

# THE ROOF

[MENU](#) | [CARTA](#)

## ASIAN STREET FOOD

CRISPY YUCA	10
Fried yuca with lime zest and vegan mayo with mango and Sriracha	
CHARRED NAPA CABBAGE	13
Napa cabbage, homemade kimchi, ssamjang mayo and furikake	
SEASONAL TOMATO SALAD WITH PONZU	16
Seasonal tomatoes, pickled cherry tomatoes, mango and ponzu sauce	
FILIPINO CEVICHE 'KINILAW'	17
Catch of the day, scallops, cilantro, red onions, coconut milk and cane vinegar	
PORK SSAM	11
Korean lettuce wrap, pork belly and chili bean sauce, rice and pickled vegetables	
VEGAN MUSHROOM BAO	10
Steamed bao with pickled mushrooms and smoked eggplant mayo	
TUNA SANDO SANDWICH	18
Crispy sustainably certified Mediterranean red tuna, Japanese mayo, green apple, green leaves, in sliced bred	
KOREAN FRIED CHICKEN	18
Fried chicken, gochujang sauce, sesame and spring onions	
BLACK PEPPER BEEF	19
Stir fried tenderloin with sauce of different peppers, and vegetables. Served with rice	
DUCK DONBURI	18
Rice bowl with crispy duck breast, hoisin sauce, bimi and green onions	
VEGAN DONBURI	16
Rice bowl with miso eggplant, spring onions, edamame and red cabbage	

## SWEETS

MATCHA CHEESECAKE	8
Homemade cheesecake with white chocolate and Japanese matcha accompanied with whipped passion fruit cream	
MACERATED STRAWBERRIES WITH GREEN SHISO	8
Strawberries, vegan coconut yogurt, green shiso sorbet	
MOCHI ICE CREAM	7
Homemade mochi with ice cream of the day	

## SATURDAY BRUNCH

Every Saturday from 12 pm to 4 pm

3 Asian-inspired brunch dishes of your choice

1 signature cocktail, glass of cava Ars Collecta or housemade kombucha

38 EUR

### TO START

#### PORK GYOZAS

Deep fried gyozas with soy sauce

#### VEGAN MUSHROOM BAO

Steamed bao with pickled mushrooms and smoked eggplant mayo

#### KIMCHI SANDWICH

Coca bread from Folgueroles, homemade kimchi, provolone cheese and Japanese mayo

### TO FOLLOW

#### JAPANESE SALAD

Green leaves, mango, pickled vegetables, ginger and lime dressing

#### TUNA TARTAR

Mediterranean tuna, strawberries and homemade kimchi accompanied with crispy rice paper

#### VEGAN DONBURI

Rice bowl with miso eggplant, spring onions, edamame and red cabbage

#### DUCK DONBURI

Rice bowl with crispy duck breast, hoisin sauce, bimi and green onions

#### BEEF TATAKI

Slices of seared beef, ponzu sauce, green onions and furikake

### SWEETS

#### PANCAKES WITH MATCHA CREAM

Homemade pancakes with coconut cream, matcha and red berries

#### SEASONAL FRUIT

With yuzu sorbet

#### MOCHI ICE CREAM

Homemade mochi with ice cream of the day

## SIGNATURE COCKTAILS

SHOGUN'S DELIGHT 17  
Miso paste infused Patrón Blanco tequila, St-Germain, Mango juice, Agave, Lime

WASABI URESHI 17  
Wasabi infused Bombay Sapphire Premier Cru gin, Umeshu sake, Lemon, Cucumber

KINSHI FRUIT 17  
Belvedere vodka, Pisco, Apple and Shiso syrup, Manzanilla sherry, Yuzu juice

CALM VOLCANO 17  
Volcán Blanco tequila, Triple sec, Pineapple cordial, Pineapple juice, Lime, Coconut water, Ginger

SAIKO NO SAKE 17  
Tonka bean and passion fruit infused Brugal 1888 rum, Rooibos tea infused sake, Grand Marnier, Agave, Pineapple juice, Lime

SPARKLING SUMMER 17  
Hennessy VS, St-Germain, Jasmin cordial, Apple-ginger syrup, Lemon, Ars Collecta Codorníu cava

## CLASSICS

Ask our bartenders for your favorite classic

## SUSTAINABLE COCKTAILS

HARVEST MOON 17  
El Píspa red wine infused with fruit, Roku gin, Martini Fiero, Yuzu sake, Lemon

MELON HIGHBALL 17  
Dewar's 15yo whisky, homemade Melon-ginger soda, Lemon

KOREAN AND SPICE 15  
Estrella Damm beer, Kimchi sauce, Lime, Bloody mix, Tomato juice

