

VERMOUTH

CAVA	125ml	Bottle	
Anna Blanc de Blancs, Brut, Codorníu Xarel·lo, Macabeo, Parellada Delicate aromas of tropical fruit.	7.0	39.0	
Rimat Brut Chardonnay, Pinot Noir Fresh grapefruit aromas with floral notes.	10.0	59.0	
Ars Collecta, Jaume - Gran Reserva, Brut, Codorniu 2012 Pinot Noir, Chardonnay, Xarel·lo Peach and melon, toast and honey.		85.0	
Ars Collecta, Finca La Pleta - Gran Reserva, Brut, Codorniu 2009 Chardonnay Elegant. Stone fruits and white flowers.		145.0	
VI BLANC	125ml	175ml	Bottle
Ca N'Estruc Blancs, Catalonia 2017 Xarel·lo, Macabeo, Muscat, Grenache Blanc, Chardonnay Citrus notes with a creamy texture.	4.0	5.5	22.0
Compta Ovelles blanc, Ferre I Catusus, Penedès 2017 Sauvignon Blanc, Xarel·lo, Chardonnay Crisp, fresh, with a long citrus finish.	4.5	6.0	24.0
Petit Caus blanc, Ca Rafols dels Caus, Penedès 2017 Chardonnay, Chenin Blanc, Macabeo, Xarel·lo Mineral, dry and vibrant with lively acidity.	5.5	7.0	29.0
Perfum, Can Sumoi, Penedès 2017 Moscat, Parellada, Macabeu Aromatic and fragrant with complex aromas.	5.5	8.0	33.0
30/70, Hugas de Battle, Empordà 2017 Grenache Blanc, Muscat of Alexandria Hints of peach, apricot and honey.	7.0	9.5	38.0
L'Equilibrista, Ca N'Estruc 2017 Xarello Tropical, Creamy	7.5	10.0	44.0
Amic Blanc, Clos D'Agon 2017 Grenache Blanc Aroma of Citrus, green apple and almond			39.0
Gran Caus Blanco, Ca Rafols dels Caus, Penedès 2016 Xarel·lo, Chenin Blanc, Chardonnay Creamy with hint of tropical fruit.			53.0
Abadia de Poblet Blanc, Conca de Barberà 2016 Macabeo, Parellada Fruity, full-bodied with a creamy texture.			48.0
Selva de Mar Blanc, Mas Estela, Empordà 2017 Grenache Gris, Muscat of Alexandria Citrus, tropical fruit, hazelnuts and pears.			55.0
Augustus Chardonnay, Penedès 2017 Chardonnay Melon and stone fruit, hazelnut and citrus.			56.0
Clos D'Agon blanc, Empordà 2016 Marsanne, Roussanne, Viogner Intense ripe aromas and delicate dried fruit.			90.0

VI NEGRE	125ml	175ml	Bottle
Ca N'Estruc Negre, Catalonia 2017 Grenache noir, Carignan, Tempranillo Fresh, dry red with red fruit character.	4.0	5.5	22.0
Les Sorts Jove, Celler Masroig, Montsant 2017 Grenacha noir, Carignan, Syrah Wild strawberry, soft tannin, long finish.	5.0	6.5	25.0
Modernista, Pagos de Hibera, Terra Alta 2016 Garnacha, Tempranillo, Samsó, Syrah Fruity, complex with a pleasant balance.	5.5	7.0	26.0
Intramurs negre, Abadia de Poblet, Conca de Barberà 2016 Cabernet Sauvignon, Merlot, Tempranillo Light, with elegant black fruit.	6.0	7.5	30.0
Idoia Negre, Ca N'Estruc, Catalonia 2014 Syrah, Grenache Cherry, leather, tobacco and sweet spices.	7.0	9.0	34.0
Sus Scrofa, Pardas, Penedès 2017 Sumoll Sweet red berry aromas, light in body.	5.8	8.0	35.0
Les Crestes, Mas Doix, Priorat 2016 Grenache, Carignan, Syrah Black cherries, cigar box, ripe and rounded.			47.0
Coma Fredosa, Hugas DeBattle, Empordà 2012 Cabernet Sauvignon, Grenache Ripe strawberry, smooth and full-bodied.			50.0
Perafita, Martin Faixo, Empordà 2011 Cabernet Sauvignon, Grenache, Merlot Full-bodied, powerful and complex.			52.0
Vi de Vila, Cims de Porrera, Priorat 2013 Carignan Granache Wild berries, black pepper and liquorice.			49.0
Finca Malaveïna, Castillo de Perellada, Empordà 2014 Merlot, Cabernet Sauvignon Cabernet Franc, Syrah, Grenache Sweet black fruit and chocolate. Intense.			60.0
Negre de Negres, Portal del Priorat 2016 Grenache, Carignan, Syrah, Cabernet Franc Silky texture with ripe black fruit.			59.0
VI ROSAT	125ml	175ml	Bottle
Sumarroca Roast, Penedès 2017 Merlot, Tempranillo, Syrah Fresh strawberry and raspberry.	4.5	6.0	24.0
Rosat de Sumoll, Pardas, Penedès 2017 Sumoll Dry, creamy texture and complex bouquet.			33.0

