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## TAPAS

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<b>Russian Salad</b>	8,5
<b>Nachos</b>	14
with pork, guacamole, cheese, jalapeños and brava sauce	
<b>Chef's Potatoes with Brava Sauce</b>	8,5
<b>Andalusian-style Squid</b>	15
with Parsley Allioli	
<b>Bomba de Poblenu</b>	6
Stuffed Potato with Minced Meat and Brava/Aioli Sauce	
<b>Red Prawn Croquettes</b>	12,5
<b>Crispy Eggplant</b>	10
with Maple Syrup & Pomegranate	
<b>Melted Provolone with Confit Tomatoes</b>	16
on Focaccia	
<b>Brioche bun filled with pulled beef cheek</b>	12,5
<b>Iberian Ham with Tomato Bread</b>	21
<b>Tomato Bread</b>	5

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## MAIN COURSES

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<b>Grilled Sea Bream</b>	19
with Fennel and Citrus Salad	
<b>Grilled Octopus</b>	24,5
with Smoked Parmentier and Shimeji Mushrooms	
<b>Grilled Salmon</b>	21
with Celery Purée, "Pico de Gallo" and Roasted Avocado	
<b>Vegetable and Mushroom paella</b>	20
<b>Seafood paella "Senyoret" style</b>	21
<b>Iberian Pork Paella</b>	23
<b>Slow-cooked Chicken Breast</b>	16
with Crispy Potato and Green Mojo	
<b>Aged Beef Steak (300g)</b>	23
with Roasted Mini Potatoes and Chimichurri	

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## SALADS & SOUPS

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<b>Burrata and balsamic-roasted cherry tomatoes on "Pagès" toast</b>	14,5
<b>Tudela Lettuce Salad</b>	14
with Mustard Vinaigrette, Pickled Mushrooms, and Toasted Almonds	
<b>Caesar Salad with Crispy Chicken</b>	14
<b>Seasonal Tomato Salad</b>	13
with Tuna Belly	
<b>Soup of the Day</b>	11

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## BURGERS & SANDWICHES

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<b>"Girona" Beef Burger 200gr</b>	16
with Brioche Bun, Mahon Cheese, Bacon, Tomato, Lettuce, Pickles	
<b>Crispy Chicken Burger</b>	15
with Brioche Bun, coleslaw, Onion, Pickles, and Guacamole	
<b>Truffled Ham and Brie Sandwich</b>	14
<b>"Sobrasada" and "Mahon" Cheese Sandwich</b>	14
<b>Classic Club Sandwich</b>	16
with Chicken, Bacon, Egg, Mayonnaise, Romaine Lettuce and Tomato	

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## DESSERT

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<b>Passion Fruit "Gazpacho"</b>	7,5
with Red Berry Sorbet	
<b>"Tonka" Bean Flan</b>	6
with Vanilla Scent	
<b>Chocolate Lava Cake</b>	7,5
with Vanilla Ice Cream	
<b>Homemade Cheesecake</b>	6,5
<b>Traditional Catalan "Crème brûlée"</b>	6,5
with "Carquinyolis"	

IF YOU HAVE ANY INTOLERANCE OR DIET SPECIFIC, PLEASE NOTIFY THE WAITER

\*All prices in €  
vat included

THE  
GASTRO  
CORNER

## VODKA

ABSOLUT	12
ABSOLUT FLAVOUR	10
SMIRNOFF	10
GREY GOOSE	18

## GIN

BEEFEATER	12
BEEFEATER 24	13.9
BOMBAY SAPHIRE	12
PLYMOUTH	12
GIN MARE	14.9

## TEQUILA

JOSE CUERVO	8
OLMECA WHITE	8
OLMECA AGED	9.5

## APPETIZERS

MANZANILLA	6.5
MARTINI BIANCO	9.9
MARTINI ROSSO	9.9
CAMPARI	8.9
APEROL	11
RICARD	7.5

## BRANDY/COGNAC

TORRES 10	10.9
MARTELL VS	13.9
MARTELL VSOP	19

## RON

BACARDI	10.9
MALIBU	9.9
BACARDI ORO	14.9
BACARDI 8	12.9

## WHISKY

BALLENTINES	12
CHIVAS	17
JAMESON	12
JAMESON CASKMATES	14
RED LABEL	13.9
CARDHU	16.9
JACK DANIELS	14

## WINES

glass bottle

ARRELIUM WHITE	6.5	18
ARRELIUM RED	7	18
ARRELIUM ROSÉ	6.5	18
NURIA WHITE	8.5	22
VEREMES 77 WHITE	8.5	26
VEREMES 77 RED	8.5	26
ARZABACHE RED	8.5	29

