LA TERRAZA

WEEKEND BRUNCH

AVAILABLE ON WEEKENDS & PUBLIC HOLIDAYS

11:30AM - 2:30PM

"Eat good, drink good & celebrate the spirit and culture of barcelona."

- CHEF RAFA GIL

WELCOME VERMOUTH

Plum & Strawberry Gazpacho | Spherical Olives

PARA PICAR

FREE-FLOW TAPAS · SHARING STYLE · SERVED AT YOUR TABLE

Pa Amb Tomàquet Montadito
Classic, Ibérico Chorizo or White Anchovies "Boquerones"

Croquetas
Jamón Ibérico or Wild Mushrooms

Manchego Cheese 6 Months
with Quince Paste & Picos Bread

Patatas Bravas with "All I oli"
Brave Enough to Take on These Hot N' Spicy Fried Potatoes?

Chistorra Broken Egg "Huevo Roto" *Veggie Option Available*
"El Huevo Roto"– an Authentic Spanish Flavor Experience

Spanish Style Omelette "Tortilla De Patatas"
Served with Padrón Pepper, Alioli & Brava Sauce

Tuna Ensaladilla
Spanish Potato Salad with Octopus

Garden Salad with Confit Cherry Tomatoes & Smoked Salmon
Served with Mustard Dressing *Veggie Option Available*

Burrata & Cherry Tomato Confit
Served with Olives & Piparra

Yellowtail & Cucumber Tartare
Refreshing combination of Japanese Yellowtail, passion fruit & piparra pepper

SEGUNDOS

CHOOSE ONE MAIN COURSE

Seafood Paella *Supplement Lobster Tail +110 / Carabinero +280*
Prawn, Baby Cuttlefish, Mussels & Aioli

Ibérico Pork "Abanico"
Served with Sweet Potato Purée & Romesco Sauce

Vegetarian Paella
Artichokes, Truffle Rice & Mushrooms

Catch of the Day
Served with Smoked Tomatoes, Piquillo Pepper Sauce & Broccolini

Seafood & Uni Canelón *Supplement +150*
Homemade Pasta Filled with Crab, Scallops & Our Unique Crab Sauce

TO SHARE

CHOOSE ONE

Spanish-BBQ Ribs Paella
Vegetable & Truffle Rice with Slow-Cooked Ibérico Ribs

Black Angus Striploin 450g *Supplement +140*
Miguel Vergara Angus Served with Fries

Grilled Spanish Seabream 700g *Supplement +140*
Josper-Grilled to Perfection with Roasted Cabbage

Traditional "Segovian" Suckling Pig *Supplement +400*
Our Signature Dish Roasted Segovian Style (30-min preparation)

UN FINAL DULCE

DESSERT OF THE DAY · SHARING STYLE

FREE-FLOW ADD-ON

2 HOURS +398 | 3 HOURS +498 per person

Veuve Clicquot Yellow Label Brut

Sangria Blanca | Sangria Tinta | Cava | Wines | Beers |

Freshly Squeezed Juice | Soft Drinks

598 per person

288 for kids aged 5 - 10

Complimentary for kids aged 4 or below

We practice positive & responsible drinking so our team reserves the right to refuse service for the safety of all our guests.

Vegetarian 10% service charge

SANGRIA CATALUNYA

	glass	sharing
Sangria Blanca *Pisco, Fernet Hunter, Citrus, Passionfruit, Crème de Pêche, Fruita*	120	850
Sangria Tinta *Pisco, Fernet Hunter, Citrus, Passionfruit, Crème de Framboise, Fruita*	120	850

WINE BY GLASS

	glass
SPARKLING	
Celler Kripta Franc Brut Reserva	120
Veuve Clicquot Yellow Label Brut	170
BLANCA	
Muga Blanco Viura Malvasia	100
Rioja Vega Garnacha Blanca	110
Pazo de Senorans Albariño	130
Vincent Latour Chardonnay	150
ROSADO	
Muga Rosado	110
Château d'Esclans Whispering Angel Rosé	120
TINTA	
Próximo Tempranillo	100
Rioja Vega Garnacha	110
Arzuaga Crianza Tempranillo	150
Vincent Girardin Pinot Noir	160

MOCKTAILS

Gunner 90
Fresh Lime, Ginger Ale, Ginger Beer, Angostura Bitters

Zero Proof Gimlet 95
Seedlip Garden 108, Lime Juice, Soda, Fresh Mint

Golden Hour Fizz 95
Seedlip Garden 108, Fresh Apple Juice, Passion Fruit, Lime Juice, Ginger Ale

Double Berry Breeze 95
Raspberry, Blueberry, Cucumber, Lime Juice, Soda

Tangy Twist Cooler 95
Passion Fruit, Fresh Mint, Lime Juice, Soda

BEERS

Stella Artois	100
Estrella Galicia	100
Sapporo	110
Goose Island IPA	115

SPRITZ

La Rambla Aperol Spritz 120
Fino, Aperol, Jasmine & Peach Soda, Cava

Chica Boom 120
Ketel One Vodka, St. Germain, Grapefruit, Cava

San Sebastián 120
Fernet Hunter Granit, Pineapple, Ginger Beer, Cava

ALCOHOL FREE LAGER

	glass
Estrella Galicia 0,0	85

COCKTAILS

Cinque Terre Spritz 115
Aperol Spritz, Tío Pepe Fino Sherry, Yzaguirre Dry Reserva, Cava, Sparkling Water

Andalusia 120
Lustau Fino Sherry, Cocchi Americano, Elderflower, Cherry Tomato, Lemon

Café Español 120
Vodka, Pedro Ximénez Sherry, Mr Black Coffee Liqueur, Fresh Espresso, Vanilla

Manzanilla Martini 130
Gin, Dry Vermouth, Yzaguirre Blanco, Manzanilla Sherry, Smoked Gordal Olive

Spanish Roulette 130
Gin, Padron Pepper, Lemon Juice, Egg White

Basilica Sour 130
Tequila, Limoncello, Aperol, Honey Syrup, Lemon Juice, Basil

COFFEE by ELEPHANT GROUNDS

	Single | Double
Espresso	50 | 55
Americano	65
Macchiato	65
Flat White	70
Latte	70
Cappuccino	70

OTHERS

Soft Drinks 80
Coke | Coke Zero | Sprite | Ginger Ale | Ginger Beer | Soda Water | Tonic Water

Freshly Squeezed Juice 85
Orange | Watermelon | Pineapple | Apple | Grapefruit

Loose Leaf Tea 90
English Breakfast Tea | Jasmine Green Tea | Earl Grey Tea | Peppermint Tea | Chamomile Tea

Acqua Panna	80
San Pellegrino	80
Vichy Catalan	95

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10% service charge