TAST

CUINA CATALANA
BY PACO PÉREZ

Miro White	3.5	Miro Extra Dry	3.5		
Miro Rojo	3.5	Passion por Paco Perez	3.5		
CLASSIC COCKTAILS					
White Manhattan Buffalo Trace Moonshine, Kirsch eau da Vie, Miro Blanc, Pedro Mascana Moscatel.	9.5				
Raw Negroni GINRAW, Cointreau Blood Orange, Campari, Miro Rojo Paco Perez.	9.5				
Plantation Daiquiri Plantation Pineapple, Wray & Nephew, Lime All Spice Demerara, Padron Pepper Tincture.	9.5				
Bosc Fashioned Buffalo Trace, Woodford Reserve, Ardbeg, Yellow Chanterelle Mushroom, Truffle Tincture.	9.5				
Panellets Sazerac Remy Martin 1738, Mascaró, Chestnut, Almond, Pedro Mansana Ranci, Black Walnut bitters.	9.5				
Flat White Martini JJ Whitley Vodka, Ristretto, Quick Brown Fox, Cacao Blanc, Milk Mousse.	9.5				
NON-ALCOHOLIC COCKTAILS					
La Pera , Apple, Pear, Lemon, Black Cherry.			5.5		
La Senyera , Pineapple, Orange, Lemon, Passionfruit, Grenadine.			5.5		
El Jardí , Aloe Vera, Elderflower, Jasmine, Rose, Lemon.			5.5		
GIN	25ml				
CITRUS		SAVOURY & SPICE	FLORAL		
J.J. Whitley, England	3.0	NUT, Catalonia Rosemary Sprig & Orange Zest	4.0	Death's Door Orange & Star Anise	4.5
GINRAW, Catalonia Kaffir Lime leaf & Black Cardamom	4.3	Gin Mare, Catalonia Thyme Sprig & Green Olives	4.5	Sipsmith, England Lemon & Lime	3.5
BCN, Catalonia Dehydrated Fig & Pine shot	4.8	Nordès, Galicia Lemon Grass & Hibiscus	5.0	Alkkemist, Alicante Samphire Sprig & Kaffir Lime Leaf	3.5
Plymouth, England Lemon & Orange	3.5	Three Rivers, Manchester Dried Apricot & Rosemary Sprig	4.0	Hendrick's Micro Melon & Cucumber	3.5
Herno Gin, Sweden Lemon & Grapefruit	5.0	Monkey 47, Germany Dehydrated Strawberry & Grapefruit	5.0	Botanist Thyme & Lemon	4.0
Nika, Japan Lemongrass & Apple	5.5	Bathtub, England Orange & Cinnamon Stick	3.5		
Tanqueary 10, Scotland Grapefruit & Bay Leaf	5.0				
BEERS & CIDER	Half	Schooner	SOFT DRINKS		
Estrella Damm (draught) 4.6%	2.8	4.0	Sant Aniol Still/Sparkling water (750ml)	3.5	
Estrella Inedit (draught) 4.8%	4.0	5.5	San Pellegrino (250ml)	2.0	
Estrella Daura (GF) (330ml) 5.4%		4.8	Coke, Diet Coke, FeverTree Lemonade, Ginger Ale, Ginger Beer (200ml)	2.0	
Espiga Mosaic, 5.5%		5.0	Frobishers Juices (250ml)	3.0	
Nina Barbuda, 7%		5.5	Fever Tree Tonic Varieties (200ml)	2.0	
Big Bear, 6%		5.5	Dr PolliDori Cucumber Tonic (200ml)	2.2	
Estrella Free Damm 0%		2.5			
El Gaitero Cider		5.0			

