APPETIZERS

BCN Platinum Ossetra caviar service*, truffled crème fraîche and blinis (50 grams) | 145
Servicio de caviar con blinis y crema trufada

Poached quail eggs* immersed in a potato foam with black seasonal truffle | 28
Huevos escalfados de codorniz con espuma de patata y trufa negra de temporada

Spanish octopus served with potato purée, olive oil and smoked paprika | 36
Pulpo a la "Gallega", pimentón, aceite de oliva y "papas arrugás"

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

Fresh pickled anchovies* | 19
Boquerones en vinagre

Anchovies* from the Cantabrian Sea | 21
Anchoas del Cantábrico

Fresh beef* tartare with waffle chips | 21
Steak tartar servido con patatas waffle

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

Egg yolk* carpaccio, confit potato, shoestring potatoes and cured Spanish Ibérico ham | 21
add lobster | 35
Carpaccio de huevo, patatas paja y virutas de Jamón de Bellota

"Patatas bravas BCN" potatoes, spicy oil and alioli | 18
Nuestras patatas bravas

Spanish Ibérico ham croquettes (6 pieces) | 16
Croquetas de Jamón Ibérico

Sautéed sea cucumber with lobster rice | 32
Espardenyes de la Costa Brava a la plancha con arroz de bogavante

AUTUMN-TARDOR 2026

SALADS + VEGETABLES

Pear salad, seared Moulard duck breast*, frisée, lychee, crispy duck chicharrónes, Idiazábal cheese and five-spice vinaigrette | 22
Ensalada de pera y magret de pato, frisé, lichi, lenguas confitadas de pato, queso Idiazábal y vinagreta de cinco especias

Beet-pistachio-raspberry ravioli salad, kefir cheese, and pistachio oil | 19
Ravioli de remolacha con frambuesa, pistachos y queso de kefir

Burrata salad with fresh citrus wedges, baby greens, basil leaves and tangerine glaze | 21
Ensalada de burrata con cítricos, brotes tiernos, albahaca y reducción de mandarina

Sautéed green beans with diced jamón, garlic, artichokes and fresh mint | 16
Salteado de judías verdes con jamón de bellota, ajo, alcachofas y hojas de menta

Smoked cod* salad, Boston lettuce, frisée, shiso leaves, purple onion, cherry tomatoes, green and kalamata olives, white beans and romesco sauce | 25
Xató de Sitges con bacalao ahumado, frisé, hojas de shiso, cebolla morada, aceitunas verdes y Kalamata, tomates cherry, alubias y salsa romesco

Fennel and green apple salad, smoked salmon, lemon, creamy blue cheese, dill, and yogurt dressing | 21
Ensalada de hinojo y manzana verde, salmón ahumado, limón, queso azul cremoso, eneldo y yogurt

SOUPS

Onion soup, pan de cristal-aged gruyere croutons with thyme blooms, splash of fino sherry | 19
Sopa de cebolla, pan de cristal con queso gruyere y flor de tomillo, jerez fino

Butternut squash soup, roasted cauliflower, pumpkin seeds, and wild mushrooms | 19
Sopa de calabaza, coliflor rostizada, pipas, y setas silvestres

Fisherman's soup with branzino, shrimp and garlic croutons | 21
Sopa de pescadores con tropezones de lubina, langostino y picatostes

SEAFOOD

Roasted fideo pasta "fideuá" with grilled lobster, clams, and alioli | 56
Rossejat de fideus, bogavante, almejas, y alioli

Grilled branzino with avocado, grapefruit, pine nuts and warm mayonnaise foam | 58
Lubina a las brasas con aguacate, pomelo, piñones y espuma de mayonesa caliente

Salt cured Spanish cod "bacalao", saffron mousseline, and ratatouille | 38
Bacalao con mousseline de azafrán y pisto

Bomba rice cooked in cuttlefish's black ink, grilled branzino, langoustine, and octopus | 48
Arroz negro con lubina a la plancha, cigala y pulpo

Grilled salmon* with arugula and lemon, served with a creamy bleu cheese wild rice | 38
Salmón a las brasas, rúcula, limón y arroz salvaje de cabrales

MEAT

Confit Ibérico pork cheeks, roasted carrots, asparagus, salsify purée, and buttered potatoes with thyme and lemon | 45
Galtas de cerdo Ibérico confitadas, zanahorias y puntas de espárragos, pure de salsifí, patatas a la mantequilla con tomillo y limón

Sous vide rabbit loin, aromatic herbs, porcini rice with sautéed artichokes and prune, vermouth and caramelized onion sauce, apricot purée | 42
Lomo de conejo cocinado a baja temperatura con arroz de ceps y ciruela, salsa de vermut, y puré de orejones

Grilled lamb chops* with BCN potatoes, roasted piquillo peppers, grilled artichokes, served with garlic alioli | 64
Costillas de cordero a las brasas, patatas BCN, pimientos de piquillo, alcachofas y alioli

Grilled Molard duck breast* served with quince, Idiazábal cheese sauce, pine nuts and balsamic vinegar reduction | 38
Magret de pato a las brasas servido con membrillo, salsa de queso Idiazábal, piñones y reducción de vinagre balsámico

Suckling Ibérico pig "a la Segoviana", shoestring fries, and apple in textures | 62
Cochinillo de cerdo Ibérico a la Segoviana con patatas paja y manzana en texturas

Grilled 8oz filet mignon* with BCN potatoes, glazed pearl onions, carrot purée, snow peas, sunchoke chips, served with Grandma's sauce | 58
Filete de buey a las brasas, cebollitas glaseadas, patatas BCN, pure de zanahoria, tirabeques, chips de tupinambo y salsa de la abuela

DESSERTS

Apple tart, Pedro Ximenez reduction, and vanilla ice cream | 16
Tarta fina de manzanas, reducción de Pedro Ximenez, helado de vainilla

“Gypsy’s arm” sponge cake filled with whipped cream and caramelized custard | 14
Brazo de gitano relleno de nata y crema quemada

Chocolate molten cake, white chocolate with cardamom, and vanilla ice cream | 18
(please allow extra preparation time)
Coulant de chocolate, trufa blanca con cardamomo, helado de vainilla

Crispy fillo dough, Catalán vanilla brûlée and aged rum raisins | 16
Crujientes de filo con crema catalana y pasas al ron añejo

“Tarta de Santiago” almond cake, homemade lemon marmalade served with sweet Muscat wine | 16
Tarta de Santiago, mermelada de limón casera y vino Muscat

A selection of Spanish cheeses, quince and wild berries | 29
Tabla de quesos Españoles, membrillo y frutas del bosque

Warm Manchego cheese lava cake, red wine and mixed berry sorbet | 18
(please allow extra preparation time)
Coulant de Machego, sorbete de vino tinto y frambuesa

* consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness | notify your waiter of any food allergies | 20% gratuity added for parties of 6 or more guests