

*Our cuisine is designed to be tasted.
Our chefs have developed several tasting menus
that offer you a wide range of exciting flavours.
Another option is the “a la carte” menu.
All our starters and desserts are
offered as half portions.*

Gourmet menu 85.00

Golden egg

Smoked pigeon carpaccio with juniper ice cream

Prawns with pig's trotter

Red mullet with tomato comfit and pepper broth

Lamb shoulder with garlic purée and Manchego cheese

Strawberries and cream

Season menu 70.00

Caramelized apple with foie gras and vanilla oil

Plump chicken cannelloni with morel's cream

Fried codfish with legumes broth and pepper

Iberian sucking pig with medlars and almonds

Honey and flowers

Vegetarian menu 55.00

Parmesan cheese "coca" with spring vegetables

Mix of legumes with its broth

Asparagus omelet with truffle

Brown rice with vegetables

Seasonal fruits salad

Wines that harmonize 30.00

*Oloroso Gobernador. Emilio Hidalgo. Jerez. Palomino Fino**

Viña Tondonia 92 Reserva. Lopez Heredia. Rioja. Viura and Malvasía

Rossodiverzella 06. Benanti. Etna Rosso. Nerello Mascalese and Capuccio

Pielago'08. Jimenez Landi. Métrida. Garnatxa and Syrah

*Private Collection'99. JM da Fonseca. Moscatel de Sétubal. Moscatel Roxo**

Wines that harmonize 30.00

MR'09. Telmo Rodriguez. Málaga. Muscat

Algueira Barrica'07. Algueira. Ribeira Sacra. Mencía

Viña Mein'10. Viña Mein. Ribeiro. Treixadura, Godello, Loureira...

Champin Le Seigneur'01. Domaine Gerin. Côte Rôtie. Syrah and Viognier

*3 Puttonyos'05. Chateau Derezla. Tokaji. Aszú**

Wines that harmonize 30.00

Les Calcinieres'10. Domaine Gauby. Rosellón. Macabeo, Muscat and Chardonnay

Viña Mein'10. Viña Mein. Ribeiro. Treixadura, Godello, Loureira...

Vallisbona'09. Olivera. Costers del Segre. Chardonnay

Rossodiverzella 06. Benanti. Etna Rosso. Nerello Mascalese and Capuccio

Moscato d'Asti. Gianni Doglia. Moscato D'Asti. Moscato

Joan Roca's Tasting menu 100.00

(This menu has to be ordered by all the diners at the table)

Russian salad

Dublin Bay prawn ravioli with coconut and carrots

Cherries with foie gras and coffee

Sole with mediterranean flavours

Pigeon "A la cuillère"

Sheep's cheese with apple and fennel

Honey and flowers

White chocolate soufflé with red fruits

Wines that harmonize 40.00

Manzanilla en Rama Esencia de la Andana. José Tiernes. Jerez. Palomino Fino

Westhofener Riesling "S" '07. Wittmann. Rheinhessen. Riesling

*Niepoort LVB'04. Niepoort. Porto. Tourigha nacional, tourigha francesa...**

Pithos Bianco'08. Cos. Sicilia. Cataratto

Caus Lubis'00. Can Rafols dels Caus. Penedès. Merlot

*3 Puttonyos'05. Chateau Derezla. Tokaji. Aszú**

*Advent. Heretat Mont Rubi. Penedès. Sumoll**

Starters

Verdejo salad 12.00

Lambis lettuce, celery, asparagus, carrot, passion fruit, mango, aniseed-flavoured herbs and flowers

A timbale of apple and foie-gras with and vanilla oil 13.00

Parmesan cheese "coca" with spring vegetables 12.50

Iberic ham ravioli with peas 12.50

Rice with black Catalan sausage and sea anemones 14.00

Fish

Red mullet with tomato confit and pepper broth 21.00

Turbot with apple and peas 25.00

Sole with mediterranean flavours 23.00

Meat

Veal tenderloin with herbals butter 21.00

Lamb shoulder with garlic purée and Manchego cheese 27.00

Pigeon "A la cuillère" 22.00

Wines that harmonize

Ababol 09. *Quinta Quietud-SCVNO. VT Castilla y León. Verdejo* 4.00

MR'09. *Telmo Rodriguez. Málaga. Muscat* 6.00

Les Calcinieres'10. *Domaine Gauby. Rosellón. Macabeo, Muscat and Chardonnay* 5.00

Font de la Figuera Blanc'09. *Clos Figueras. Priorat. Viognier, Garnatxa B and Chenin Blanc* 6.00

Frapato'09. *Azienda Agricola Cos. Vittoria. Frapato de Vittoria* 5.00

Rossodiverzella 06. *Benanti. Etna Rosso. Nerello Mascalese and Capuccio* 7.00

Vallisbona'09. *Olivera. Costers del Segre. Chardonnay* 6.50

Pithos Bianco'08. *Cos. Sicilia. Cataratto* 6.50

Mon Coeur'07. *J.L. Chave. Côte-du-Rhône. Syrah* 6.50

Pielago'08. *Jimenez Landi. Méntrida. Garnatxa and Syrah* 7.00

Caus Lubis'00. *Can Rafols dels Caus. Penedès. Merlot* 10.00

Desserts to be ordered at the start of your meal

The lactic dessert 9,50

White chocolate soufflé with red fruits 9,50

Seasonal fruits salad 9,50

Honey and flowers 9,50

Cheese selection 11,00

Strawberries and cream 9,50

The musician dessert 9,50

A Trip to Havana 9,50

Rum sponge cake, lime soup, peppermint granite ice and cane sugar.

Frozen Cigar Partagás Serie D No. 4 with spice ash

Wines that harmonize

*Carretell. Celler Capçanes. Monsant. Garnatxa**

*Advent. Heretat Mont Rubi. Penedès. Sumoll**

Moscato d'Asti. Gianni Doglia. Moscato D'Asti. Moscato 5.50*

3 Puttonyos' 05. Chateau Derezla. Tokaji. Aszú 5.50*

Oestrich Lenchen Spätlese. Peter Jakob Kühn. Rheingau. Riesling 9.00*

Private Collection'99. JM da Fonseca. Moscatel de Sétubal. Moscatel Roxo 6.50*

Muscat 06/07. Martí Fabra. Empordà. Muscat 4.50*

Bread, snacks and petits fours 3,50

The wines with the simbol *
will be served at 5 cl. per glass,
the other wines will be served at 10 cl. per glass.

Prices in euros. TAX included.