

LE BOUCHON

WINES & EATERY

TAVERN

OUR TAPAS

Artisan olives ('Pelotín, Verdial, Gordal')	3,85
Our Russian salad	6,25
Mussels in brine and homemade potato crips	9,75
Lemon cockles and homemade potato crips	19,50
Cherry tomatoes salad, chia seeds, blueberries and balsamic dressing	10,50
Iberian jamón croquette (ut.)	2,55
Our 'Bravas' spicy potatoes	6,50
Cod fritter and roasted garlic aioli (ut.)	2,55
Barcelona's 'Bomba'	4,85
'Padrón' fried peppers	5,75
Roman style calamari, vanilla tomato sauce, citrus	12,25
Cantabrian anchovies (6 filets) & bread with tomato	18,50
Joselito's Iberian ham (80 g.)	29,50
Iberian chorizo	12,50
Iberian loin	18,50
Artisan cheese selection	19,00
Beef tripe with chickpeas from Tordesilla ('callos')	9,75
Meatballs with cuttlefish	11,25
Traditional beef ('cap i pota')	10,50
Black ink filled calamari	12,50

Ask for our vegetarian and vegan options

Menu designed by Chef Xavier Lahuerta

VERMOUTHS

	GLASS
Yzaguirre red	3,50
Yzaguirre white	3,25
La Quintinye Royal	6,00
Golfo red	5,00
L'Aperitivo Martini Bianco or Rosso	4,00

CHEF'S SUGGESTIONS

Green asparagus with panna cotta	5,90
Endives salad, blue cheese and Modena dressing	8,95
Creamy gorgonzola with rocket, nut vinaigrette and blueberry coulis	11,50
Picanha with mustard emulsion	9,50
Veggies couscous, raisins, duck confit	9,55
Soy and mirin marinated salmon, wakame, avocado and sesame seeds	10,20
Oven cooked octopus, 'mojo picón', potato, sea asparagus	18,50
Steak sandwich, Iberian ham, rocket and parmesan	16,75
Oxtail stew with red wine	12,75
Suckling pig with sweet potato puree	18,50

OUR BREADS

'Coca' bread with tomato	3,60
Rustic bread	2,30

HOMEMADE DESSERTS

Banoffee	5,80
Strawberry and pistacho	6,25
Spiced crème brûlée	5,85
Chocolate and tonka bean mousse	5,85

APERITIFS

	GLASS
Campari Soda	4,50
Negroni	6,50
Aperol Spritz	6,00
Sangria La Cala	6,00
Sherry La Ina	3,50

WINES & MORE

WHITE WINES

	GLASS	BOTTLE
Violet, D.O. Penedès	3,50	17,00
Vora La Mar, D.O. Alella	4,50	23,50
Botijo Blanco, I.G.P. Valdejalón	3,50	17,00
Menade, D.O. Rueda	3,50	17,00
Pazo de Pegullal, D.O. Rias Baixas	4,50	23,50

ROSÉ WINES

Tremendus, D.O.Ca. Rioja	3,00	14,00
Via Terra, D.O. Terra Alta	4,25	22,50

RED WINES

Donyet, D.O. Montsant	4,50	23,50
Rocaplana, D.O Penedès	4,50	23,50
Viña Cubillo, D.O.ca. Rioja	4,50	23,50
Viña Sastre, D.O. Ribera del Duero	4,25	22,50
Altún Crianza, D.O.ca. Rioja	4,25	22,50
Pyjama, D.O. Bierzo	4,75	24,00
Unsi, D.O. Navarra	4,25	22,50

CAVAS AND CHAMPAGNE

Codorníu Brut Cuvée 1872, D.O. Cava	4,75	24,00
Codorníu Rosé Cuvée 1872, D.O. Cava	5,00	26,50
Louis Roederer Brut Premier, A.O.C. Champagne	9,75	68,00

Prices in euros. VAT included.
In case of food allergies or intolerances,
please ask our staff.