FOR OUR WHISKIES, SPIRITS AND LIQUEURS SELECTION ASK OUR TEAM

LA NOSTRA FLECA OUR BAKERY

If you ask a Catalan what is the best Catalan invention they would say their bread with tomato!

PA DE PAGÈS AMB TOMÀQUET (V) Coca bread, tomato, olive oil	4.9
COCA DE VIDRE AMB TOMÀQUET (V) Light crunchy bread, tomato, olive oil	3.9
PA SENSE GLUTEN (V) Gluten free bread, tomato, olive oil	3.5

EMBOTITS I FORMATGES OUR CHARCUTERIE & CHEESES

To enjoy whilst having a drink or to get you started. With delicacies from Catalonia and one of the best Iberian ham in the world.

TAULA D'EMBOTITS CATALANS 100gr Catalan charcuterie board. Llonganissa, fuet, botifarra blanca, peltruc negre and sobrassada	14.0
TAULA DE PERNIL IBÈRIC 60gr Iberian ham <i>Arturo Sánchez</i>	18.0
TAULA D'EMBOTITS IBÈRICS 80gr Iberian charcuterie board. Llom, <i>salchichón</i> , xoriço, Iberian ham <i>Arturo Sánchez</i>	22.0
TAULA DE FORMATGES 120gr Catalan cheese board. Tou de til·lers, Petit nevat, Cantell, Serrat de triado, Garrotxa bauma and Bufalet blau	14.0

TRAMUNTANADES SMALL BITES, LOTS OF JOY (1 UNIT)

From a selection of dishes served by Paco Pérez in his Miramar restaurant, these are served in units.

DUCK'IN DONUT (2012) Duck liver, chocolate, raspberry	3.8
SANDWICH DE FORMATGE TRUFAT (2017) Tou de til·lers cheese, truffle confit	4.4
PATATES D'OLOT 2.0 Potatoes, beef cheeks, carrot mayo	4.0

(V) FOR VEGETARIAN

IF YOU HAVE ANY OTHER DIETARY REQUIREMENTS PLEASE LET OUR TEAM KNOW, WE WILL TRY TO HELP.

TASTETS

TASTET IS A WORD OF CATALAN ORIGIN MEANING 'A SMALL TASTE OF FOOD'.

THEY ARE LARGER THAN A STARTER AND SMALLER THAN A MAIN.

IT IS THE PERFECT WAY TO TRY NEW FLAVOURS AS WELL AS TRADITIONAL FAVOURITES.

FOR TWO PEOPLE, 3 – 5 TASTETS ARE IDEAL, DEPENDING HOW HUNGRY YOU ARE.

ELS NOSTRES FREGITS FRIED BITES

CROQUETA DE PEBROT ESCALIVAT (V) Red pepper croquette (1 unit)	1.7
CROQUETA DE PERNIL IBÈRIC Iberian ham croquette (1 unit)	1.9
CROQUETA DE POLLASTRE ROSTIT Roasted chicken croquette (1 unit)	1.7
BOMBA DE LA BARCELONETA(V) Potatoes, button mushroom, mushroom mayo (1 unit)	6.0
OU D'ÀNEC, XIPIRONS I SALSÀ TÀRTAR Duck egg, baby squid, potato, tartar sauce	10.5
ALETES DE POLLASTRE LA MASIA Chicken wings, <i>picada</i> foam sauce	7.2
ALBERGINIA Aubergine, anchovy mayo, molasses, sesame	6.5
TEMPURA DE LLOBREGANT Lobster, potatoes, egg, lobster mayo	18.0



