

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

“Caprichos”

Smoked Ham “5J”  37€
With crystal bread, tomato, olive oil, oregano

Our Classics

Madagascar Prawns   29€
Spinach, yuzu and truffle vinaigrette, Parmesan, manioc

King Crab    24€
Crab pâté, toasted coca bread

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

Sliced Iberian Pork     22€
Marinated in vermouth, piparra peppers, Idiazabal, apple, pistachio

Fresh and Simple

Burrata    31€
Seasoned tomato, basil, balsamic caviar

Asparagus    16€
Tempura-fried, romesco sauce

Roasted Cauliflower   19€
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” 22€
Thin sea bass slices, passionfruit aguachile, tropical fruit salad, basil

“Pica-Pica”

Tacos    24€
Sweet and sour chicken tacos, red cabbage, prawns, togarashi

“Bravas” Potatoes   11€
Aioli, brava sauce

Chicken Wings    16€
Glazed in *kimuchi*, onion mix

Prawns    16€
Panko-fried, curry mayonnaise, sweet chili, lime

“Caça” Croquettes   20€
Veal meat, truffle mayonnaise, red onion compote

Fried Calamari  19€
Aioli, lime

“Barceloneta” Bomb   18€
Beef croquette, potato, aji amarillo, aioli, brava sauce

Crab Bao     18€
Crab, sweetcorn, gari, bacon, curry, red cabbage

Tuna Pies   20€
Tuna, tomato, herb emulsion

Tasting Menu

Chef's Suggestion
68€ per person
Minimum 2 people

Tapas

Four tapas to share for two

Burrata

Madagascar Prawns

“Bravas” Potatoes

“Caça” Croquettes

Main Course

A dish to share for two
Choose one of the following options

Sea Rice

Rigattonni

Aged Entrecôte

Sweet Moment

One dessert per person
Choose one of the following options

Copa Catalana

Vegan Textures

Wine Pairing

Pairing of three wines
38€ per person

“Flutes”

Tomato and Basil   	18€
Mozzarella, tomato, basil	
Truffle   	19€
Mozzarella, tomato, truffle oil	
“5 Jotas”   	18€
Mozzarella, tomato, Iberian smoked ham	
Mimita    	19€
Mozzarella, tomato, prawns, avocado, coriander, merkén	
Brie Cheese   	19€
Mozzarella, tomato, pancetta, sweetcorn, oregano	

Rice | Pasta

“Martajada” Rice  	32€
Tomato, jalapeños, fried aubergine	
Vegetables Rice  	29€
Seasonal vegetables, Parmesan, Idiazabal	
Creamy Lobster Rice 	54€
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	
Rigattonni   	26€
Black trumpet mushrooms, shallots, pancetta, Parmesan	
Cuttlefish and Squid “Fideuà”  	38€
Chives, lemon jelly, red onion compote, aioli	

Charcoal

Roasted Sea Bass (1/2 portion)	35€/65€
With citronette sauce	
Roasted Turbot	58€
Sole “à la Meunière” 	62€
Lemon, parsley, capers	
Roasted Chicken (1/2 portion) 	18€/32€
In a spices marinade	
Beef Burger “Al Plato”   	25€
Confit onion, brie cheese, slow-cooked egg, pancetta	
Iberian Pork Cuts 	26€
In a herbs and spices marinade	
Aged Entrecôte	48€
Wagyu	62€
Flat Iron	55€
Tiger Prawn 	62€
“Carré d’Agneau”	64€
Rack of lamb	
Aged Tomahawk	86€

Side Dishes

Mixture of Vegetables and Sprouts 	10€
Arola-style Fries 	12€
“Criollas” Potatoes Cooked in Salt 	10€
White Rice 	8€

Sauces

Béarnaise  
Mustard Cream  
Dried Tomato 

Sweet Moment

Copa Catalana    	13€
Biscuit pannacotta, mandarin sorbet, Catalan foam	
São Tomé Chocolate Brownie    	16€
Miso caramel, hazelnut, caramelised chocolate cream	
Vegan Textures 	12€
Mango, passionfruit, lime	
“Pastelinhos do Penedo”   	13€
Small fried pastries in filo dough, vanilla, salted caramel	
Golden Apple Pie   	23€

Suitable for Vegetarians  Contains Gluten  Contains Lactose  Contains Tree Nuts  Spicy Dish  Contains Shellfish  Contains Pork 

No food or beverage, including the couvert, may be charged unless requested or consumed.

VAT included at the legal rate.

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 2026 sustainability and social impact goals.