

LE BOUCHON

WINES & EATERY

TAVERN

OUR TAPAS

Andalusian 'gazpacho' with Iberian jamón	7,50
White asparagus with parmesan panna cotta	5,75
Artisan olives ('Pelotín, Verdial, Gordal')	3,85
Our Russian salad	6,00
Mussels in brine and homemade potato crisps	9,75
Lemon cockles and homemade potato crisps	19,50
Iberian ham croquette (ut.)	2,50
Barcelona's 'Bomba'	4,25
Duck mi-cuit with toasts and compote	12,50
Cantabrian anchovies 0,0 (6 filets), bread with tomato	18,50
Joselito's Iberian ham (80 g.)	29,00
Iberian chorizo	12,50
Iberian loin	18,50
Artisan cheese selection	19,00
Our 'Bravas' spicy potatoes	6,50
Andalusian style calamari, vanilla tomato sauce, citrus	12,00
Cod fritter and roasted garlic aioli (ut.)	2,50

Ask for our vegetarian and vegan options

Menu designed by Chef Xavier Lahuerta

CHEF'S SUGGESTIONS

Endives salad, blue cheese and Modena dressing	8,75
Veggies cous cous, raisins and duck confit	9,25
Strawberry salad, cherry tomatoes, chia seeds, blueberries and balsamic dressing	10,50
Soy and mirin marinated salmon, wakame, avocado and sesame seeds	9,75
Cod in flowers, lavender, citrus emulsion, bread crumble	12,50
Meatballs with cuttlefish	11,00
Oven cooked octopus, 'mojo picón', potato, sea asparagus	18,50
Steak sandwich, Iberian ham, rocket and parmesan	16,50

OUR BREADS

'Coca' bread with tomato	3,50
Rustic bread	2,25

HOMEMADE DESSERTS

Strawberry and pistachio fraiser	6,00
Creamy lime, kiwi and sponge cake	5,50
Chocolate mousse and tonka bean cream	5,75

WINES & MORE

WHITE WINES

	GLASS	BOTTLE
Violet, D.O. Penedès	3,50	17,00
Vora La Mar, D.O. Alella	4,50	23,50
La Surreal, D.O. Empordà	4,25	22,50
Menade, D.O. Rueda	4,00	21,50
Pazo de Pegullal, D.O. Rias Baixas	4,50	23,50
Via Terra, D.O. Terra Alta	4,25	22,50

ROSÉ WINES

Tremendus, D.O.Ca. Rioja	3,00	14,00
Beach Rosé, D.O. Penedès	4,00	21,50

RED WINES

Donyet, D.O. Montsant	5,00	26,50
Rocaplana, D.O. Penedès	4,75	24,00
Las Norias, V.T. Castilla y León	4,75	24,00
Viña Cubillo, D.O.Ca. Rioja	5,00	26,50
Martín Berdugo, D.O. Ribera del Duero	4,00	21,50
Pujanza Hado, D.O.Ca. Rioja	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

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

APERITIFS

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

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