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LA TRIUNFAL

RESTAURANT

- EST. 2018 -

 Vegetariano - Vegetarià- Vegetarian  Vegano- Vegà- Vegan  Sin Gluten - Sense gluten - Gluten free
 Sin Lacteos - Sense Làctics - Dairy Free

IVA incluído

IVA inclòs

VAT included

Nuestros platos pueden contener alimentos que causan alergias o intolerancias. Consulte con nuestro equipo sobre cualquier intolerancia o alergia.

Els nostres plats poden contenir aliments que causen al·lèrgies o intoleràncies. Consulti amb el nostre equip sobre qualsevol intolerància o al·lèrgia.

Our dishes may contain food who cause allergies or intolerances check with our team about any intolerances or allergies.

Inform customers that they can take away any uneaten food at no additional cost.



WIFI: LATRIUNFAL
PASS: LATRIUNFAL2018

10% suplemento terraza

10% suplement terrassa

Terrace supplement 10%

TAPAS

Catalan Bread with tomato 	4.50
Catalan Pain à la tomat	
Cheeseboard	11.95/21.95
Assortiment de fromages	
Spanish omelette 	6.95
Omelette	
Anchovies in vinegar  	6.95
Anchois au vinaigre	
Nachos La Triunfal	10.50
Nachos La Triunfal	
Iberian ham  	11.95/23.95
Jambon ibérique	
Olive mix   	2.95/5.50
Mélange d'olives	
Russian salad 	7.50
Salade russe	
Cantabrian Anchovies 	10.50
Anchois de Cantabrie	
Fried sausage  	7.50
Chistorra	
Smoked sardine 	9.95
Sardine fumée	
Mini skewers with anchovy and pickles	4.50
Mini brochettes avec anchois et cornichons	
Mini mixed skewers with white anchovies	4.50
Mini brochettes variées accompagnées d'anchois blancs	
HOT TAPAS	
Patatas bravas 	7.50
Pommes de terre bravas maison	
Padrón peppers  	7.50
Poivrons Padrón	
Cod fritters 	12.95
Beignets de morue	
Grilled Provolone 	10.95
Gratin provolone	
Croquettes mushroom/meat/ iberian ham	2.50/ud
Croquettes champignons/cuites /jambon ibérique	
Varied Croquettes (Mushroom, meat, ham) 	13.95/2 ea (6 ud)
Croquettes variées	
Chicken fingers 	8.95
Doigts de poulet	
Fried Pork Belly La Triunfal 	10.95
Torreznos La Triunfal	

THE GARDEN

Truffled Burrata with Barbastro Tomato 	14.95
Burrata truffée avec tomate de Barbastro	
Mixed Green salad with ventresca (tuna)  	13.95
Salade verte assortie à la ventrèche de thon	
Mixed Green salad with seasonal fruit   	13.95
Salade de jeunes pousses et fruits de saison	
Tomato salad with ventresca  	14.95
Salade de tomates avec ventresca	

EGGS

With fried sausage and patatoes 	12.95
Avec chistorras y pommes de terre	
With squid and potatoes 	12.95
Avec chipirones y pommes de terre	
With iberian ham and potatoes 	15.50
Avec jambon ibérique y pommes de terre	
Egg with foie 	16.95
Œuf avec foie	

SEAFOOD

Steamed mussels 	12.95
Muscles de bouchot à la vapeur	
Spanish garlic shrimp  	14.50
Crevettes Scampis	
Fried baby squids 	12.95
Calamar frit	
Grilled cuttlefish  	16.95
Seiche grillée	
Galician octopus  	29.95
Poulpe galicien	
Andalusian style fried squids 	15.50
Calmar national andalou	
Grilled salmon with teriyaki sauce 	19.95
Saumon grillé sauce teriyaki	
Grilled Sea Bass  	19.95
Loup de mer grillé	

VEGATABLES

Vegatables Wok  		10.50
Wok de legumes		
Mushrooms stuffed cheese 		12.95
Champignons farcis au fromage		
Fried eggplants with sugar cane honey 		9.50
Auberginès frites au miel de canne à sucre		
Confitted artichokes with Iberian ham 		14.95
Artichauts confits au jambon ibérique		

BURGER AND SANDWICH

Burger La Triunfal	15.95
Hamburguer La Triunfal	
Sandwich with grilled Beef, pepper & Idiazábal cheese	11.95
Pepito de boeuf au poivre et fromage Idiazábal	

RICE & PASTA

Seafood paella  	23.95/ración
Paella au fruits de mer	
Seafood fideua 	22.95/ración
Fideuá a la marinera	
Black rice with cuttlefish  	21.95/ración
Riz noir à la seich	
Vegetable paella   	20.95/ración
Paella aux légumes	
Spaghetti carbonara	13.95
Spaghetti carbonara	
Gentleman's Paella	25.95/ración
Paella du Gentilhomme	
Mushroom paella with truffle	26.95/ración
Paëlla aux champignons et à la truffe	

WINES

RED WINES	1 gl. Bottle
Blau, Montsant	5.00 19.95
Condado, CastillaL.	3.95 16.95
Viuda Negra, Rioja	5.00 19.95
Nómada, Rioja	29.95
Carmelo 9, Ribera del Duero	6.00 27.50
Ritme, Priorat	29.95
Carmelo Rodero reserva, Ribera del Duero	52.50
Francisco Barona, Ribera del Duero	54.50
Carmelo Rodero Crianza	39.95

