

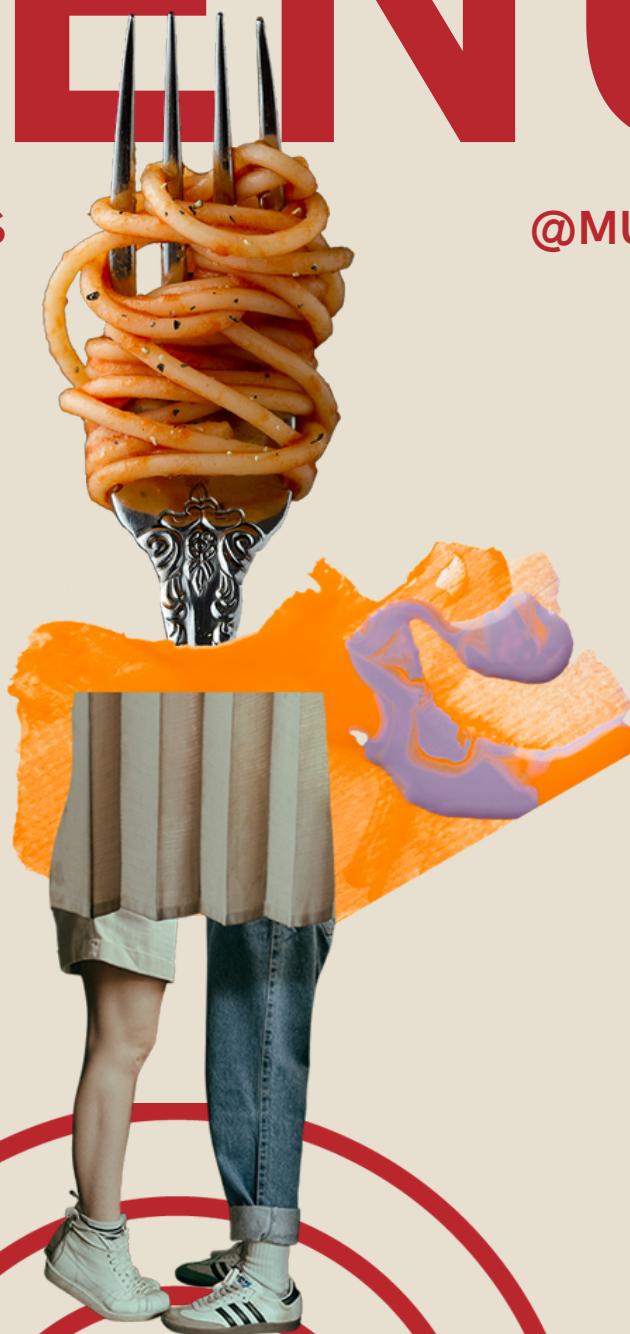
MUSIÚ

PASTA & PIZZA

MENÚ

WWW.MUSIU.ES

@MUSIUBCN



COMBOS

Only on working days, Monday to Friday
from 13:00 to 16:30

COMBO 1

Musiú salad + Musiú pasta + Drink

11,90€

COMBO 2

PPasta + Dessert* + Drink

12,70€

COMBO 3

Musiú salad, Veranito or Verde
+ Pasta + Drink

13,90€

COMBO 4

Musiú salad, Veranito or Verde
+ Focaccia + Drink

13,70€

COMBO 5

Pasta + Focaccia + Drink

13,90€

+2.50€
Add dessert*

*Piadina de Nutella is not included in this promotion.
Combos are not valid for sharing.

 SPICY  VEGETARIAN  DAIRY  CHEESE  NUTS  TOP

STARTERS

MUSIÚ SALAD

A selection of lettuce, cherry tomatoes, goat cheese, bacon, caramelized onion & sunflower seeds with balsamic reduction.

  7,90€

CAPRESE BURRATA

Burrata with lettuce, cherry tomatoes dressed in pesto, olive oil, pepper & balsamic reduction.

    11,20€

VERANITO SALAD

Iceberg lettuce, chicken, avocado, cherry tomatoes, mango with passion fruit & curry mayonnaise.

8,60€

CARPACCIO

Thin slices of veal with arugula, parmesan flakes & lime sauce.

  9,90€

VERDE SALAD

A selection of lettuce, cherry tomatoes, fried onion, cheese with yogurt-mustard dressing & seeds.

    7,70€

TEQUEÑOS

Wheat flour rolls filled with mozzarella cheese. 5 units.

  7,60€



 SPICY  VEGETARIAN  DAIRY  CHEESE  NUTS  TOP

PIADINAS

PIADINA DE PANCETA

Piadina with arugula pesto, mozzarella, scamorza & panceta, topped with paprika.