## PREMIUM COCKTAILS

ESPRESSO MARTINI 60  
Belvedere vodka 10, Coffee liqueur, Espresso

MARGARITA 60  
Volcan X.A tequila, Triple sec, Lime juice

## MOCKTAILS

BUTTERFLY EFFECT 11  
Pineapple, Grapefruit, Lemon, Jasmine cordial, Ginger Ale

AFTER SUN 11  
Orange, Cranberry, Lemon, Raspberry syrup, Soda

# WINES

## CHAMPAGNE

Ruinart Blanc de Blancs   Champagne   Chardonnay	170
Ruinart Brut   Champagne   Chardonnay	20 / 120
Ruinart Rosé   Champagne   Chardonnay, Pinot Noir	150
Dom Pérignon   Champagne   Chardonnay, Pinot Noir	350

## CAVA

Parxet Cuvée 2021 Ecològic   Parxet   Cava   Xarel·lo, Macabeu, Parellada	10 / 39
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## WHITE

Ikigall 2022   Gallina de Piel Wines   Penedès   Xarel·lo, Malvasia de Sitges, Moscatell	39
Pansa Blanca   Raventós   Alella   Pansa Blanca	10 / 39
Terras Gauda   Rías Baixas   Albariño	11 / 54
Laforêt   Joseph Drouhin   Bourgogne   Chardonnay	13 / 65
Miranda d'Espells   Juvé i Camps   Penedès   Chardonnay	39

## ROSÉ

Pinkgall   Gallina de Piel Wines   Navarra   Garnacha, Garnacha Gris, Garnacha Blanca	39
By Ott 2021   Domaines de Ott   Côtes de Provence   Grenache, Cinsault, Syrah	49
Whispering Angel   Cave d'Esclans   A.O.P. Côtes de Provence   Grenache, Rolle	14 / 62

## RED

El Píspa   Vinos del Paseante   Montsant   Garnatxa, Carinyena	10 / 39
Viña Pedrosa Crianza   Hermanos Pérez Pascuas   Ribera del Duero   Tinto Fino	12 / 58
Pétalos del Bierzo   Descendientes de J. Palacios   Bierzo   Mencía, Alicante Bouschet	12 / 52
Viña Pomal Gran Reserva 2012   Bodegas Bilbaínas   Rioja   Tempranillo	16 / 76
Coma Vella 2017   Mas d'en Gil   Priorat   Carinyena, Garnatxa Peluda, Garnatxa, Syrah	68

# SAKE

Kumazawa Tensei Senpou Toku, Sake	7 (65ml) / 18 (200ml) / 60 (btl)
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## PLUM

The Choya Single Year, Umeshu	10
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## YUZU

Choya Yuzu	10
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## SPIRITS

### VODKA

Belvedere	15 / 160
Belvedere 10	68
Ketel One	15
Tito's	15
Grey Goose	17 / 170
Absolut Elyx	19
Crystal Head	30
Beluga Gold Line	42 / 380

### GIN

Bombay Sapphire	15 / 160
Bombay Citron Pressé	15
Bombay Sapphire Premier Cru	16 / 180
Tanqueray	15
Tanqueray No. Ten	16
Tanqueray Old Tom	16
Roku Gin	15 / 160
Caorunn	15
Sipsmith	15
Botanist Gin	16
Fords	15
Plymouth	15
Portobello Road	15
Modernessia	15
Gin Mare	16
Ginraw	15
Hendrick's	16
Oxley	17
Monkey 47	19

### RUM

Bacardi Carta Blanca	15
Bacardi 8yo	15 / 160
Diplomático Reserva Exclusiva	16
Mount Gay Black Barrel	15
Plantation 3 Stars	15
Plantation Pineapple Rum	15
Trois Rivières Blanco	15
Santa Teresa 1796	17 / 190
Brugal 1888	17
Ron Zacapa 23	20

## WHISKY

### BLENDED

Dewar's 8yo	15
Dewar's 15yo	16 / 170
Dewar's 18yo	28
Chivas 12yo	15 / 170
Chivas 18yo	20
Chivas 25yo	76
Compass Box Oak Cross	15
Compass Box Peat Monster	18
Johnnie Walker Black Label	15
Johnnie Walker Blue Label	69

### HIGHLAND

Oban 14yo	20
Dalmore 18yo	40
Glenmorangie Signet	50

### SPEYSIDE

Glenfiddich 15yo Solera	19
Macallan 12yo	21 / 230
Macallan 18yo Fine Oak	79
Macallan Cask Strength	40
The Glenrothes 10yo	17 / 170
The Glenrothes 12yo	19

