

LE BOUCHON

WINES & EATERY

TAVERN

# OUR TAPAS

---

## COLD TAPAS

Gillardeau oyster n.3 (ut)	6,20
Barceloneta's gilda skewer with olive, anchovy and spicy pepper (ut)	3,95
Yeye's olive and Grandpa's broken olive in olive oil	5,90
Cantabrian palometa anchovies cured in apple vinegar	10,50
Cantabrian anchovies (3uts) and bread with tomato	12,80
Our Russian salad	7,80
Pyrenees cured meats with rustic bread	13,90
Reserva Iberian jamón and bread with tomato	25,50
Olive oil smoked cod sliced with kalamata olive	14,75
Smoked sardine with Asian sauce and cinnamon tomato (2uts)	12,30
Tuna Jerky with pickled scallion and passionfruit jelly	12,95

## HOT TAPAS

Gran Reserva Iberian jamón croquette (ut)	2,90
Gothic Quarter bomb	7,50
Le Bouchon style bravas (spicy fried potatoes)	8,25
Magano calamari andalusian style with vanilla tomato	15,80
Galician Padrón fried peppers with flaked salt	6,90
Fried purple aubergine with honey and Muntanyola cheese	10,80
Grilled trencher with Mallorca's sobrasada meat and mozzarella	7,50
Creole chorizo trencher and cow milk artisanal brie	7,80

Menu designed by Chef Xavier Lahuerta

Prices in euros. VAT included.

In case of food allergies or intolerances, please ask our staff.

## SEASONAL DISHES

---

Zucchini carpaccio with Bierzo's cheese, rosemary honey and buckwheat	12,25
Navarra asparagus with white miso emulsion	14,50
Catalan cheese board with jam and sourdough rustic bread	12,70
Cod brandade with black garlic aioli and toasts	15,50
Tordesillas chickpeas hummus with roasted pumpkin and organic seeds	11,90
Beetroot tatin with clove and cardamon pickled pear	12,80
Marinated salmon tartare with tomato and avocado	15,75
Lentil salad with cucumber, cherry tomatoes and Montbrú goat cheese	12,75

## SPECIALTIES

---

Stir-fried Santa Pau beans and perol sausage	11,50
Mushrooms ravioli with truffle sauce	14,50
Rigatoni with sobrasada meat from Mallorca, white chocolate and Padano	12,75
Grilled Angus filet with sour potato and roasted vegetables	33,85
Iberian rib with star anise and ginger sauce	24,50
Duroc pork knucle with Piamonte polenta	17,50
Beef cheeks with cinnamon, Empordà red wine and with yuca	24,70

## HOMEMADE DESSERTS

---

Plum brioche with tarragon chantillí	7,50
Frozen lemon pie with whiskey cream	6,70
Catalan cream with beetroot crumble	6,50
Traditional chocolate ganache with olive and salt	6,40
Artisan cheese pie with jam	6,90
Affogato (liqueur, rice cream, espresso and vanilla ice cream)	9,50

# OUR WINES

---

	GLASS	BOTTLE
<b>WHITE WINES</b>		
Apecar, DO Alella	5,25	26,00
Bouza do Rei, DO Rías Baixas	5,25	26,00
Menade, DO Rueda	5,00	25,50
Bancal del Bosc, DO Montsant	5,50	27,00
Louis Latour, AOC Chablis	--	65,00

## ROSÉ WINES

Irresistible Domaine de la Croix, AOC Côtes de Provence	5,50	27,00
Via Terra, DO Terra Alta	5,25	26,00

## RED WINES

Venta las Vacas, DO Ribera del Duero	5,50	27,00
Finca La Montesa, DOCa Rioja	5,75	28,00
Gallinetes, DO Conca del Barberà	4,50	23,50
Mas Oller Pur, DO Empordà	4,75	24,50
Ultreia Saint Jacques, DO Bierzo	--	45,00
Juvé & Camps Iohannes, DO Penedès	--	65,00

## CAVAS

Codorniu Cuvée Original Eco BN	4,75	24,50
Codorniu Cuvée Original Rosé Brut	4,75	24,50
Oriol Rossell Brut Cuvée	5,25	26,00

# OUR COCKTAILS

---

<b>BARCINO</b>	12,00
Campari, White Vermouth, Cava rosé, Orange	
<b>THE MAESTRO</b>	12,00
Gin, Italics, Basil, Lime	
<b>APEROL SPLASH</b>	12,00
Aperol, Cava, Grapefruit, Cinnamon	
<b>LE BOUCHON SANGRIA</b>	12,00
Rum, Red vermouth, Amaretto, Orange, Red wine	
<b>GINGER DRAGON</b>	12,00
Whiskey, Citrus, Honey, Ginger	
<b>MEXICO</b>	12,00
Tomato, Lime, Picante, Beer, Homemade salsa	