BCN
TASTE & TRADITION

BRUNCH MENU
T A R D O R 2 0 2 6

APPETIZERS

Spanish Ibérico ham croquettes (6 pieces) | 12
Croquetas de Jamón Ibérico

"Patatas bravas BCN" potatoes, spicy oil and alioli | 16
Nuestras patatas bravas

Grilled baby artichokes hearts with romesco sauce | 16
Alcachofas tiernas con romesco

Fresh beef* tartare with waffle chips | 19
Steak tartar servido con patatas waffle

Spanish octopus served with potato purée, olive oil and smoked paprika | 22
Pulpo a la "Gallega", pimentón, aceite de oliva y "papas arrugás"

Cinco Jotas Ibérico ham and toasted "pa amb tomaca" | 56
Jamón Ibérico de Bellota y "pan con tomate"

SALADS

Beet-pistachio-raspberry ravioli salad, kefir cheese, and pistachio oil | 17
Ravioli de remolacha con frambuesa, pistachos y queso de kefir

Burrata salad with fresh citrus wedges, baby greens, basil leaves and tangerine glaze | 19
Ensalada de burrata con cítricos, brotes tiernos, albahaca y reducción de mandarina

SOUP

Onion soup, pan de cristal-aged gruyere croutons with thyme blooms, splash of fino sherry | 17
Sopa de cebolla, pan de cristal con queso gruyere y flor de tomillo, jerez fino

SEAFOOD

Roasted fideo pasta “fideuá” with clams, branzino and alioli | 24

Rossejat de fideus, almejas, branzino y alioli

Bomba rice cooked in cuttlefish’s black ink with sautéed garlic shrimp | 22

Arroz negro con gambas

Grilled whole branzino, seasonal vegetables, BCN potatoes, warm mayonnaise foam | 120

(3-4 servings)

Lubina a la brasa, vegetales a la plancha, patatas BCN, espuma de mayonesa caliente

MEAT

Free-range sunny side up eggs* with potatoes, chistorra sausage,
and cured Spanish Ibérico ham | 21

Huevos estrellados con Jamón de Bellota y txistorra

Confit chicken thighs with ratatouille, fingerling potatoes with caramelized onions and smoked paprika | 21

Pollo con xanfaina y patatas con cebolla caramelizada y pimentón

Suckling Ibérico pig “a la Segoviana”, shoestring fries, and apple in textures | 58

Cochinillo de cerdo Ibérico a la Segoviana con patatas paja y manzana en texturas

Grilled 6oz filet mignon* with BCN potatoes, glazed pearl onions, carrot purée, snow peas, sunchoke chips, served with Grandma’s sauce | 44

Filete de buey a la brasa, cebollitas glaseadas, patatas BCN, pure de zanahoria, tirabeques, chips de tupinambo y salsa de la abuela

DESSERTS

“Gypsy’s arm” sponge cake filled with whipped cream and caramelized custard | 14

Brazo de gitano relleno de nata y crema quemada

Crispy fillo dough, Catalán vanilla brûlée and aged rum raisins | 14

Crujientes de filo con crema catalana y pasas al ron añejo

Churros and warm chocolate sauce | 12

Churros con chocolate

Chocolate molten cake, white chocolate with cardamom, and vanilla ice cream | 16
(please allow extra preparation time)

Coulant de chocolate, trufa blanca con cardamomo, helado de vainilla

Seasonal fruit salad, Chantilly cream, and orange-passion fruit juice | 10

Ensalada de frutas, crema Chantilly, zumo de naranja y fruta de la pasión