

FRANKIE
GALLO
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FOOD MENU

STARTERS

Marinated olives VEGAN **4.00**
with mediterranean herbs

Homemade brava's fries **7.00**
Frankie's style

Morelli croquette VEGETARIAN **8.00**
Spinach and gorgonzola (4 u.)

Vitello tonnato **14.00**

Porchetta **13.00**
with pickles, mustard and honey sauce

Melanzane alla parmigiana VEGAN **12.00**

Focaccia VEGAN **4.80**
with rosemary and coarse salt

Mortadella **7.80**

Burrata, cherry tomatoes and Basil VEGETARIAN **13.50**

Fried squid, lime and sage **12.80**

Tomato salad VEGAN **10.00**
with spring onion and basil

Lettuce hearts salad VEGETARIAN **8.70**
Lettuce hearts, mushrooms, cherry tomatoes,
wood oven roasted onion, radish and mustard vinaigrette

PASTAS

Spaghetti alla Carbonara **12.00**
Guanciale, egg yolk, pecorino, Grana Padano
and black pepper

Rigatone with sausage alla arrabiata **14.00**
with parmesan

Rigatone **10.00**
with genovese pesto and ricotta

Children's pasta **9.80**
Spaghetti with tomato sauce and Grana Padano

Pasta gluten free SUPPLEMENT **DE 1€**
with Genoese pesto, sausage arrabiata or tomato

ALLERGENS

STARTERS
Marinated Olives VEGAN, SULFITES
Homemade Frankie-Style Fries VEGAN, TRACES OF GLUTEN
Mayonnaise EGG, SOY, SULFITES
Morelli Croquettes GLUTEN, EGG, DAIRY, NUTS
Vitello Tonnato EGG, FISH, DAIRY, NUTS, CELERY, SULFITES, LUPINS
Porchetta with Pickles, Honey Mustard Sauce MUSTARD, SULFITES
Melanzane alla Parmigiana GLUTEN, DAIRY
Focaccia VEGAN, GLUTEN, SOY
Burrata with Cherry Tomatoes and Basil DAIRY
Fried Calamari, Lemon, and Sage GLUTEN, FISH
Mortadella NUTS
Tomato Salad VEGAN, TRACES OF GLUTEN, SULFITES, LUPINS
Heart Salad VEGAN, TRACES OF GLUTEN, SOY, MUSTARD, SESAME, SULFITES

PIZZAS
Margherita GLUTEN, DAIRY, SOY
Cotto Funghi GLUTEN, DAIRY, SOY
Peperoni GLUTEN, DAIRY, SOY
Parmigiana GLUTEN, DAIRY, SOY
Speckzola GLUTEN, DAIRY, SOY
Temato VEGAN, GLUTEN, SOY
Amatriciana GLUTEN, DAIRY, SOY
Puttanesca GLUTEN, FISH, DAIRY, CELERY, SULFITES, SOY, LUPINS
Arrabiata GLUTEN, DAIRY, SOY
Gallo GLUTEN, DAIRY, SOY, SULFITES
Four Cheese GLUTEN, DAIRY, SOY
Truffle Carbonara GLUTEN, EGG, DAIRY, SULFITES, SOY
Django GLUTEN, DAIRY, FISH, CELERY, SULFITES, LUPIN, SOY
Vesuvius GLUTEN, EGG, SOY, DAIRY, SULFITES
Mamma Porca GLUTEN, DAIRY, MUSTARD, LUPIN, SOY, SULFITES

PASTA
Spaghetti Carbonara GLUTEN, EGG, DAIRY, TRACES OF SOY
Rigatone with Salsiccia GLUTEN, EGG, TRACES OF SOY, SULFITES, DAIRY
Rigatone with Pesto GLUTEN, EGG, DAIRY, CELERY, NUTS, TRACES OF SOY
Kids' Spaghetti GLUTEN, EGG, DAIRY, TRACES OF SOY
Gluten-Free Pasta TRACES OF SOY, TRACES OF LUPIN

EXTRAS
Burrata DAIRY, Mozzarella DAIRY, Gorzonzola DAIRY

POSTRES
Tiramisú GLUTEN, HUEVO, LÁCTEO
Panna cotta de vainilla LÁCTEO
Helado artesano HUEVO, LÁCTEO, FRUTOS CON CÁSCARA
Affogatto HUEVO, LÁCTEO
Mini pizza de nutella GLUTEN, HUEVO, LÁCTEO, FRUTOS CON CÁSCARA, SOJA
Tarta de queso con coulis HUEVO, LACTEO

PIZZAS

CLASSICS TOMATO AND MOZZARELA BASE

Margherita VEGETARIAN **10.80**
Grana Padano, basil

Cotto Funghi **13.50**
Mushrooms, cooked ham

Pepperoni **14.20**
Iberian chorizo, roasted onion, coriander

Parmigiana VEGETARIAN **14.50**
Aubergine, ricotta, cherry tomatoes,
basil, Grana Padano, oregano

Speckzola **14.90**
Speck ham, gorgonzola, figs and
rocket salad, rosemary oil

RED TOMATO BASE

Gallo **16.00**
Spicy tomato sauce, pickled chicken,
curry apple puree, radish, rocket,
and pickled red onion

Temato VEGAN **14.00**
Garlic, spring onion, basil, oregano,
thyme, roasted tomatoes, olives,
yellow tomatoe base EXTRA BURRATA **3.00**

Amatriciana **12.50**
Guanciale, Pecorino romano, black pepper

Puttanesca **11.50**
Garlic, olives, capers, anchovies, oregano, basil

Arrabiata **13.50**
Garlic, chili, burrata, parsley,
black pepper, oregano

WHITES MOZZARELLA BASE

Four cheeses VEGETARIAN **15.00**
Smoked scamorza, gorgonzola, Grana Padano,
fried cassava sweet potato, sage and black pepper

