

OUR TAPAS

COLD TAPAS

Gillardeau oyster n.3 (ut)	5,90
Artisan olives with homemade brine	5,75
Anchovy in vinegar with cassé tomato	8,50
Cantabrian anchovies and bread with tomato	18,50
Our Russian salad	6,50
Llavaneras 'coca' bread with tomato and fuet	5,90
Pyrenees cured meats with rustic bread	12,50
Iberian jamón	23,50
Cheese board and jam with rustic bread	12,50

HOT TAPAS

Jamón croquette (ut)	2,75
Roasted chicken croquette with alioli (ut)	2,90
Barcelona 'Bomba'	6,50
Our 'Bravas' spicy potatoes	7,50
Andalusian style calamari and vanilla tomato sauce	14,50
Padrón' fried peppers with flower salt	6,90
Fried eggplants with honey and feta cheese	6,80
Fried artichoke hearts with romesco sauce	8,50

SEASONAL DISHES

Zucchini carpaccio with arugula and bee polen	7,50
Tomato salad with tuna belly in olive oil	15,50
Green asparagus with panna cotta	10,90
Purple beetroot tartar with arab hummus	10,50
Pesto burrata, cassé tomato and seeded bread	13,50
Marinated salmon tartare with tomato and avocado	14,50
Smoked sardine in olive oil with mixed leaves salad, orange, citrus emulsion and poppy seeds	12,75
Lentil salad with cucumber, cherry tomatoes and feta cheese	10,75

OLIVE OIL & GRILLED TRENCHERS

Oak smoke roasted aubergine trencher with goat cheese	7,50
Beef brisket trencher with 'pico de gallo'	9,50
Creole chorizo trencher with brie	6,50
Grilled trencher with sobrasada meat and mozzarella	6,50

SPECIALTIES

Stir-fried Santa Pau beans and perol sausage	10,50
Mushrooms ravioli with truffle sauce	12,50
Sobrasada meat macarroni with white chocolate	11,00
Grilled Angus fillet in rosemary olive oil	33,50
Laminated Iberian pork with Padrón pepper	18,50
Iberian rib with star anise and ginger	23,50
Pork knuckle with Piamonte polenta	15,00
Meatballs and Mediterranean cuttlefish stew	11,50
Steamed mussels with basil and mint oil emulsion	9,50
Beef tripe with chickpeas from Tordesillas ('callos')	9,75

HOMEMADE DESSERTS

Tiramisu	5,50
Catalan cream with beetroot crumble	6,50
Traditional chocolate ganache with olive and salt	6,50
Artisan cheese pie	5,50
Caramelised pineapple with coconut foam	6,50
Affogato (liqueur, rice cream, espresso and vanilla ice cream)	8,50

WINES & MORE

WHITE WINES

	GLASS	BOTTLE
Abadía de Poblet, DO C. del Barberà	-	35,00
APecar, DO Alella	5,00	25,50
Bouza do Rei, DO Rías Baixas	5,00	25,50
Raimat Castell, DO Costers del Segre	4,75	24,50
Espelt Quinze Roures, DO Empordà	5,25	26,00
Les Parcel·les, DO Pla del Bages	5,25	26,00
Menade, DO Rueda	4,75	24,50

ROSÉ WINES

Irresistible Rosé Domaine de la Croix		
AOC Côtes de Provence	5,25	26,00
Via Terra, DO Terra Alta	5,00	25,50

RED WINES

Brumia, DO Alella	4,75	24,50
Cérvoles Colors, DO Costers del Segre	5,00	25,50
Finca La Montesa, DOCa Rioja	5,25	26,00
Fugitivo, DO Montsant	5,25	26,00
Mas Oller Pur, DO Empordà	4,75	24,50
Venta Las Vacas, DO Ribera del Duero	5,50	27,00

CAVAS AND CHAMPAGNE

DO Cava		
Codorníu Cuvée Original Brut Nature	4,50	22,50
Codorníu Cuvée Original Rosé Brut	4,50	22,50
Oriol Rossell Brut Cuvée	5,00	25,50
AOC Champagne		
Louis Roederer Collection	12,00	70,00

LE BOUCHON
WINES & EATERY
TAVERN