



MEDITERRANEAN ARTISANAL MADE IN

ITALIAN GASTROBAR

PIZZETTA M.A.M.I.

Gourmet pizza with special dough made with natural yeast, 72 hours of fermentation, and 85% hydration.

LA REINA 8,50 €

San Marzano DOP tomatoes, fiordilatte mozzarella, basil, EVO oil

É UNA BUFALA 10,50 €

San Marzano DOP tomatoes, cherry tomatoes, Buffalo Mozzarella DOP, basil, EVO oil

LA PROSCIUTTONA 12,00 €

San Marzano DOP tomatoes, fiordilatte mozzarella, Italian cooked ham, basil, EVO oil

LA TARTUFONA 14,50 €

Fiordilatte mozzarella, truffle caciocavallo, mortadella with pistachios, 1/2 ball of Buffalo Mozzarella DOP, white truffle oil, pistachios

LA CABROSA 13,00 €

Fiordilatte mozzarella, goat cheese, Coppa DOP, grilled artichokes, basil, EVO oil

LA FOCOSA 11,50 €

San Marzano DOP tomatoes, fiordilatte mozzarella, spicy salami, basil, EVO oil

DONNA CARMELA 12,50 €

Fiordilatte mozzarella, mild provolone cheese, black taggiasca olives, grilled artichokes in EVO oil, cherry tomatoes, basil

LA FORMAGGIOSA 12,00 €

Fiordilatte mozzarella, goat cheese, truffle caciocavallo, Grana Padano 24 months, black pepper.

+ **White truffle oil** 13,00 €

FOCACCIA 5,50 €

EVO oil, Grana Padano 24 months, rosemary

EXTRA + 2 €

SALADS - MAIN COURSES

MARIA CHE BUFALA 13,50 €

Buffalo Mozzarella DOP, cherry tomatoes, basil, EVO oil

LA PROTEICA 14,00 €

Mixed salad, tuna, eggs, cherry tomatoes in extra virgin olive oil, mixed seeds.

LA VEGETARIANA 12,50 €

Mixed salad, goat cheese, cherry tomatoes in extra virgin olive oil, honey, mixed seeds

LASAGNA 15,00 €

Lasagna with Bolognese ragù sauce, mozzarella, béchamel, Grana Padano

VEGETARIAN LASAGNA 16,00 €

Lasagna with green beans, potatoes, basil pesto, cheese, cherry tomatoes, béchamel, Grana Padano.

PARMIGIANA 13,50 €

Eggplant millefeuille with San Marzano DOP tomatoes, mozzarella, Grana Padano

Allergen information available

Avenida Diagonal 366, 08013 Barcelona +34 935847724

 @mamigastrobar



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CROISSANTS

HOMEMADE MARGARINE CROISSANTS

 Croissant	2,20 €
Croissant with Bronte pistachio cream	3,60 €
Croissant with Nutella	2,80 €
Croissant with jam	2,80 €
Croissant with cheese and ham	4,50 €

HOMEMADE DESSERTS

Tiramisú	5,90 €
Pistachio Tiramisú	6,90 €
Chocolate Salami	4,90 €
M.A.M.I. Pizza with Nutella and Bronte pistachios	7,50 €

SANDWICHES

WITH FOCACCIA BREAD

Plain	3,50 €
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CLASSICA 7,50 €

Italian cooked ham, mild provolone cheese

+ White truffle oil 8,50 €

VEGETARIANA 8,00 €

Mozzarella fiordilatte, goat cheese, cherry tomatoes

MORTADELLA AMORE MIO 9,50 €

Mortadella, Campana DOP mozzarella, pistachio pesto

COPPA E CARCIOFI 9,50 €

Coppa DOP, mild Provolone cheese, grilled artichokes in extra virgin olive oil.

APETIZERS

Green olives	4,00 €
Cherry tomatoes in extra virgin olive oil	4,50 €
Taralli from Puglia with fennel seeds	3,00 €
potato chips	2,50 €
Focaccia bread	3,00 €

BOARD SMALL - LARGE

Mortadella board 8,00 € - 14,00 €

Mortadella board with white truffle oil and pistachios 9,00 € - 16,00 €

Cheese board with jam 9,00 € - 16,00 €

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COFFEES AND TEAS

Café espresso	1,90€
Café macchiato	2,10€
Cappuccino/Latte	2,80€
Double coffee	2,50€
Flat white	3,20€
Latte macchiato	3,00€
Americano	2,30€
Liqueur Coffee	2,90€
Tés/Infusiones	3,50€
Matcha o Chai latte	3,90€
Iced Latte	4,20€
Iced Matcha - Iced Chai Latte	4,50€
plant-based milk	+ 0,20€
decaffeinated	+ 0,20€
ice	+ 0,30€
to go	+ 0,10€

SPECIALTY COFFEE

Macchiato with pistachio cream or Nutella	2,90€
Cappuccino with pistachio cream or Nutella	3,90€
Iced latte pistachio cream	4,60€
Iced latte nutella	4,60€
Shaken iced coffee	4,50€

ITALIAN WINES

Ask us about the selection of the month.
We recommend the wine that best suits your tastes.

The entire selection is available by
glass or bottle

SOFT DRINKS

Still water 500ml	3,50€
Sparkling water 500ml	3,50€
Coca-Cola	3,50€
Coca-Cola Zero	3,50€
Fanta	3,50€
Tónica	3,50€
Nestea	3,50€
Juices	3,50€
Fresh orange juice	4,50€
Crodino "l'aperitivo biondo"	4,50€

BEERS

Peroni 0.25 cl	3,00€
Peroni 0.30 cl	3,50€
Peroni 0.50 cl	5,90€
Peroni alcohol free	4,00€

COCKTAILS

Aperol Spritz	7,50€
Mimosa	6,00€
Vermouth	5,00€
Negroni / Negroni Sbagliato	9,00€
Americano	8,00€
Gin Tonic	8 - 10 - 12€
Espresso Martini	9,00€