIDEUÁ , BRANZINO, CLAMS, MUSSELS,	\$38.0	Salads + vegetables	
SHRIMP AND ALIOLI LOBSTER CALDERETA DE		<b>*</b> 40.0	SAUTÉED GREEN PEAS WITH DICED JAMÓN, GARLIC, ARTICHOKES AND FRESH MINT	\$16.0
	MENORCA WITH RICE	\$48.0		
	BOMBA RICE COOKED IN CUTTLEFISH'S BLACK INK WITH CLAMS, MUSSELS AND SCAMPI	\$38.0	MARINATED SALMON, BABY FAVA BEANS, GREEN APPLE, HERBED KEFIR, AND PINK PEPPERCORN VINAIGRETTE	\$19.0
	SALT CURED SPANISH COD BACALAO , TOMATO AND ORANGE ZEST SOFRITO, SAFFRON MOUSSELINE AND GREEN BEANS	\$36.0	SMOKY ROASTED EGGPLANT, RED BELL PEPPERS AND ONION WITH KALAMATA TAPENADE, GOAT CHEESE AND FRESH OREGANO	\$17.0
	GRILLED WILD-CAUGHT BRANZINO WITH AVOCADO, GRAPEFRUIT, PINE NUTS AND WARM MAYONNAISE FOAM	\$58.0	PRAWN AND AVOCADO TIMBAL WITH DICED TOMATO, PINK GRAPEFRUIT AND SESAME LEMON VINAIGRETTE	\$19.0
	Meat		ROASTED BEETS SALAD, KEFIR CHEESE, PISTACHIOS AND RASPBERRY VINAIGRETTE	\$15.0
	SPANISH NOODLES FIDEOS A LA CAZUELA WITH CRISPY IBÉRICO PIG AND SAUTÉED PEPPERS	\$38.0	SEARED TUNA, FRISÉE, MISO- SESAME-LEMON VINAIGRETTE, MANGO AND AVOCADO PURÉE	\$22.0
	SQUAB IN TWO TEXTURES, SAUTÉED PORCINI, PÂTÉ TOAST, PORT WINE REDUCTION	\$48.0	BURRATA SALAD WITH WATERMELON, BABY GREENS, BASIL LEAVES AND VINEGAR	\$19.0
SOUS VIDE RABBIT LOIN STUFFED WITH PRUNE, QUINOA, RATATOUILLE, AND RATAFIA SAUCE GRILLED DUCK BREAST SERVED WITH QUINCE, IDIAZÁBAL CHEESE SAUCE, PINE NUTS AND BALSAMIC VINEGAR REDUCTION		\$38.0	REDUCTION  CUCUMBER, PINEAPPLE, CHERRY TOMATO, AVOCADO, MOZZARELLA, AND SMOKED	
		\$36.0	SARDINE SALAD SERVED WITH PARMESAN AND TOMATO CRUMBLE, DUCK TONGUE CHICHARRONES AND COCONUT SORBET	\$23.0
	SUCKLING IBÉRICO PIG A LA SEGOVIANA , APPLE IN TEXTURES	\$58.0	Desserts	
BCN	GRILLED 80Z FILET MIGNON WITH BCN POTATOES AND GLAZED PEARL ONIONS, SERVED WITH	\$42.0	FRESH PEACH, CAVA SABAYON AND PEACH SORBET	\$12.0
	GRANDMA'S SAUCE		WATERMELON SALAD WITH FRESH MINT, PORT REDUCTION AND CASSIS SORBET	\$10.0
			COFFEE VANILLA CAKE WITH WHIPPED CREAM CHEESE AND	\$12.0

**COCOA POWDER** 

**SMOKED PAPRIKA** 

**CROQUETTES** 

**WAFFLE CHIPS** 

SPANISH IBÉRICO HAM

PATATAS BRAVAS BCN

POTATOES, SPICY OIL AND ALIOLI

FREE-RANGE SUNNY SIDE UP

**CURED SPANISH IBÉRICO HAM** 

**EGGS WITH POTATOES AND** 

SPANISH IBÉRICO HAM AND

**TOASTED PA AMB TOMACA** 

FRESH BEEF TARTARE WITH



TARTA DE SANTIAGO ALMOND CAKE, HOMEMADE LEMON MARMALADE SERVED WITH SWEET MUSCAT WINE	\$15.0	SEARED FOIE GRAS, WILD BERRIES AND CASSIS \$38.0 REDUCTION
CRISPY FILLO DOUGH, CATALÁN VANILLA BRÛLÉE AND AGED RUM RAISINS	\$12.0	Presh Pickled Anchovies \$17.0  Dishes are also prepared with
A SELECTION OF SEASONAL SORBETS	\$10.0	these ingredients
A SELECTION OF SPANISH CHEESES, QUINCE AND WILD BERRIES	\$22.0	TOMATOES PORK
GYPSY 'S ARM SPONGE CAKE FILLED WITH WHIPPED CREAM AND CARAMELIZED CUSTARD	\$12.0	PAPRIKA CHOCOLATE BEANS
CHOCOLATE MOUSSE BAR WITH CARAMELIZED HAZELNUT AND PASSION FRUIT CUSTARD	\$14.0	CHAMPIGNONS HAM
Appetizers		RICE POTATOES
CRISPY BABY ARTICHOKES WITH ROMESCO SAUCE	\$12.0	DUCK
MANZANILLA OLIVES FROM SPAIN	\$8.0	POTATOES
STEAMED MUSSELS WITH SMOKED LEEK SAUCE AND CURED SPANISH IBÉRICO HAM	\$18.0	TOMATE FRUIT CHEESE
SPANISH OCTOPUS SERVED WITH POTATO PURÉE, OLIVE OIL AND	\$28.0	

\$16.0

\$16.0

\$19.0

\$42.0

\$17.0

# These types of dishes are being served



DESSERTS
LAMB CHOPS
SALAD

MUSSELS
LOBSTER
LAMB
BREAD
TOSTADAS

**WRAP** 



PASTA STEAK

SOUP FISH

**APPETIZER** 



### **Bcn Taste And Tradition**

4210 Roseland St, Houston, Texas, USA, 77006, United States Opening Hours: Monday 17:00-21:30 Tuesday 17:00-21:30 Wednesday 17:00-21:30 Thursday 17:00-21:30 Friday 17:00-22:30 Saturday 17:00-22:30

