

OUR TAPAS

COLD TAPAS

Artisan olives with homemade brine	4,80
Llavaneras 'coca' bread with tomato and fuet	4,90
Our Russian salad	6,50
Cantabrian anchovies and bread with tomato	18,50
Anchovy in vinegar with tomato cassé	7,50
Iberian jamón	16,00
Iberian chorizo	12,50
Pyrenees shepherds cheese board	19,50
Pyrenees cured meats with rustic bread	5,75

HOT TAPAS

Iberian jamón croquette (ut)	2,70
Roasted chicken croquette with alioli (ut)	1,95
Barcelona 'Bomba'	5,90
Our 'Bravas' spicy potatoes	6,50
Roman style calamari and vanilla tomato sauce	12,50
Padrón' fried peppers	5,75

SEASONAL FRESH DISHES

Artichokes in olive oil with iberian ham	10,50
Green asparagus with panna cotta	6,50
Zucchini carpaccio with arugula and bee polen	5,75
Purple beetroot tartar with arab hummus	12,00
Rock mussels in citrus and basil dressing	10,50
Marinated salmon tartare with tomato and avocado	14,00

OLIVE OIL TRENCHER WITH...

Roasted vegetables with Cantabrian anchovy	5,80
Oak smoke roasted aubergine with goat cheese	5,75
Guacamole with arugula and blue cheese	5,50

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	12,50
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	13,50
Octopus with 'mojo picón'	19,50
Iberian pork rib with cinnamon	21,50
Grilled beef rump steak in rosemary olive oil	25,50
Mellow beef rib with celeriac puree	24,50
Meatballs and Mediterranean cuttlefish stew	11,50
Beef tripe with chickpeas from Tordesilla ('callos')	9,75

HOMEMADE DESSERTS

Apple tatin with vanilla	5,50
Artisan cheese pie	5,50
Passionfruit, cocoa sponge and milk chocolate mousse	5,75
Orange and orange blossom	6,50
Green apple mousse, lime coulis and basil*	5,50
Red fruits compote and guanaja chocolate with strawberry meringue*	5,85
Affogato (liqueur, rice cream, espresso and vanilla ice cream)	8,50

WINES & MORE

WHITE WINES

	GLASS	BOTTLE
Violet, D.O. Penedès	3,50	17,00
Menade, D.O. Rueda	3,50	17,00
Tramuntanart, D.O. Empordà	3,50	17,00
Espelt Mareny, D.O. Empordà	3,50	17,00
Apecar, D.O. Alella	4,50	23,50
Ca N'Estruc, D.O. Catalunya	4,50	23,50
Pazo de Pegullal, D.O. Rías Baixas	4,50	23,50
Batlliu Biu, D.O. Costers del Segre	--	25,50

ROSÉ WINES

Beach Rosé, D.O. Penedès	3,00	14,00
Via Terra, D.O. Terra Alta	4,25	22,50

RED WINES

Finca La Montesa, D.O. Ca. Rioja	4,00	22,50
Mas Oller Pur, D.O. Empordà	4,25	23,00
Rocaplana, D.O. Penedès	4,50	23,50
Furvus, D.O. Montsant	--	28,00

CAVAS AND CHAMPAGNE

Oriol Rossell Brut Cuvée Especial, D.O. Cava	4,50	23,50
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

LE BOUCHON
WINES & EATERY
TAVERN

Menu designed by Chef Xavier Lahuerta

Ask for our vegetarian and vegan options

*Vegan, dairy-free and gluten-free dessert.

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