

Menu designed by Chef Xavier Lahuerta

COLD TAPAS

Gillardeau oyster n.3 (ud)	6,70
Barceloneta's gilda skewer with olive, anchovy and spicy pepper (ut)	3,95
Yeye's olive and Grandpa's broken olive, in olive oil	5,90
Cantabrian anchovies (3uts)	12,80
Our Russian salad	7,80
Pyrenees cured meats and rustic bread	13,90
Reserva Iberian jamón and bread with tomato	28,00

HOT TAPAS

Gran Reserva Iberian jamón croquette (ut)	2,90
Gothic Quarter bomb	7,50
Le Bouchon style bravas (spicy fried potatoes)	8,50
Magano calamari andalusian style with vanilla tomato	15,80
Galician Padrón fried peppers with flaked salt	6,90
Fried purple aubergine with honey and Muntanyola cheese	11,80
Grilled trencher with Mallorca's sobrasada meat and mozzarella	8,50

SEASONAL DISHES

Sliced smoked cod in olive oil with kalamata olives	15,00
Tuna jerky with pickled shallot and passion fruit gel	13,25
Zucchini carpaccio with Bierzo cheese, rosemary honey and buckwheat	12,25
Catalan cheese board with jam and sourdough rustic bread	12,70
Lentil salad, pickled cucumber, cherry tomatoes and Montbrú goat cheese	12,75

SPECIALTIES

Stir-fried Santa Pau beans and Perol sausage	11,50
Bacalao con patata cremosa al allioli de ajo negro	15,80
Montseny mushrooms ravioli with truffle sauce	14,50
Sobrasada meat from Mallorca and white chocolate rigatoni with Padano	12,75
Grilled angus filet with sour potato and ratatouille	34,10
Iberian rib with star anise and ginger sauce and Piedmont polenta	24,90
Beef cheeks with cinnamon, Empordà red wine and with yuca	24,70

HOMEMADE DESSERTS

Claudia's choice, dessert of the day	5,75
Catalan cream with beetroot crumble	6,50
Traditional chocolate ganache with olive oil and salt	6,40
Warm cheesecake with jam	8,50
Affogato (rice cream liqueur, espresso, and vanilla ice cream)	9,50

Prices in euros. VAT included.

Prices in euros. VAT included. In case of food allergies or intolerances, please ask our staff.

OUR WINES & COCKTAILS

WHITE WINES



Auzells 7 | 34
DO Costers del Segre
Macabeu, Riesling, Sauvignon
Blanc, Albariño, Chardonnay

La Mariposa Loca 7 | 32
DO Rueda
100% Verdejo

Marieta 7,50 | 36
DO Rias Baixas
100% Albariño

Guitián 45
DO Rias Baixas
100% Godello

Pell de Llop 45
DO Costers del Segre
100% Macabeu

Markus Molitor 47
DO Baden
100% Riesling

RED WINES

L'Equilibrista 7,50 | 36
DO Catalunya
Garnatxa Negra,
Syrah, Carinyena

La Abeja Gorda 7 | 33
DO Ribera del Duero
100% Tinto Fino

La Vendimia 7,50 | 37
DO Rioja
100% Tempranillo

El Castro de Valtuille 35
DO Bierzo
100% Mencía

Batlliu de Sort Biu 43
DO Costers del Segre
100% Pinot Noir

Venta las Vacas 43
DO Ribera del Duero
100% Tinto Fino

ROSÉ WINES



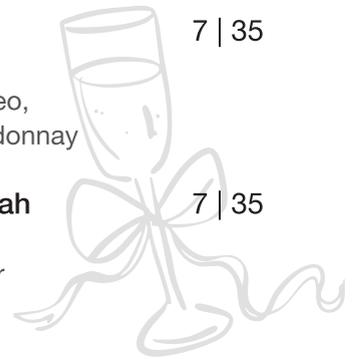
Via Terra Rosado 7 | 32
DO Terra Alta
100% Garnatxa Peluda

Irresistible Rosé
Domaine de la Croix 42
DO Côtes de Provence
Cabernet Sauvignon, Cinsault,
Garnacha, Mourvedre, Syrah

CAVA

Senglar 7 | 35
DO Cava
Xarel·lo, Macabeo,
Parellada, Chardonnay

Cygnus Giennah 7 | 35
DO Cava
100% Pinot Noir



OUR SPRITZS

Dr. Hugo 14
Gin, St. Germain, Campari,
Cava, Fresh Mint
and Roses Soda

The Aperol 14
Aperol, Cava, Grapefruit
and Soda

Gothic Bubbles 14
Pisco, Italicus, Cucumber,
Basil and Tonic

Sangria 2.0 14
Brandy, Gin, Rum,
Red Wine, Orange
Juice and Lemon Soda

5Essenza 14
Vodka, Cava, Chartreuse,
Peach and Rosemary