

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 cassé tomato	7,50
Iberian jamón	19,50
Iberian chorizo	12,75
Pyrenees shepherds cheese board	19,50
Pyrenees cured meats with rustic bread	6,75

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	13,00
Padrón' fried peppers	5,95
Huelva's red prawns with Mediterranean aromatic salt	19,50

SEASONAL FRESH DISHES

Artichokes in olive oil with iberian ham	11,50
Green asparagus with panna cotta	6,50
Zucchini carpaccio with arugula and bee polen	5,75
Purple beetroot tartar with arab hummus	12,00
Marinated salmon tartare with tomato and avocado	14,50
Pesto burrata, cassé tomato, arugula and seeded bread	14,50

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	5,80
Beef brisket with 'pico de gallo'	9,75

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 rib with star anise and ginger	21,50
Grilled beef rump steak in rosemary olive oil	32,50
Mellow beef rib with celeriac puree	24,50
Meatballs and Mediterranean cuttlefish stew	11,50
Beef tripe with chickpeas from Tordesilla ('callos')	9,75
Pork knuckle with Piemonte polenta	15,75

HOMEMADE DESSERTS

Apple tatin with vanilla	5,85
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

GLASS BOTTLE

WHITE WINES

Miranda d'Espiells, D.O. Penedès	3,75	18,00
Menade, D.O. Rueda	3,75	18,00
Tramuntanart, D.O. Empordà	3,75	18,00
Apecar, D.O. Alella	4,50	23,50
Pazo de Pegullal, D.O. Rías Baixas	4,50	23,50

ROSÉ WINES

Cara Nord, D.O. Conca del Barberà	4,50	23,50
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
Venta Las Vacas, D.O. Ribera del Duero	4,50	23,00
Brumia, D.O. Alella	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