  7,30€

PIADINA A LOS QUESOS

Piadina with brie cheese, scamorza, mozzarella & caramelized onion, topped with paprika.

  7,30€

FOCACCIAS

FOCACCIA PICOSA

Focaccia with spicy sausage, oregano, mozzarella & a dash of spicy oil.

   6€

FOCACCIA BOSQUE

Rosemary focaccia with pear, scamorza cheese, mozzarella, parmesan & honey

  6€

FOCACCIA A LOS QUESOS

Rosemary focaccia with brie cheese, scamorza & mozzarella.

  6€

FOCACCIA HUMO

Rosemary focaccia with panceta, arugula, mozzarella & scamorza cheese.

 6€

FOCACCIA DELICIA

Focaccia with brie cheese, mozzarella, caramelized onion & tomato jelly.

  6€

All our focaccias have olive oil & chive, if you don't want any of these two ingredients, please let us know when we take your order.

 SPICY  VEGETARIAN  DAIRY  CHEESE  NUTS  TOP

PASTAS

MUSIÚ PASTA

Fusilli with garlic olive oil, peperoncino, oregano & parmesan, topped with cheese & chive.

   7,90€

VERDURAS

Rigatoni with catalan butifarra sausage & sautéed vegetables in tomato sauce, topped with cheese, chive & balsamic reduction.

   8,90€

ARRABBIATA

Rigatoni with tomato sauce, peperoncino, oregano, garlic, capers & Kalamata olives topped with parmesan cheese & chive.

    8,90€

NATA ROSA

Rigatoni with creamy tomato sauce, bacon & cherry tomatoes, sprinkled with parmesan cheese & chive.

  8,90€

SETAS

Rigatoni with creamy sauce of sautéed mushrooms with thyme & topped with parmesan cheese & chive.

   8,90€

PESTO

Rigatoni with basil pesto sauce, dried tomatoes & sprinkled with parmesan cheese.

   8,90€

SPECIALTIES

ELEGANTE

Farfalle with smoked salmon cream, fresh zucchini, dill & chive.

  11,90€


CALA

Artisan tagliatelle dipped in mushroom & prawn sauce, topped with chive.

 12,90€

BOLOGNESE

Artisan pappardelle with sautéed meat tomato sauce, garlic & onions, sprinkled with parmesan cheese & chive.

 12,90€

FIOCCHI

Handmade fiocchi filled with pear & gorgonzola cheese, dipped in arugula pesto & balsamic reduction with sunflower seeds.

   13,20€

ÁVILA

Handmade margherites filled with apple & caramelized onions, served with gorgonzola cheese cream, topped with tomato flakes, chive & pine nuts.

    13,20€



 SPICY  VEGETARIAN  DAIRY  CHEESE  NUTS  TOP

PIZZAS

MARGHERITA

Tomato sauce, mozzarella, parmesan cheese and oregano.

  9,90€

CAPRESE

Tomato sauce, mozzarella, cherry tomatoes, stracciatella and basil pesto.

    14,30€

SALAMI

Tomato sauce, mozzarella, spianata calabra (spicy pepperoni), red onion and Kalamata olives.

  13,10€

QUATRE FORMATGES

Mozzarella, brie, scamorza, gorgonzola, nuts and honey.

   14,30€

SALAMI PICANTE

Arrabbiata sauce, mozzarella, capers, spianata calabra (spicy pepperoni), red onion and Kalamata olives.

   13,30€


CREMOSA

Sleek soufflé, mozzarella, pancetta (pork belly) and fresh leeks.

  14,30€

PANCETA

Tomato sauce, mozzarella, pancetta, arugula and parmesan cheese.

 14,50€

DRINKS

WATER KMZERO	1,70€
BOTTLED WATER	2,20€
SPARKLING WATER KMZERO	2,00€
BOTTLED SPARKLING WATER	2,40€
COCA COLA	2,40€
COCA COLA ZERO	2,40€
FANTA ORANGE	2,40€
NESTEA	2,40€
SPRITE	2,40€
AQUARIUS	2,40€
ESTRELLA GALICIA	2,20€ / 2,60€ / 3,70€
BEER 1906 RESERVA ESPECIAL	2,80€ / 3,90€
RADLER	2,80€
NON-ALCOHOLIC BEER	2,80€
PERONI NASTRO AZZURO	3,00€



COCKTAILS

APEROL SPRITZ	6,50€
CAMPARI	4,50€
SANTA TERESA RUM	6,50€
SMIRNOFF VODKA	6,50€
ABSOLUT VODKA	7,00€
PUERTO DE INDIAS	6,00€
BOMBAY SAPPHIRE	7,00€
HENDRICKS	8,00€
RED LABEL	6,50€
BLACK LABEL	8,00€
MOJITO	7,00€
MIMOSA	6,00€
TINTO DE VERANO	5,00€

