550°
RESTAURANT & BAR

COUVERT

Grilled Sourdough Bread, Brown Butter and Smoked Olive Oil | 6
Gluten · lactose

TO SHARE

Fire-open Mussels | 9
with Coriander and Chili
Molluscs

Beef Tartare, Grilled | 11
Focaccia and Chili Oil
Gluten · lactose · egg

Grilled mushrooms | 9
kebab, hazelnut
and parmesan cheese
Lactose · nuts

Grilled Baby Gem | 10
Lettuce, Caesar Dressing
and Croutons
Gluten · lactose · egg · soya · mustard · fish

Mini peperoni | 6
calzone
Gluten · lactose

OVEN RICE [2 People]

Rib Eye, Mushrooms | 44
and Garlic Mayo
Gluten · egg · soya · mustard

Mar y Muntanya | 45
Black iberian pork strips
and shrimp
Gluten · egg · soya · mustard · crustaceans

Tiger Prawn, Kimchi | 46
Mayo and Toasted Cabbage
Gluten · egg · soya · mustard · crustaceans

ON THE FIRE

Grilled Catch of The Day | 24
With Creamy Polenta
Lactose · fish

Iberian Pork Strips, | 22
Potato Mille-Feuille and
Cockles
Lactose · molluscs

Grilled mushrooms | 18
"Açorda"
Gluten · egg

Grilled Seabass, Fire Open Cockles and Coriander [2 People] | 75
Lactose · fish · molluscs

Grilled Skate Wing, Roasted Peppers and Creamy Spinach | 19
Gluten · lactose · fish

Grilled Ribeye, Charred Red Onion, Baby Gem Lettuce and Potato | 35

Wood Fire Chicken, Roasted Corn and Mushrooms | 18
Lactose · soya

Charred cauliflower, mushrooms and roasted corn | 16

550° cut | €/KG

ADD-ONS

Charred Cauliflower With Chili Oil | 4

Mushroom With Bread "Açorda" | 7
Gluten · egg

French Fries with Garlic Mayo | 4
Egg · mustard

Creamy Spinach | 6
Gluten · lactose

Fire Roasted Corn | 6
Lactose · soya

DESSERTS

Basque Tart | 7
Gluten · lactose · egg

French Toast | 6
With Caramel Ice Cream
Gluten · lactose · egg

Orange Tart With Smoked Syrup | 5
Egg

DISHES

550°
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KIDS MENU

Menu only available for children up to 12 years old.

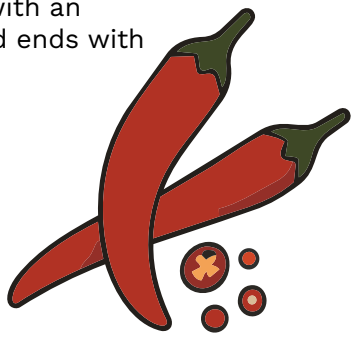


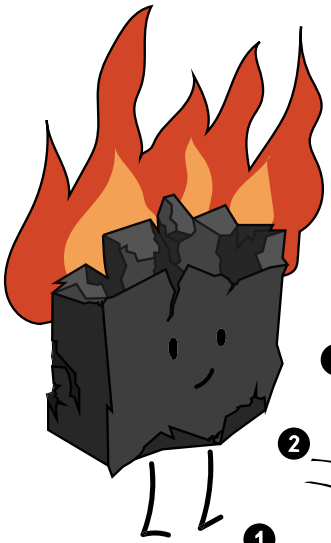


It all begins in the kitchen, where Chef David Casaca chooses the ingredients and imagines what each one could become.

But he doesn't work alone.
He has a little helper: Brasa.

Brasa lives by the fire and knows exactly when it's time to heat things up, roast, toast or add that special flavour that only fire can create.
Together, Chef David and Brasa transform ingredients, experiment with flavours and prepare every dish.
And once the ingredients have passed through the Chef's hands and Brasa's heat, comes the best part: the food arrives at your table, ready for you to taste!
Because at 550°, every dish begins with an ingredient, is transformed by fire and ends with a delicious story.







Help Brasa find her way to the Chef so they can prepare your delicious dish together!



MENU | 15

Includes 1 main + 1 dessert + 1 drink

Margherita Pizza
Gluten · lactose

Cheeseburger with French Fries
Gluten · lactose · egg

Ice Cream Scoop
Lactose

Our dishes or drinks may contain nuts, seeds or traces of foods which might cause allergies or food intolerance.
If you require information about the detailed composition of the dishes, please ask our employees before making your order.
No dish, food product or drink, including the cover charge, can be charged unless requested by the customer or if it is unused by the customer.

This establishment has a complaints book.
PRICES IN EUROS | VAT INCLUDED