### ISLAY

Laphroaig Quarter Cask	18
Lagavulin 16yo	38
Ardbeg Uigeadail	20
Caol Ila 18yo	45

### SKYE

Talisker 57 North	26
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### ORKNEY ISLANDS

Highland Park 18yo	54
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### IRELAND

Jameson	15
Redbreast 15yo	23

## JAPAN

Nikka From the Barrel	22
Nikka Coffey	20
Nikka Taketsuru	22
Yamazaki Distillers Reserve	40
Suntory Hibiki Harmony	34
Suntory Hakushu 12yo	42

## USA

Maker's Mark	16 / 170
Woodford Reserve	16
Woodford Reserve Rye	17
Rittenhouse Rye 50%	16
Jack Daniel's Single Barrel	17
Eagle Rare 10yo	18
Blanton's Gold	48
Blanton's Barrel	50

## TEQUILA

Patrón Blanco	16 / 190
Patrón Reposado	18 / 220
Patrón Añejo	24
Gran Patrón Platinum	66
Ocho Blanco	16
Ocho Reposado	16
Ocho Curado	16
Calle 23 Blanco	15
Calle 23 Reposado	16
Don Julio Reposado	22
Fortaleza Blanco	20 / 220
Fortaleza Reposado	22
Fortaleza Añejo	28
Volcán Blanco	16
Volcán De Mi Tierra Añejo Cristalino	22 / 240
Volcán X.A	62

## SOTOL

Sotol Reposado	15
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## MEZCAL

Del Maguey Vida	16
Del Maguey Iberico	66
Alipús San Baltazar	16
Alipús Santa Ana	16

## COGNAC

Hennessy VS	20 / 200
Hennessy XO	88
Rémy Martin VSOP	28 / 220
Rémy Martin XO	62
Rémy Martin Louis XIII	450

## CALVADOS

Père Maglioire XO	22
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## ARMAGNAC

Dartigalongue 96	28
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## GRAPPA

Poli Cleopatra	24
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## ABSINTHE

Pernod Pastis	16
Pernod Absinthe	18

## VERMOUTH

Padró Dorado	8
Martini Riserva Speciale Ambrato	10
Martini Riserva Speciale Rubino	10
Punt E Mes	10
Antica Formula	18
Vermouth del Professore Rosso	16

## APERITIF

Amaro Montenegro	10
Chandon Garden Spritz	10 / 45
Campari	10
Cynar	10
Lillet Blanc	10
Fernet Branca	12

## SHERRY

MANZANILLA	
Lustau	10

AMONTILLADO	
Fernando de Castilla	10

OLOROSO	
Fernando de Castilla	10

PEDRO XIMÉNEZ	
González Byass PX	10

## PORT

Warre's Heritage Ruby Port	10
Taylors LBV 2012	10

## BEER

DRAFT	
Estrella Damm	6
BOTTLED	
Birra 08 Craft IPA	7
Espiga Blonde Ale (Gluten free)	7
Estrella Damm	6
Free Damm	6

## SOFT DRINKS

Pepsi	6
Pepsi Max	6
7Up	6
KAS Lemon / Orange	6
Tonic Water	6
Ginger Beer	6
Ginger Ale	6

## WATER

LOCALLY SOURCED	
Veri still water 0.5L	6
Pirinea sparkling water 0.5L	6

All prices are in Euros and include VAT.  
For dietary requirements and food allergies,  
please ask one of our team members for assistance.



## COLD PRESSED JUICES

GREEN Spinach, Apple, Ginger, Celery & Lime	8
YELLOW Mango & Orange	8
RED Beetroot, Apple, Carrot, Pomegranate, Ginger & Lemon	8
ORANGE	7
GRAPEFRUIT	7
KOMBUCHA OF THE DAY	8

## SPECIALTY COFFEE BY ESPERANZA CAFÉ

Sustainably certified, 100% organic and fair trade

Espresso	5
Macchiato	5
Cortado	6
Americano	6
Double espresso	7
Latte	7
Cappuccino	7
Flat white	7
Iced coffee	7
Matcha latte	8
Chai latte	8

## LOOSE LEAF TEA BY RONNEFELDT

EARL GREY A delicate flowery autumn plucking blended with the refreshing citrus aroma of bergamot	7
GREEN LEAF A delicate flowery green tea from the Indian highlands	7
FANCY SENCHA A premium large-leafed Sencha from China, refined tartness with a breath of sweetness	7
JASMINE GOLD Delicate jasmine blossoms diffuse their gentle fragrance over a Chinese summer green tea	7