DE L'HORT FROM THE GARDEN

MELÓ I AMETLLA (V) Melon, almond	6.5
ESPÀRRECS VERDS, BAUMA, CHERRY I RÚCULA (V) Green asparagus, bauma cheese, cherry tomatoes and rocket	7.0
ESPINACS A LA CATALANA (V) Spinach, pine nuts, raisins	7.0
COCA DE RECAPTE (V) Crunchy flat bread, red pepper, aubergine, onion, tomato	6.5

DEL MAR FROM THE SEA

TOMÀQUET I BOU DE MAR King crab, tomato, basil	11.0
ANXOVES I ESCALIVADA Anchovies, red pepper, garlic	9.5
SARSUELA D'ESTIU Monkfish, red prawns, saffron mayo	15.0
POP A LA BOQUERIA Octopus, romesco, potato, oloroso wine	11.0
ANGUILA ALL I PEBRE Eel, potato, red chilli	13.8

DE LA MONTANYA FROM THE MOUNTAIN

BAO FRICANDÓ Wagyu brisket <i>fricandó</i> , Bao bread	7.0
CANELÓ LA BARCELONETA Guinea fowl, béchamel, demi glace	8.5
POLLASTRE AMB LLANGOSTINS Chicken drum sticks, tiger prawns	10.2
GALTA DE PORC MELOSA Pork cheeks, parsnip, chantarelle	12.0

ELS NOSTRES ARROSOS OUR RICES (SERVES 2 PERSONS)

Cooked in a tin tray in the oven, our rices have a traditional strong flavour and sticky texture. A must try!

ARRÒS DE VERDURES Rice, vegetables, herb mayo. (V)	19.5
ARRÒS DE CALAMAR I GAMBA VERMELLA Rice, red prawns, squid, codium mayo.	29.5
ARRÒS DE BOSC I VACA VELLA Rice, boletus, padron pepper, beef sirloin	32.0

LES NOTRES BRASES OUR CHARCOAL OVEN DISHES

Dishes cooked in our MiBrasa charcoal oven have slight smoky flavour and great texture.

PEIX DEL DIA Catch of the day, potato, asparagus	24.0
PRESA IBÈRICA Iberian pork presa, potatoes, demi glace	20.0
ENTRECOT DE VACA VELLA 700gr Sirloin steak bone in, potato	47.0

LA SELECCIÓ DE PACO PÉREZ

A TRIP AROUND CATALAN FOOD, WITH PACO'S FAVOURITES.

A SELECTION FROM OUR MENU THAT WILL HELP YOU ENJOY THE FULL EXPERIENCE.

DESIGNED TO SHARE (MINIMUM 2 PEOPLE)

£40 PER PERSON

WE ALSO HAVE A VEGETARIAN AND VEGAN VERSION OF PACO'S SELECTION MENU, JUST ASK OUR TEAM.

IF YOU HAVE DIETARY REQUIREMENTS OR ALLERGIES ALSO LET US KNOW, DEPENDING ON THE ALLERGY WE WILL TRY TO ACCOMMODATE THE MENU.

WE WORK WITH NUTS, CRUSTACEANS, MOLLUSCS, AND OTHER ALLERGENS IN THE RESTAURANT SO WE CANNOT GUARANTEE THERE WON'T BE TRACES OF THEM IN OUR FOOD.

PLEASE LET US KNOW AS SOON AS POSSIBLE OF ANY ALLERGIES IN YOUR PARTY SO THAT WE CAN ACCOMMODATE AND ADVISE. IF YOU HAVE A SEVERE ALLERGY PLEASE NOTE WE MAY NOT BE ABLE TO ACCOMMODATE TO YOUR REQUIREMENTS, BUT ASK FOR A MANAGER AND WE WILL TRY TO HELP.