Truffle carbonara **18.20**
Guanciale, egg, pecorino, Grana Padano,
and black truffle

Django **13.50**
Butifarra (catalan sausage), roasted peppers,
garlic, capers, basil, Grana Padano

Mamma Porca **18.00**
Smoked scamorza, baked aubergine,
porchetta, mustard and honey sauce, rosemary

Vesubio **15.80**
Scarmoza, guanciale, egg and brava sauce



EXTRAS

BURRATA	3.00
TRUFFLE	3.50
BUTIFARRA	2.00
MOZZARELLA	2.00
GORGONZOLA	1.80
PEPPERONI	1.50
PROSCIUTTO COTTO	1.50
CHERRY	1.50
GUANCIALE	1.50
MUSHROOMS	0.70

DESSERTS

Tiramisu VEGETARIAN **7.00**

Vanilla panna cotta VEGETARIAN **4.80**
Traditional peidmontese dessert made
of cooked cream, accompanied with berries

Homemade Icecream VEGETARIAN **6.00**

Affogato VEGETARIAN **4.80**
Scoop of homemade vanilla ice
cream "drowned" in espresso coffee

Nutella mini pizza VEGETARIAN **6.80**
with hazelnut ice cream

Cheese cake VEGETARIAN **7.50**
with berries coulis

PIZZA LIMITED EDITION

ASK OUR WAITERS



FRANKIE
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DRINKS MENU

WINES

Wineads

WHITE

Sospechoso Macabeo, Verdejo, Airén. Castilla y Leon	3.50/18
Freye Orgànic Parellada y Muscat. Penedés	4.00/20
Fenomenal Rueda. Verdejo	22
Abadía San Campio Albariño. Rías Baixas	26

RED

Sospechoso Tempranillo, Tinta de Toro, Castilla y León	3.50/18
Veinat Garnatxa, Montsant	4.00/20
Freye Organic Syrah, Tempranillo	4/23
Can Estruc Garnacha, Syrahm Cariñena	28

ROSE

Sospechoso Bobal, Tempranillo. Castilla y León	3.50/18
Freye Orgànic Syrah y Sumoll, Pendès	4.00/20

SPARKLING

Esmel brut nature Xarel·lo, Macabeu y Parellada, Penedés	4/19
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COCKTAIL

OF THE DAY

10

COCKTAILS

MICHELADA	8.50
Moritz beer, lime, Tabasco, Perrins, tequila, secret of the house	

APEROL FRANKIE SPRITZ	7.25
Aperol, sparkling wine, soda	

SPICY PASSION MARGARITA	10.00
Tequila Rooster, passion fruit, spicy liqueur, lime, Agave	

NEGRONI	9.50
Gin, Campari, vermouth	

MARGARITA	9.50
Tequila, lime, orange liqueur	

MOSCOW MULE	9.50
Vodka, lime, ginger beer	

GIN FLORALE	8.50
Tanqueray 00, elderflower, lemon, soda water	

MOJITO CHACHACHA	9.50
Rum, mint, lime, brown sugar, soda	+ 1€ FLAVOUR

ESPRESSO MARTINI	9.50
Coffe, coffe liquour, vodka	

GIN BASIL SMASH	9.50
Gin, lemon juice, basil	

SPIRITS

GIN

Gin Master's	5.00
Macaronesian Gin	6.00
Tanqueray 0.0	6.50
Hendricks's Gin	7.00

WHISKY

Monkey Shoulder	7.00
Glenfiddich 15 años	12.00
Whisky NYC 8 años	5.00
Balvenie Stories 12 años	13.00
Four Roses	8.00

RUM

Ron Pujol Dorado	4.00
Ron Barceló Añejo	5.00
Bacardi Carta Blanca	6.00
Ron Barceló Imperial	6.50

VODKA

Vodka Moskovaskaya	4.00
Vodka Absolut	6.00

LIQUORS

Amartetto Malavita	3,50
Pacharan Baines Oro	5.00
Terras Celtas Aguardiente Orujo	3.00
Terras Celtas Aguardiente cafe	3.00
Terras Celtas Aguardiente Hierbas	3.00
Tequila Rooster Blanco	5.00
Tequila Rooster Rojo Añejo	7.00
Tequila Volcán de Mi Tierra Blanco	10.00
Anís del Mono	3,50
Baileys	4.00
Laranxa Licor de Naranja	4.50
Jägermeister	4.50
Limoncello	4.00
Ratafia L'Hòstia	4.50
Mezcal Unión Uno	7.00

SOFT DRINKS

Water/ Sparkling water	2,60 1/2L 3,00 1L
Coca-cola/ zero/zero zero	3,10 BOTTLE (35CL)
Sprite (35cl)	3,10
Fanta lemon/Orange	3,10
Indian tonic/ Ginger Ale/Ginger tonic	3,00 BOTTLE BLISS
Juices	
Minute Maid Selection	3,00
Monster Energy	3,00
Appletaiser	3,00
Homemade Lemonade	3,50
+ 1€ FLAVOUR	

BEERS

Moritz 7 (5'4%) - Pilsner Barcelona	HALF PINT PINT 1L	1,90 3,10 6
Moritz Epidor (7'2%) - Strong pale larger Barcelona	BOTTLE	2,95
Moritz 0,0 (0,0%) - Barcelona	CAN	2,95
Espiga Blonde Ale	CAN	5,10
Espiga Ipa Garage	CAN	5,10

SANGRIA +

Tinto de Verano	5,50
Frankie Homemade Vermouth	3,95
Izaguirre Vermouth	4,50
Cava Sangria Homemade (1L)	25
Wine Sangria Homemade	20 1L 5 190ML