

*Our kitchen is for tasting.
We have developed some menus which
offer you a range of different flavours.
Another option is the “A la carte”.
All our starters and desserts
are offered as half portions.*

Gourmet menu 85.00

Golden Egg

Smoked pigeon carpaccio with juniper ice cream

Spider crab's ravioli with peas and orange

Red mullet with mandarin sauce and saffron

Duck terrine with plums and turnip purée

Caramelized apple

Season menu 69.00

Cod's macarroni with leek soup

Dublin bay prawns with green peas and its head juice

Black sausage rice with nettle

Iberian suckling pig with loquets and almonds

Honey and flowers

Vegetarian menu 55.00

Green peas and blood orange ravioli

Almonds soup with fruits and balsamics

Creamy morels

Rosted seitan cannelloni

Ewe milk ice cream with red fruits

Wines that harmonize 25.00

*Marfil Solera 1976. Alella Vinícola / G / Alella / Pansa blanca**

Clos Saint Yves 05. Dom. Baumard / B / Savennières / Chenin blanc

Coma Alta 08. Mas d'en Gil / B / Priorat / Garnatxa blanca i viognier

Clos Baquey 03. Elian Daros / T / Merlot, cabernet sauvignon, franc i abouriou

*Ch. Vieux Moulin 01. Adrien Cazeaux / D / Loupiac / Semillon, sauvignon i muscadelle**

Wines that harmonize 25.00

Finca Els Camps 07. Jané Ventura / B / Penedès / Macabeu

Naiades 06/07. Bodegas Naia / B / Rueda / Verdejo

Cos 08. Azienda Agricola Cos / T / Frapatto di Vittoria / Frapatto

Antonino Izquierdo 06 V.S. / T / Ribera del Duero / Tinta fina

Mataró 08. Alta Alella / D / Alella / Mataró

Wines that harmonize 25.00

Clos Saint Yves 05. Dom. Baumard / B / Savennières / Chenin blanc

Cuvée Alexandre 06. Ch. Lafargue / B / Pessag-Leognan / Semillon i sauvignon

Palacio de Otazu Barrica 06. Bod. Otazu / B / Navarra / Chardonnay

30 Aniversari 06. Can Ràfols / T / Penedès (Garràf) / Cabernet Franc

*Muscat 06. Martí Fabra / D / Empordà / Moscatell**

Joan Roca's Tasting menu 100.00

Our appetizer

Caramellized apple with foie gras

Razor clams with broad beans and mint

Cod's macarroni with leek soup

Seabass with yogurt, gentian,
asparagus and lemon peel-skin

Pigeon Royal with beetroot

Cheese

Strawberries with balsamic sorbet

Chocolate and bitter orange

Wines that harmonize 40.00

Trittenhaimer Kabinett 05. *Grans Fassian / B / Mosel-Saar-Ruwer / Riesling**

Chablis 08. *Jean Paul-Benoît Droin / B / Chablis / Chardonnay*

Finca Els Camps 07. *Jané Ventura / B / Penedès / Macabeu*

Taleia 08. *Castell d'Encús / B / Costers del Segre / Sauvignon blanc i semillon*

Puntido 06. *Viñedos de Paganos / T / Rioja / Tempranillo*

Lenchen 06. *Spätlese. Peter Jakob Kühn / D / Rheingau / Riesling**

Colheita 95. *Quinta do Noval / G / Porto / Tourigba nacional**

Starters

Vegetables salad marinated in orange 12.50
A timbale of apple and foie gras with vanilla oil 15.00
Dublin bay prawns with curry, roses 21.50
Prawn with pigs trotters 22.00
Spider crab's ravioli with green peas and blood orange 13.50
Pullet cannelloni with mushrooms 12.00

Fish

Hake with vegetables and basil 18.00
Sole with swiss chard 21.00
Sea bass with yogurt, gentian and lemon-peel skin 24.00

Meat

Veal entrecot with vegetables and soya 17.00
Iberian suckling pig with loquets and almonds 23.50
Pigeon Royal 22.00

Wines that harmonize

Marina Ri6n 08. *Albet i Noya* / B / *Pened6s (Costers de l'Ordal)* / *Ri6n* 4.00
La Morandina 09 / E / *Moscato d'Asti* / *Moscato bianco** 5.00
Ammerschwihr 08. *Binner* / B / *Alsace* / *Riesling* 5.50
Masia Carreras 07. *Mart6 Fabra* / B / *Empord6* / *Cari6ena blanca, garnatxa* 6.00
Clos Saint Yves 05. *Dom. Baumard* / B / *Savennieres* / *Chenin blanc* 5.00
30 Aniversari 06. *Can R6fols* / T / *Pened6s (Garr6f)* / *Cabernet Franc* 6.50

Electio 08. *Par6s Balt6* / B / *Pened6s* / *Xarel6lo* 7.50
Palacio de Otazu Barrica 06. *Bodegas Otazu* / B / *Navarra* / *Chardonnay* 7.00
Taleia 08. *Castell d'Enc6s* / B / *Costers del Segre* / *Sauvignon blanc i semillon* 7.00

Cartoixa 05. *Scala Dei* / T / *Priorat* / *Garnatxa, carinyena i syrah* 9.00
Antonino Izquierdo 06 *V.S.* / T / *Ribera del Duero* / *Tinta fina* 10.00
Puntido 06. *Vi6edos de Paganos* / T / *Rioja* / *Tempranillo* 10.00

Desserts to be ordered at the start of your meal

Chocolate and bitter orange 9.50

Tiramisu 9.50

Caramelized apple 9.50

Fruits salad with mint 9.50

Cheese 11.00

Honey and flowers 9.50

Ewe milk ice cream with red fruits 9.50

A Trip to Havana: rum sponge cake,
lime soup, peppermint granite ice
and cane sugar. Frozen cigar Partagás
Serie D No. 4 with spice ash 9.50

Wines that harmonize

Colheita 95. Quinta do Noval / G / Porto / Tourigha nacional 6.50*

Don Px 1982 G. R. Toro Albalá / G / Montilla-Moriles / Pedro Ximenes 5.00*

Ch Vieux Moulin 01. Adrien Cazeaux / D / Loupiac / Semillon, sauvignon 4.00*

Muscat 06. Martí Fabra / D / Empordà / Moscatell 4.00*

Selecció de vi

Mataró 08. Alta Alella / D / Alella / Mataró 4.50*

Lenchen 06 Spätlese. Peter Jakob Kühn / D / Rheingau / Riesling 5.00*

Bread, snacks and *petit fours* 3.20

The wines with the simbol * will be
served at 5 cl. per glass, the other wines
will be served at 10 cl. per glass

Prices in euros. TAX included.