SANGRIA

SANGRIA (Red Wine)	8.95 17.95
Tinto de Verano	5.50 15.95
SANGRIA CAVA	9.95 24.95

MEATS

Grilled skirt steak  	18.95
Steak grillé avec pommes de terre	
Matured beef entrecote on hot stone  	35.50
Entrecôte sur pierre	
Steak on hot stone (1kg)  	64.95
Steak sur la pierre	
Iberian BBQ Pork Ribs  	15.50
Côtes ibériques a la BBQ	
Grilled rack of lamb 	19.95
Carré d'agneau grillé	
Iberian pork filet with sweet potato purée  	16.95
Secret ibérique avec purée de patate douce	

DESSERTS

Traditional crema catalana	6.95
Glaces variées	
Ice cream 	6.50
Gelat variat	
Chocolate lava cake	7.50
Coulant au chocolat	
Fresh cheese with honey and nuts	6.50
Fromage frais avec miel et noix	
Homemade cheesecake	7.95
Tarte au fromage fait maison	
Traditional Torrija La Triunfal	7.50
Torrija La Triunfal artesanal	
Tiramisu	7.50
Tiramisu	

DRINKS

WHITE WINES

Janè Ventura, Penedès		15.95
Anahi, Rioja		17.50
Juan Gil, moscatel	4.50	16.95
Cuqueria, Ribeiro		16.95
Condado, Castilla L.	3.95	16.95
Afortunado, Verdejo	4.50	17.95
Torre la Moreira,	4.50	20.95
Albariño Margarita		23.50

CAVAS

CAVA Janè Ventura	5.00 22.95
CAVA Janè Ventura Gran Reserva	32.95

ROSADOS

Condado, Castilla L.	3.95 14.95
Janè Ventura, Penedès	4.50 15.95

10% suplemento terraza

10% suplement terrasse

Terrace supplement 10%

APERITIF & DIGESTIF

Lustao	5.50
Vermuth rosso	4.00
Vermuth Blanco	4.00
Martini rosso	5.25
Martini blanco	5.25
Martini S/Alcohol	5.25
Campari	5.95
	Shnaps 1gl.
Fernet	3.50 5.95
Orujo	3.50 5.25
Blanco/hierbas/crema	3.50 5.25
Limoncello	3.50 5.25
Marie brizard	3.50 5.25
Anis del Mono	3.50 5.25



	Shnaps	1gl.
Grappa	3.50	5.50
Ratafia	3.50	5.50
Frangelico	3.50	5.50
Amaretto	3.50	5.50
Pacharán Baileys	3.50	5.50
Tequila	3.50	6.50
Reposado	3.50	
Jaggermeister	3.50	



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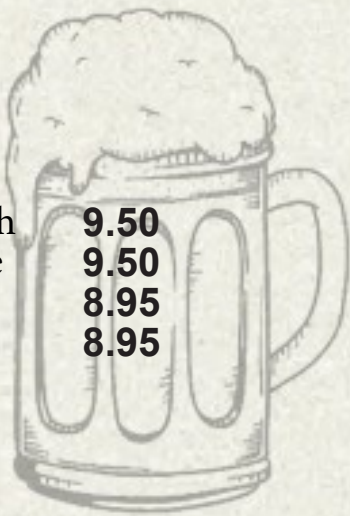
Seagrams, Beefeater, Tanqueray, Puerto de Indias	7.95
Gin Mare, Hendriks, Mombasa, Sapphire, Citadelle, Bulldog, Bombay, Bloom	10.50
Botanicals, Jinzu, Gvine, Brockmans	12.50

ROM

Cacique Brugal, Bacardi, Pampero	7.90
Pampero	9.50
Habana 7	9.50
Millonario	12.95
Zacapa	14.95

WHISKEY

J&B, Ballantines, Red Label	6.50
Black Label, Knokando, Cardhu, Jack Daniels, Jameson	9.50
Talisker, Glendfiddich, Gold Label, Glenrother	10.95
Macallan	14.95
+ 2 € coke, water	



VODKA

Smirnoff, Esristoff Black,	7.90
Absolut Grey Goose	12.95

BRANDY / COGNAC

Mascaró	4.95	Carlos III	5.95
Torres 5	4.95	Torres	5.90
Magno	4.95		

BEER (BOTTLE)

Estrella	3.25
Free Damm	3.25
Free Damm Lemon	3.25
Malquerida	3.80
IPA complot	3.80
Daura (Gluten Free)	3.60
Free Damm Toasted	3.45

BEER (DRAFT)

	1gl.	1/2liter	1 liter
Estrella	3.25	6.00	11.30
Turia	3.55	6.25	11.80
Voll Damm	3.80	6.55	12.30
Clara	3.25	6.05	11.30

COCKTAILS

Mojito	8.95	Sex on the beach	9.50
Spritz aperol	6.50	Tequila sun rise	9.50
Piña colada	9.50	Caipiroska	8.95
Exprese martini	9.50	San Francisco	8.95
Mimosa	6.50		
Negroni	8.95		
Americano	8.95		

SODAS & WATER

Water 0,5	2.95
Water plastic take away 0,5	2.10
Vichy (sparkling water)	2.95
Cocacola, Fanta, Sprite, Nestea, Acuaris	2.95
Bitter	2.95
Tonica Fever	2.95
Granini (Apple, Pineapple, Peach)	2.95
Orange juice	3.95
Bitter Soda, Cinzano c/alcohol 8,5°	4.50
Crodino	3.95



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