## CAVA

bottle

MIQUEL PONS	28
CODORNIU 1/4	11
EULALIA	34
NURIA ROSÉ	28

## WATER

SPARKLING WATER 700ML	4,9
STILL WATER 700ML	4,9

## SOFT DRINKS

PEPSI	3.8
PEPSI MAX	3.8
SEVEN UP	3.8
LIPTON ICE TEA	3.8
APPLE JUICE	3.8
PEACH JUICE	3.8
PINEAPPLE JUICE	3.8
REDBULL	3.8
REDBULL SUGARFREE	3.8
FRESH ORANGE JUICE	6.5
TONIC WATER	3.8
TONIC WATER ZERO	3.8
SODA WATER	3.8
LEMON AQUARADE	3.8
KAS ORANGE/LEMON	3.8

## LIQUEURS & SPIRITS

LIMONCELLO	6.5
BAILEYS	8
FRANGELICO	7
KAHLÚA	7
HERBAL ORUJO	7
WHITE ORUJO	7
COINTREAU	8
PACHARÁN	7

## DRAUGHT BEER

glass pint

ESTRELLA PILS	3.6	4.9
CARLSBERG PILS	3.8	5
TURIA AMBER	4.1	5.5
COMLOT IPA	4.6	6.9

## BOTTLED BEER

ESTRELLA	3.5
FREE DAMM	3.5
VOLL DAMM	3.5
DAMM LEMON	3.5
CORONITA	3.9
ESPIGA-PORTER	4.9
STELLA ARTOIS	3.9
4POINTS	4
FRANCISKANER WEISSBIER	3.9



## COFFE

ESPRESSO	2
DECAFFEINATED	2
MACCHIATO	2.2
COFFEE WITH MILK	2.7
CAPPUCCINO	3
HOT CHOCOLATE	2.5
CARAJILLO	4
IRISH COFFEE	7
VIENNESE COFFEE	4.5

## SANGRIA

glass jar

WHITE WINE	8.9	22.9
RED WINE	8.9	22.9
ROSÉ WINE	8.9	22.9
CAVA	9.9	30

# THE GASTRO CORNER

# DRINKS

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# COCKTAILS

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<b>007 Vesper Martini</b>	11	<b>Blue Hawaii</b>	13
Gin, Vodka, Vermouth		Vodka, Blue Curaçao, Pineapple juice, Syrup	
<b>Negroni Sbagliato</b>	12	<b>Caipirinha</b>	11
Gin, Martini Bitter, Cava		Cachaça, Lime, Brown sugar	
<b>Expresso Martini</b>	11	<b>Cuba Libre</b>	13.9
Vodka, Coffe, Khalua		Ron, Lime, Pepsi	
<b>Red fruit mojito</b>	13.9	<b>Daiquiri</b>	11
Rum, Brown sugar, Lime juice, Sparkling water, Red berries		Ron, Lime, Syrup	
<b>Mai Thai</b>	14	<b>French 75</b>	13
Orange juice, Pineapple juice, 8-year-old rum, Rum, Cointreau, Grenadine		Gin, Lemon juice, Syrup, Cava	
<b>Manhattan</b>	12	<b>Gin Fizz</b>	13
Bourbon, Angostura, Martini Reserva Rosso		Gin, Lemon juice, Syrup, Soda	
<b>Aperol Spritz</b>	11	<b>Long Island</b>	17
Aperol, Cava, Soda		Vodka, Tequila, Rum, Gin, Triple Sec, Syrup, Lime, Pepsi	
<b>Old Fashion</b>	12	<b>Moscow Mule</b>	12
Bourbon whiskey, Angostura, Syrup		Vodka, Lime, Soda	
<b>Mojito</b>	12	<b>Piña Colada</b>	14
Rum, Brown sugar, Lime juice, Sparkling water		Rum, Malibu, Pineapple juice	
<b>Alexander</b>	11	<b>Sex on The Beach</b>	17
Gin, Baileys, Cream		Vodka, Peach liqueur, Orange juice, Cranberry juice, Grenadine	
<b>Angel Shaker</b>	14	<b>Side Car</b>	11
Raspberry Vodka, Strawberry and Passion Fruit Syrup, Peach Juice		Cognac, Triple Sec, Lemon	
<b>Black Russian</b>	11	<b>Dirty Martini</b>	11
Vodka, Coffee Liqueur		Vodka, Dry Vermouth, Olive	
		<b>Margarita</b>	10
		Tequila, Triple Sec, Lime, Salt	

THE  
GASTRO  
CORNER