

T a S T

CUINA CATALANA

BY PACO PÉREZ

SMALL BITES & NIBBLES

Duck'in Donut (GF)	3.9
House Marinated Olives (GF) (VE)	3.5
Crisps with Vermouth Sauce	3.9
'Boquerones' White Anchovies (GF)	5.8

BAKERY

Sourdough Bread, Tomato & Olive Oil (V)	5.0
Light Crunchy Bread, Tomato & Olive Oil (V)	4.0
Gluten Free Bread (V) (GF)	3.7

CHARCUTERIE & CHEESES

Catalan Charcuterie Board	14.5
Artisan Cheese Board	14.5
Mix Charcuterie & Cheeses Board	14.5
Iberian Charcuterie Board	26.9
Arturo Sanchez 50% Iberian Ham	23.0
Arturo Sanchez 100% Iberian Cured Acorn Ham	33.0
<i>Try with 10ml of Louis XIII for an extra</i>	<i>33.0</i>

(GF) Gluten Free (V) Vegetarian (VE) Vegan

We work with nuts, crustaceans, molluscs, and other allergens in the restaurant so we cannot guarantee no 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 accommodate your requirements but ask for a manager and we will try to help.

FROM THE GARDEN

Roasted Pepper Croqueta (V) - 1 / 4 units	2.0 / 7.6
Padron Peppers (VE) (GF)	3.9
'Bravas' Potatoes (GF)	5.0
Braised Leek, Romesco Sauce & Picada (GF)(VE)	7.5
Gnocchi, Courgette Cream & Comté Cheese Cream (V)	9.0

FROM THE MOUNTAIN

Iberian Ham Croqueta - 1 / 4 units	2 .0/ 7.6
Bao Bun, Wagyu Brisket & Fricando Sauce – 1 Bun	8.2
Lamb Shoulder, Lamb & Mint Sauce, Potatoes & Aubergine 'Escalivada'	18.7
Iberian Pork Mogote with Quinoa & Parsnip (GF)	14.0
'Butifarra' Catalan Duroc Pork Sausage with White Beans	11.9

FROM THE SEA

Tuna Tartar, Ponzu & Egg Yolk	20.0
Fried Calamari & Squid Ink Mayo	9.5
Mussels with Thailand Flavours (GF)	7.9
Marinated Battered Fried Hake with Lemon Mayo	12.0
Octopus, Corn & Yellow Aji Sauce (GF)	12.6
Duck Egg, Baby Squid & Tartar Sauce	11.0
Cod Pil Pil 'A la llauna' & Chickpeas	14.0
Salmon with Sorrel Sauce (GF)	14.0

CHARCOAL & OVEN DISHES

Grandma's Braised Chicken Cannelloni & Bechamel Sauce	8.8
Seasonal Vegetables Rice (V) (GF)	10.0/19.9
Picanto & Cuttlefish Rice (Serve 2) (GF)	37.0
40 days dry aged Sirloin Steak Bone- in (700 gr) (GF)	58.0

Invisible 'Bravas' Potatoes - 0% fat. 100% charity 3.5 Add an invisible side of Citrus Mayo 1.5

Buying a portion of Invisible Bravas will directly help support the people working in hospitality, whose livelihoods are disappearing. All proceeds go to Hospitality Action, who are committed to getting the hospitality industry back on its feet, one portion at a time. Thanks for chipping in!

HOUSE CLASSIC COCKTAILS 10.5

Suntory Penicillin

Suntory Toki, Laphroaig 10yr, Lemon, Honey, Ginger, Red Wine Float

Barrel Aged Old Fashioned

Makers Mark, House Orange Bitters, Orange Demerara

Cognac Manhattan

Remy Martin 1738, Cocchi Di Torino, Orange Bitters

Tast Bloody Mary

Haku Vodka, Tomato Juice, Lemon, Seasoning, Port

Clover Club

Caorunn Raspberry Gin, Raspberry Jam, Lemon, Foaming Bitters

Chamomile Negrontea

Chamomile Botanist, Cocchi Di Torino, Campari

Mediterranean Sour

Metaxa 12*, Cointreau, Citrus, Sugar, Foaming Bitters

Smoking Tommy's

Ocho Blanco, Le Tribute Mezcal, Cointreau, Agave, Lime

MOCKTAILS 5.0

Margarida

Pineapple, Passion Fruit, Orange, Lemon

Spiced Apple

Apple Juice, Lemon, Spiced Syrup, Soda

Raspberry Whip

Raspberry, Cranberry, Lemonade, Whites

Ask your server for any other classic cocktails you may like!

SIGNATURES 11.5

Haku-Hi

Haku Vodka, Rinquinquin, Sake, Supasawa, Soda

Barceloneta

Belvedere, Cointreau Blood Orange, Rhubarb & Hibiscus Tonic

A Traves Del Mar

Remy Martin 1738, Metaxa 12*, Cacao Blanc, Rose

Gaudí

Bonanto, Creme de Framboise, Lemon, Orange, Borsao Foam

Park Güell

Mount Gay Black Barrel, Cocchi Di Torino, Pedro Ximénez, Cherry

Bitter Sweet

Roku Gin, Aperol, Lemon, Sugar, Foaming Bitters

Haibōru

Suntory Toki, Citrus, Apple, Ginger Ale

BEER AND CIDER

Estrella Damm (Draught) 4.6%

Half/Pint

2.8/5.5

Estrella Inedit (Draught) 4.8%

Half/Schooner

4.4/6.0

Estrella Daura Gluten Free 5.4%

Bottle

5.2

Complot IPA, 6.6%

Bottle

5.2

Santa Rita 4.4%

Bottle

5.5

Big Bear, 6%

Bottle

6.0

Estrella Free Damm 0%

Bottle

2.7

Maeloc Cider Dry Apple or Strawberry 4.5%

Bottle

5.0

GIN 50 ml

Botanist Gin

Lemon Thyme and Orange Peel

8.0

Caorunn Raspberry

Raspberries and Apples

10.0

Roku Gin

Lime and Ginger

9.0

Ramsbury Gin

Apple and Pear

9.5

Le Tribute

Grapefruit and Lemon

8.5

Nikka Coffey

Lemon Grass and Apple

12.0

Monkey 47

Grapefruit and Strawberries

11.0

Gin Mare

Rosemary and Olive

9.8

Manchester Raspberry

Berries and Juniper

13.0

WHISKY 25 ml

The Macallan Triple Cask 12yr

Notes of Melon and Lemon Zest

6.0

The Macallan Double Cask 12yr

Notes of Honey, Ginger and Citrus

7.0

Laphroaig 10yr

Notes of Sweetness and Peatiness

7.5

Suntory Yamazaki 12yr

Notes of Vanilla and Apple

14.0

The Macallan No.5

Notes of Caramel and Poached Pears

28.0