WINES

☆ TOP

WHITE / EMPENTA	(D.O. Catalunya) Dry with hints of white fruits.	2,60€ glass
WHITE / PRIOS VERDEJO	(D.O. Rueda) Elegant aroma, aniseed nuances & persistent in mouth.	3,50€ glass 15,00€ bottle
☆ WHITE / RIALLA BLANC	(D.O. Terra Alta) Dry, with notes of fruit on the nose and an unctuous mouth.	15,00€ bottle
WHITE / SATIRS	(D.O. Emporda) Elegant, fresh and balanced, with a pear flavor.	16,00€ bottle
ROSE / EMPENTA	(D.O. Catalunya) Fruity and with character.	2,60€ glass
ROSE / EMPENTA	(D.O. Catalunya) Fresh, fruity and smooth.	2,60€ glass
☆ ROSE / PRIOS ROBLE	(D.O. Ribera del Duero) Structured and fresh, with touches of brioche.	3,50€ glass 15,00€ bottle
ROSE / BESLLUM	(D.O. Montsant) Friendly and tasty, with many red fruits.	4€ glass 16,00€ bottle
RED / HEMA CABERNET SAUVIGNON	(D.O. Montsant) Powerful, balanced, spicy and black fruit notes.	16,20€ bottle
RED / MARQUES DE TERAN RESERVA	(D.O.Q. Rioja) Red berry fruits, notes of cocoa, liquorice and toasted flavors. Long and intense.	18,00€ bottle
RED / LAMBRUSCO FIORELLO	(D.O. Emilia Romagna) Berry flavors with balanced acidity.	12,00€ bottle
CAVA / EMPENTA	Macabeu, Xarel.lo i Parellada Fresh, balanced, fine bubbles.	4€ glass 16,00€ bottle

 SPICY  VEGETARIAN  DAIRY  CHEESE  NUTS  TOP

DESSERTS

TIRAMUSIÚ

Mascarpone cream mixed with Frangelico, with a sponge cake dipped in coffee, Nutella & cocoa.

  4,50€

PANNA COTTA

Sweetened vanilla cream thickened with gelatin. It can be served natural, with mango or red fruits toppings.

  4,50€

MARQUESA DE CHOCOLATE

Fusion of milk chocolate & 70% cocoa dark chocolate layered with vanilla cookies.

   4,50€

PIADINA DE NUTELLA

Piadina filled with Nutella, topped with cookies or coconut.

   5,90€

Ask staff for allergens. The charges to the card will be made in the currency of the client, should notify when requesting the bill if you wish otherwise.



INFUSIONS & TEAS

WHITE SATIN

White tea with grapefruit, rose and passion fruit. *Antioxidant & refreshing.*

2,50€

MANHATTAN

Rooibos, apple, cinnamon, orange, carrot and vanilla.

Sweet with citrus touches.

☆ 2,50€

CEILAN BREAKFAST

Strong black tea.
Ideal to drink with milk.

2,50€

INFUSIÓN EQUILIBRIO

Rooibos, chamomile, honey, fennel, anise, blackberry and ginseng.

Digestive & relaxing

2,50€

MAI FENG

Green tea from China.
Antioxidant & aromatic.

2,50€

INFUSIÓN MINT SPLASH

Mint, citronella & chamomile.
One step beyond pennyroyal, refreshing & digestive.

2,50€



COFFEES

Exclusive blend: From the first day we had the support of our friends from Cafés El Magnifico, who, seeing their passion for coffee shared, invited us to develop a unique blend.

Enjoy our balanced coffee, with body, aroma and flavor that represents its origins: Ethiopia, Colombia and Brazil.

HOT

ESPRESSO

Single shot 1,60€

AMERICANO

Espresso & hot water 1,70€

CORTADO

Coffee with a splash of milk 1,80€

CAFÈ CON LECHE

Coffee with milk 2,00€

FLAT WHITE

Double load of coffee with milk 2,10€

CAPPUCCINO

Coffee with milk & cocoa 2,10€

LATTE VAINILLA

Coffee with milk & vanilla 2,50€

MOKACCINO

Coffee with milk, Nutella & cacao 2,50€

CANARIAS

Coffee with milk & condensed milk 3,00€

IRLANDA

Coffee with whiskey, sugar & whipped cream 3,50€

COLD

MUSIÚ

Espresso with Baileys 3,00€

PORTUGAL

Cold coffee with sugar & lemon 3,00€

VIETNAM

Cold coffee with condensed milk 3,00€

GRECIA

Cold coffee shaken with brown sugar 2,00€

SHAKERATO

Espresso shaken with honey & ice 2,50€

MOCA NUTELLA

Coffee with milk, Nutella & whipped cream 3,50€

VIENA

Espresso stirred with cream 3,00€

