





**Couvert** (per person)   5€  
Homemade coca bread, tomato, olive oil



## “Caprichos”




**Smoked Ham “5J”**  34€  
With crystal bread, tomato, olive oil, oregano

## Our Classics




**Madagascar Prawns**   27€  
Spinach, yuzu and truffle vinaigrette, Parmesan, manioc

**King Crab**    22€  
Crab pâté, toasted coca bread

**Calf Tartare**   34€  
Ginger infusion, cured egg yolk, fried onion, soy ice cream

**Sliced Iberian Pork**    20€  
Marinated in vermouth, piquillo peppers, Idiazabal, apple, pistachio


## Fresh and Simple

**Burrata**    30€  
Seasoned tomato, basil, balsamic caviar

**Asparagus**   16€  
Tempura-fried, romesco sauce

**Roasted Cauliflower**   17€  
Citronette sauce, green apple ice cream




**Sautéed Mushrooms**   18€  
In its own broth, cured yolk, fine herbs

**Roasted Peppers**   14€  
Piquillo peppers, garlic, thyme

**Eggplant and Chickpea Humus**    18€  
Confit tomato, chickpeas, Scottish bread, yoghurt vinaigrette




**Sea Bass “Tiradito”** 18€  
Thin sea bass slices, passionfruit aguachile, tropical fruit salad, basil



## “Pica-Pica”

**Tacos**    22€  
Sweet and sour chicken tacos, red cabbage, prawns, togarashi



**“Bravas” Potatoes**   9€  
Aioli, brava sauce





**Chicken Wings**    15€  
Glazed in *kimuchi*, onion mix

**Prawns**    15€  
Panko-fried, curry mayonnaise, sweet chili, lime

**“Caça” Croquettes**   19€  
Veal meat, truffle mayonnaise, red onion compote

**Fried Calamari**  18€  
Aioli, lime

**“Barceloneta” Bomb**   16€  
Veal croquette, potato, aji amarillo, aioli, brava sauce

**Crab Bao**     16€  
Crab, corn, gari, bacon, cury, red cabbage

**Sweetbread and Boletus Lasagna**   32€  
Sautéed sweetbreads, boletus mushroom foam

**Tuna Pies**   20€  
Tuna, tomato, herb emulsion

## Tasting Menu

(Chef's Suggestion)

### Arola Menu

68€

(per person)

*Minimum 2 people*

#### Tapas

Burrata

Madagascar Prawns

"Bravas" Potatoes

"Caça" Croquettes

#### Main Course \*

Sea Rice

Rigattoni

Aged Entrecôte

#### Sweet Moment

Vegan Textures

Copa Catalana

\* Choose one option from the main course.

A second main course option will incur a supplement of 17€.

#### Pairing of 3 wines

38€

(per person)

#### "Flutes"

##### Tomato and Basil

17€

Mozzarella, tomato, basil

##### Truffle

18€

Mozzarella, tomato, truffle oil

##### "5 Jotas"

18€

Mozzarella, tomato, Iberian smoked ham

##### Mimita

18€

Mozzarella, tomato, prawns, avocado, coriander, merkén

##### Brie Cheese

19€

Mozzarella, tomato, pancetta, sweetcorn, oregano

#### Rice/Pasta (2 people)

##### "Martajada" Rice

32€

Tomato, jalapeños, fried aubergine

##### Vegetables Rice

28€

Seasonal vegetables, Parmesan, Idiazabal

##### Creamy Lobster Rice

52€

Lemon jelly, red onion compote, aioli

##### Scarlet Prawn Rice

62€

In its own broth, onion, green aioli

##### Mountain Rice

42€

Chicken, pancetta, mushrooms

##### Veal Rice

48€

Pancetta, chanterelle mushrooms, roasted veal, romesco sauce

##### Rigattoni

26€








Black trumpet mushrooms, shallots, pancetta, Parmesan

##### Cuttlefish and Squid "Fideuà"





38€

Chives, lemon jelly, red onion compote, aioli



## Charcoal

<b>Roasted Sea Bass</b> (1/2 portion)	<b>34€/65€</b>
With citronette sauce	
<b>Roasted Turbot</b>	<b>58€</b>
<b>Sole “à la Meunière”</b> 	<b>62€</b>
Lemon, parsley, capers	
<b>Roasted Chicken</b> (1/2 portion) 	<b>18€/32€</b>
In a spices marinade	
<b>Beef Burger “Al Plato”</b>   	<b>23€</b>
Confit onion, brie cheese, slow-cooked egg, pancetta	
<b>Iberian Pork Cuts</b> 	<b>26€</b>
In a herbs and spices marinade	
<b>Aged Entrecôte</b>	<b>46€</b>
<b>Wagyu</b>	<b>62€</b>
<b>Flat Iron</b> (for 2 people)	<b>55€</b>
<b>Chuletón</b> (for 2 people)	<b>62€</b>
<b>Tiger Prawn</b> (for 2 people) 	<b>62€</b>
<b>“Carré d’Agneau”</b> (for 2 people)	<b>62€</b>
Rack of lamb	
<b>Aged Tomahawk</b> (for 2 people)	<b>86€</b>

















## Side Dishes

<b>Mixture of Vegetables and Sprouts</b> 	<b>9€</b>
<b>Arola-style Fries</b> 	<b>12€</b>
<b>“Criollas” Potatoes Cooked in Salt</b> 	<b>9€</b>
<b>White Rice</b> 	<b>6€</b>

## Sauces

<b>Béarnaise</b>  
<b>Mustard Cream</b>  
<b>Dried Tomato</b> 

## Sweet Moment

<b>Copa Catalana</b>   	<b>13€</b>
Biscuit pannacotta, mandarin sorbet, Catalan foam	
<b>São Tomé Chocolate Brownie</b>   	<b>13€</b>
Miso caramel, hazelnut, caramelised chocolate cream	
<b>Cheese Tart</b>   	<b>14€</b>
Cheesecake made with Roquefort, Mascarpone and Parmesan	
<b>Vegan Textures</b> 	<b>12€</b>
Mango, passionfruit, lime	
<b>“Pastelinhos do Penedo”</b>   	<b>13€</b>
Small fried pastries in filo dough, vanilla, salted caramel	
<b>Golden Apple Pie</b> (for 2 people – 25 min)   	<b>23€</b>

<b>Suitable for Vegetarians</b> 	<b>Contains Gluten</b> 	<b>Spicy Dish</b> 	<b>Contains Lactose</b> 	<b>Contains Shellfish</b> 	<b>Contains Pork</b> 
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No dish, food product or drink, including cover, can be charged if not requested by the customer or unused.

VAT included at the legal rate in force  
This establishment has a complaints book

Fish and seafood are critical to the health of our planet, the communities where we do business, the type of businesses we operate and the guests we serve. Our global portfolio of hotels has a responsibility to provide responsible products in support of our Serve 360 2025 sustainability and social impact goals