

*Our cuisine is designed to be tasted.
We have developed several
tasting menus that offer you
a wide range of exciting flavours.
Another option is the “a la carte” menu.*

Joan Roca Menu 110,00

Russian salad

Truffle omelet

Pig trotters carpaccio with prawns

Sole with sweet potato and mandarin

Lamb shoulder with roasted garlic and manchego cheese

Royal hare

Red fruit salad

Sheep milk, honey and nuts

The Classics Menu 87,00

Golden egg

Smoked pigeon carpaccio

Rice with codfish and "morcilla"

Hake with basil and vegetables

Lamb shoulder with roasted garlic and manchego cheese

Cheese selection

Crème brûlée with chestnuts mouse and coffee sponge cake

Wines that harmonize 44,00

Pago de Xoan 2010. Bodega Benito Santos. D.O. Rías Baixas. Albariño.

Sonnenuhr Kabinett 2007. J.J. Prüm. Mosel. Riesling.

La Calma 1999 (Magnum). Can Rafols del Caus. D.O. Penedés. Chenin blanc.

Château de Selle Rosé Coeur de Grain 2012. Domaines Ott. A.O.C. Côtes de Provence. Grenache, Cinsault, Syrah, Cabernet sauvignon.

Alto Moncayo 2010. Bodegas Alto Moncayo. D.O. Campo de Borja. Grenache.

Château le Boscq 2004. A.O.C. St-Estèphe. Merlot, Cabernet sauvignon, Cabernet franc, Petit verdot.

La Bulle Gamay. P.U.R. Beaujolais. Gamay.

*Aszú 3 Puttonyos 2008. Château Dereszla . Tokaji. Furmint, Hárslevelü, Zéta, Ságarmuskotály.**

Wines that harmonize 38,00

Original 1887. Llopart. D.O. Cava. Montónaga, Xarel.lo, Macabeu.

Gran Reserva 904 2001. La Rioja Alta. D.O.C. La Rioja. Tempranillo, Graciano.

Château Langlois Vieilles Vignes 2005. A.O.C. Saumur. Chenin blanc.

Taleia 2012. Castell d'Encus. D.O. Costers del Segre. Sauvignon Blanc, Semillon.

Alto Moncayo 2010. Bodegas Alto Moncayo. D.O. Campo de Borja. Grenache.

La Vinya Oculta. Amós Bañares. D.O. Penedés. Xarel.lo.

*Malvasia 10 anos. Henriques & Henriques. Madeira. Malvasie.**

Starters

- Russian salad 15,00
Parmesan and vegetables “coca” 14,00
Pig trotters carpaccio with prawns 25,00
Truffle omelet 16,00
Onion, cheese and egg soup 14,00

Rice with codfish and “morcilla” 19,00

Main dishes

- Hake with basil and vegetables 22,00

Red mullet with ratatouille
and green pepper 23,00
Royal hare 26,00

Lamb shoulder with roasted garlic and manchego
cheese 29,00
Beef steak with herb butter 30,00

Wines that harmonize

- Pago de Xoan 2010. Bodega Benito Santos. D.O. Rías Baixas. Albariño. 4,00*
Can Credo 2010. Recaredo. D.O. Penedés. Xarel.lo. 4,50
La Calma 1999 (Magnum). Can Rafols del Caus. D.O. Penedés. Chenin blanc. 6,00
Sonnenuhr Kabinett 2007. J.J. Prüm. Mosel. Riesling. 5,50
Coma Alta 2011. Viticultors Mas d´en Gil. D.O.C. Priorat. White grenache, Viognier. 4,50
Château Langlois Vieilles Vignes 2005. A.O.C. Saumur. Chenin blanc. 4,50

Wines that harmonize

- Taleia 2012. Castell d'Encus. D.O. Costers del Segre. Sauvignon Blanc, Semillon. 4,50*
Carles Andreu Trepà 2010. Celler Carles Andreu. D.O. Conca de Barberà. Trepà. 3,50
Château le Boscq 2004. A.O.C. St-Estèphe. Merlot, Cabernet sauvignon, Cabernet franc, Petit verdot. 8,00
Alto Moncayo 2010. Bodegas Alto Moncayo. D.O. Campo de Borja. Grenache. 7,00
Blunt 2009. Cellers Underground. Pla de Bages. Cabernet sauvignon. 8,50

Desserts to be ordered at the start of your meal

3 Chocolates of the world 11,00

Crème brûlée with chestnuts mouse and coffee
sponge cake 11,00

Sheep milk, honey and nuts 11,00

Cheese selection 12,00

Trip to Havana 11,00

*Rum sponge cake, lime soup, peppermint granite ice
and cane sugar. Frozen Cigar Partagás Serie D nº 4
with spice ash.*

Bread, snacks and petits fours 3.50

The wines with the symbol * will be served at 5 cl. per glass,
the other wines will be served at 8,5 cl. per glass.

Prices in euros. VAT included.

Wines that harmonize

*Jorge Ordoñez nº 3 2008. Jorge Ordoñez & Co. D.O. Málaga. Muscat of
Alejandría.* 9,50*

Malvasia 10 anos. Henriques & Henriques. Madeira. Malvasia. 4,00*

*Aszú 3 Puttonyos 2008. Château Dereszla . Tokaji. Furmint, Hárslevelü, Zéta,
Ságarmuskotály.* 4,00*

La Vinya Oculta. Amós Bañares. D.O. Penedés. Xarel.lo. 6,00

Ron Clément VSOP. La Martinique. 6,00*