

## 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       | 9,25  |

### HOT TAPAS

|  |       |
|--|-------|
| Iberian jamón croquette (ut)                         | 2,80  |
| Roasted chicken croquette with alioli (ut)           | 2,10  |
| Barcelona 'Bomba'                                    | 5,90  |
| Our 'Bravas' spicy potatoes                          | 6,50  |
| Andalusian style calamari and vanilla tomato sauce   | 14,75 |
| Padrón' fried peppers                                | 5,95  |
| Huelva's red prawns with Mediterranean aromatic salt | 24,00 |

## SEASONAL FRESH DISHES

|   |       |
|---|-------|
| Green asparagus with panna cotta                      | 7,50  |
| 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         | 6,25 |
| 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 |
| Smoked aubergine paté with mushrooms and red endive  | 10,50 |

## SPECIALTIES

|  |       |
|--|-------|
| Roasted pumpkin cream with vanilla and foie ravioli  | 9,50  |
| Sobrasada meat macarroni with white chocolate        | 11,00 |
| Free range fried eggs with iberian ham               | 14,75 |
| 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          | 11,50 |
| Beef tripe with chickpeas from Tordesilla ('callos') | 9,75  |
| 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  | 27,00  |
| 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 | 5,00 | 25,50 |
| Brumia, D.O. Alella                    | 4,75 | 24,50 |
| Furvus, D.O. Montsant                  | --   | 32,00 |

### 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