

OUR TAPAS

COLD TAPAS

Artisan olives with homemade brine	5,75
Llavaneras 'coca' bread with tomato and fuet	5,50
Our Russian salad	6,50
Cantabrian anchovies and bread with tomato	18,50
Anchovy in vinegar with cassé tomato	7,50
Iberian jamón	22,50
Iberian chorizo	14,75
Pyrenees shepherds cheese board	19,50
Pyrenees cured meats with rustic bread	10,50

HOT TAPAS

Iberian jamón croquette (ut)	2,80
Roasted chicken croquette with alioli (ut)	2,10
Barcelona 'Bomba'	6,50
Our 'Bravas' spicy potatoes	7,50
Andalusian style calamari and vanilla tomato sauce	14,75
Padrón' fried peppers	6,50
Huelva's red prawns with Mediterranean aromatic salt	24,00

SEASONAL FRESH DISHES

Green asparagus with panna cotta	8,50
Zucchini carpaccio with arugula and bee polen	5,75
Purple beetroot tartar with arab hummus	12,00
Marinated salmon tartare with tomato and avocado	15,50
Pesto burrata, cassé tomato, arugula and seeded bread	14,50

OLIVE OIL TRENCHER WITH...

Oak smoke roasted aubergine with goat cheese	8,25
Beef brisket with 'pico de gallo'	9,75
The Paquito by Le Bouchon (lamb, pickle and mustard)	9,25

SALADS

Maresme tomatoes, arugula, raw goat cheese with thyme olive oil and pumpkin seeds	12,40
Bio quinoa, cherry tomato confit, chamomile green asparagus, cucumber with EVOO and kalamata olive	11,50
Smoked sardine in olive oil with mixed leaves salad, orange, citrus emulsion and poppy seeds	11,75
Marinated salmon with basmati rice, wakame seaweed, chili avocado and edamame	13,50

SPECIALTIES

Roasted pumpkin cream with vanilla and foie ravioli	11,00
Sobrasada meat macarroni with white chocolate	12,00
Free range fried eggs with iberian ham	15,00
Iberian rib with star anise and ginger	23,50
Grilled beef rump steak in rosemary olive oil	33,50
Mellow beef rib with celeriac puree	26,50
Meatballs and Mediterranean cuttlefish stew	14,00
Beef tripe with chickpeas from Tordesillas ('callos')	10,50
Pork knuckle with Piemonte polenta	16,75

HOMEMADE DESSERTS

Apple tatin with vanilla	6,85
Artisan cheese pie	5,50
Creamy carrot, vegan chocolate and curry crumble	6,50
Red fruit compote, Guanaja chocolate with strawberries merengue	5,90
Yogurt, banana and caramel	5,50
Red Velvet with beetroot cream and mascarpone mousse	5,90
Whiskey Baba	6,50
Affogato (liqueur, rice cream, espresso and vanilla ice cream)	8,50

WINES & MORE

WHITE WINES

	GLASS	BOTTLE
Miranda d'Espiells, D.O. Penedès	4,75	24,50
Menade, D.O. Rueda	4,75	24,50
Nadal X, D.O. Penedès	5,00	25,50
Apecar, D.O. Alella	5,00	25,50
Pazo de Pegullal, D.O. Rías Baixas	5,25	26,00
La Lleona, D.O. Tarragona	5,00	25,50

ROSÉ WINES

Cara Nord, D.O. Conca del Barberà	5,00	25,50
Via Terra, D.O. Terra Alta	5,00	25,50

RED WINES

Finca La Montesa, D.O. Ca. Rioja	5,00	25,50
Mas Oller Pur, D.O. Empordà	4,75	24,50
Venta Las Vacas, D.O. Ribera del Duero	5,50	27,00
Brumia, D.O. Alella	4,75	24,50

CAVAS AND CHAMPAGNE

Oriol Rossell Brut Cuvée Especial, D.O. Cava	5,00	25,50
Codorníu Brut Cuvée 1872, D.O. Cava	5,25	26,00
Codorníu Rosé Cuvée 1872, D.O. Cava	5,50	28,50
Louis Roederer Brut Premier, A.O.C. Champagne	10,25	70,00

LE BOUCHON
WINES & EATERY
TAVERN