

FIRE

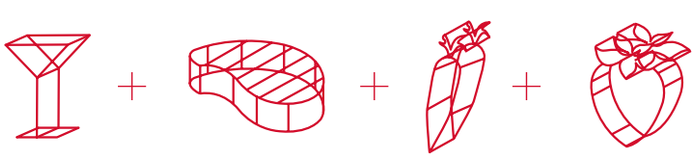
OPPOSITES ATTRACT



An inspired marriage of farm and flames where the primal element of fire is central, it is a seductive setting for spontaneous and theatrical culinary encounters. Taking the raw energy of flames and sparking creativity, FIRE ignites the idea that opposites attract. Each element is paradoxically complementary, co-existing in a space designed to flaunt its contrasts. Center-stage is the wood fire grill, where skilled chefs play with age-old techniques to reinvent modern flavors with an anything-goes vibe.

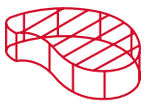
Real food is reinterpreted. Plucked from the earth's elements, the menu turns simplicity on its head where meat, fish and veg get bold and brazen. Ultra-seasonal, organic and foraged ingredients are combined with the unpredictable nature of fire to create an adventurous fusion of unexpected flavors.

The subversive attraction of opposites gives FIRE its provocative flair. It's the scene where flame-grilled food, artful mixology and inventive talent converge. Never too serious and with an upfront attitude, its hypnotic draw burns brightly, throughout the day, and long into the night.



@firebarcelona
#firebarcelona
#oppositesattract

STARTERS



Iberian ham
Acorn-fed Iberian ham with
tomato and coca bread
(G)(PK)
30

Steak tartare and bone marrow
Girona beef tartare, roasted bone marrow,
Sardinian bread and beer mustard
(M)(G)
24



Squid
Lemon aioli, herb crumble,
Piquillo vinaigrette
(MK)(EG)(CR)(G)(SF)
28

Ajoblanco
Tuna tartare, orange,
samphire
(FH)(N)(SF)(G)(ML)
28



Smoked provoleta
Chargrilled peppers, focaccia,
caramelized onion
(ML)(G)(V)
20

Grilled avocado
Garrotxa cheese, pistachio
pesto, chive oil
(N)(ML)(VG)
18

All prices in Euros | VAT included

Fresh local fish. Sustainable coffees and infusions

(N) Nuts, (VG) Vegan, (ML) Lactose, (G) Gluten, (FH) Fish, (EG) Egg, (V) Vegetarian, (CR) Crustacean, (SE) Sesame, (LUPIN) Lupine, (MK) Mollusk, (S) Soy, (CL) Celery, (SF) Sulphite, (PK) Pork, (M) Mustard, (ALH) Alcohol, (PE) Peanuts

Please inform us of any allergy or special dietary requirements
that we should be aware of when preparing your menu request.

FROM THE GRILL



Tenderloin steak
Fillet steak from Girona beef
200g+
33

Iberian pork pluma
Iberian pluma
250g+ (PK)
28

Short ribs
Black Angus yearling beef
400g+
26

Chicken
Free-range chicken breast
400g+
28

CHOOSE YOUR SAUCE FOR MEAT
Chimichurri (SF) / Green pepper sauce (ML)(SF)(ALH) / Red mojo (SF)



Croaker
Fillet of croaker
200g+ (FH)
27

CHOOSE YOUR SAUCE FOR FISH
Confit lemon oil / Pil Pil (FH)(SF) / Green mojo (SF)



Aubergine
Milanese-style, roasted tomato chutney,
smoked Idiazabal cheese, basil
(G)(V)
24

SIDES

French fries (VG) / Smoked potatoes purée (ML) /
Roasted potatoes (VG) / Seasonal salad (VG)
8

Baby gem lettuce / Peppers /
Asparagus / Corn on the cob
10

TO SHARE

Dry-aged ribeye steak of matured beef
Aged prime rib cut 1kg+
120

SIDES AND SAUCES FOR MEAT
Roasted potatoes (VG), Seasonal salad (VG), Chimichurri (SF), Red Mojo (SF)

Sea bass
Whole fish (FH)
90/kg

Check the weight with the waiter

SIDES AND SAUCES FOR FISH
Smoked mashed potatoes (ML), Grilled seasonal vegetables (VG),
Green mojo (SF), Pil-Pil (FH)(SF)

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DESSERTS



Chocolate terrine
Fondant chocolate pâté with
caramelized spiced bread toasts
(ML)(EG)(G)(N)
9

Apple
White satin chocolate parfait,
Madagascar vanilla and cinnamon
(ML)(EG)(G)(N)
9

Sweet tacos
Sweet tacos with strawberry,
rhubarb and Sablé biscuit
(ML)(EG)(G)(N)
9

Biscoff cheesecake
(to share)
Soft cheesecake
with Biscoff biscuit
(ML)(EG)(G)(N)
14

All prices in Euros | VAT included

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