La Dama

Est. 1984

*Welcome to **La Dama**, a Barcelona institution since 1984, where tradition meets imagination in every bite.*

Our menu celebrates the vibrant flavours of Mediterranean France & coastal Italy, enriched with subtle Catalan soul. Classic dishes are accented with contemporary touches. Designed for sharing, each plate invites connection, conversation, and the joy of a table well-loved.

Savor the legacy. Share the moment.

#herlittlesecret *www.la-dama.com* *@theladama*

La Dama

Hors d'Oeuvre

Steak Tartar de La Dama - 27€
Our Signature French Style Beef Tenderloin Steak Tartar & Quail Egg

Calamar Carbonara à la Sayrach (S, P*) - 26€
La Dama's Signature Carbonara with Linguine made from Squid

Tuna Tartar – 28€
Sustainably Sourced Bluefin Tuna with "Eau de Tomate" & Basil Mascarpone

Crudo de Corvina – 25€
Corvina Crudo, Pickled Cucumber, Grapefruit & Sichuan Pepper

Tarragon Oysters (S) – 6€ /ea.
Sorlut No3, Échalote & White Wine Vinegar Dressing

Végétarien

Stracciatella e Cavolo Rosso (V, N*) – 19€
Stracciatella di Bufala, Red Cabbage, Onion Jam & Fried Almonds

Salade de Betterave et Gorgonzola (V, N*) – 17€
Beetroot Salad, Baby Spinach, Gorgonzola Foam & Pistachios

Carciofi Cacio e Pepe (V) – 20€
Grilled Artichokes, Cacio e Pepe Fondue & Fresh Mint

Poireaux Rôstis (V, N) – 19€
Oven Roasted Leeks with Hazelnut Pesto & Horseradish

Primo Piatto

Ravioli di Zucca (V, N) - 31€
Ravioli Stuffed with Pumpkin, Walnuts & Gorgonzola with Sage Butter

Rigatoni al Ragù Bianco (P) – 29€
Traditional White Ragù, Bay Leaf Powder & Parmigiano

Risotto di Porri e Gamberi Crudi (S, V*) - 30€
Risotto with Leeks Purée, Burnt Lemon & Raw Shrimps

Lobster Spaghetti alla Chitarra Arrabiata (S) – 38€
Peperoncino, Garlic & Olive Oil

Bread Service - 4€
Please inform your server of food allergies or dietary restrictions. Dishes may contain traces of nuts.
V – Vegetarian / V* – Vegetarian Opt. / N – Nuts / N* - Nuts Free Opt.
S – Shellfish / P – Pork / P* - Pork Free Opt.

La Dama

Les Plats

Maltagliati Mare e Terra (S) – 28€
Hand-cut Maltagliati Pasta, Cuttlefish & Legumes

Lotte de Mer Grillée – 30€
Monkfish with Saffron Emulsion & Topinambur

Branzino alla Griglia (N*) – 33€
Seabass, Grilled Mushrooms, Mushroom Broth & Pumpkin Chips

Solomillo de Ternera– 37€
Beef Tenderloin, Fried Polenta, Confit Shallots, Sautéed Spinach & Demi-Glace - (180g)

Joue de Bœuf – 29€
Tender Beef Cheeks in a Red Wine & Herb Reduction & Dauphinoise Potatoes

Agneau Grillé - 34€
Grilled Lamb, Purée of Celeriac & Apple, Grilled Fennel & Dehydrated Yogurt Textures

Wellington Duck Magret - 68€ (min. 2 pers.)
Fresh Black Truffle & Mushrooms

Garniture

Truffle Fries (V) - 8€
Hand Cut Potatoes with Truffle & Salty Touches

Roasted Potatoes (V) – 6€
Herbs & Garlic Butter

Broccoli alla Griglia (V) – 7€
Robata Grilled Broccoli, Garlic, Olive Oil & Chili Pepper

Coleslaw à la Maison (V, N*) – 6€
Shaved Cabbage Tossed with Toasted Almonds, Herbs, & a Light Dressing

Salade Verte à la Française (V) – 6€
Classic Leaf Salad with French Vinaigrette

Bread Service - 4€
Please inform your server of food allergies or dietary restrictions. Dishes may contain traces of nuts.
V – Vegetarian / V* – Vegetarian Opt. / N – Nuts / N* - Nuts Free Opt.
S – Shellfish / P – Pork / P* - Pork Free Opt.