

ROOF

The

MENU

OYSTERS & CAVIAR ON ICE

Regal N° 2 Oyster (GF, LF, NF) au naturel	6 (unit) / 32 (half dozen)
Caviar, 10gr (NF) Ossetra caviar, blinis and sour cream	38

TO START

Iberian Ham Croquette (NF) with tuna belly	6
Cheese Selection (NF) marinated feta, Serrat Ovella, Parmigiano Reggiano	12
Pure Iberian Acorn-Feed Ham, 80gr (GF, LF, NF) hand-sliced DO Guijuelo ham	28
Chickpea Hummus with Crudités (V, GF, LF) with EVOO and sweet paprika	14
Potato Salad with Tuna Tartare (GF, LF) topped with sustainably certified Mediterranean red tuna tartare	16
Greek Salad (GF, NF) cucumber pappardelle, pickled tomatoes, feta and tapenade	12
Caesar Baby Romaine (NF) baby romaine lettuce with Caesar dressing, croutons and Parmesan	12

SIDES

Tomato bread (V, LF, NF) Burrata (GF, SLF) Basmati Rice (V, GF, LF, NF) Crispy Potatoes (V, GF, LF, NF)	5 7 7 7
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TO CONTINUE

Vegan Breaded Eggplant (V, LF) citrus emulsion with pistachio dukkah and pickled onion	14
Rigatoni zucchini pesto, guanciale and lemon	16
Marinated Sardine (GF, LF, NF) with carrot and orange escabeche	14
Scallop Crudo (GF, LF, NF) with lemon emulsion and parsley oil	18
Octopus with Alioli (GF, LF, NF) with paprika alioli, potato and pickled cucumber	22
Vitello Tonnato (GF, NF) roast beef with tonnato sauce, capers and celery	16
Skirt Steak from Mercat de Santa Caterina (GF, LF, NF) with herb oil	24

SWEETS

Tocinillo de Cielo (GF, NF) egg yolk flan with thyme and lemon chantilly	8
Ice Cream Sandwich with milk chocolate coated biscuits	8
Seasonal Fruit Cru (V, GF, LF, NF) osmotized seasonal fruit with sorbet	7

All prices are in Euros and include VAT.

(V) Vegan | (GF) Gluten Free | (LF) Lactose Free | (NF) Nuts Free.

For dietary requirements and food allergies, please ask one of our team members for assistance.

SATURDAY BRUNCH

Every Saturday from 12 pm to 4 pm
3 Mediterranean Brunch Dishes of your Choice &
1 Signature Cocktail or 1 Spritz or 1 Glass of Cava Ars Collecta 40

TO START

Regal N° 2 Oyster (GF, LF, NF)
au naturel

Hummus with Falafel (V, GF, LF)
chickpea hummus with EVOO and sweet paprika

Burrata and Seasonal Tomatoes (GF, NF)
with basil oil

Greek Salad (GF, NF)
cucumber pappardelle, pickled tomatoes, feta and tapenade

Sobrasada and Edam Cheese Sandwich (NF)
with Folgueroles coca bread with caramelized onion

TO CONTINUE

Avocado Toast (V, LF, NF)
sourdough toast with avocado and pickled vegetables

Poached Eggs with Creamy Ricotta and Pesto
with sourdough toast

Pastrami Bagel (LF, NF)
with mustard and pickled red cabbage

Smoked Salmon, Beetroot and Walnuts (GF)
sustainably certified salmon with spinach leaves and natural yogurt

Bread Pepito (NF)
brioche with skirt steak, cheese and green mojo sauce

SWEETS

Blueberry Pancakes (NF)
with coconut cream and maple syrup

Caramelized Croissant (NF)
with ricotta, strawberries, and basil

Seasonal Fruit Cru (V, GF, LF, NF)
osmotized seasonal fruit with sorbet

SIGNATURE COCKTAILS

Bitter Truth 17
Dewar's 15 whisky, Martini Riserva Speciale Rubino, Martini Riserva Speciale Bitter,
raspberry syrup, coffee tonic

Red Sky 17
red wine, Martini Riserva Speciale Rubino, Hennessy VS cognac,
Jerez Oloroso, lemon juice, apple syrup

Pink Sky 17
Hennessy VS cognac, Bombay Sapphire gin, Noily Prat vermouth, lemon juice,
raspberry syrup, cava

Costa Brava 17
Patrón Blanco tequila infused with Padrón pepper, fermented honey with
mango, DOM Benedictine liqueur, lime

Tropical Mediterráneo 17
Brugal 1888 rum, Bacardi Carta Blanca rum, mandarin syrup, coconut milk

Miss Williams 17
Belvedere vodka, pear liqueur, mezcal, lime juice, Maria biscuit yogurt

SUSTAINABLE COCKTAILS

Dangerous Flamenco 17
Maker's Mark whisky, Averna liqueur, Amontillado wine, strawberry and
beetroot shrub, lemon juice, aquafaba

Dill or No Deal 17
Bombay Sapphire CRU gin infused with dill, apple syrup, lemon juice,
Yellow Chartreuse, aquafaba, cucumber

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PREMIUM COCKTAILS

Espresso Martini 60
Belvedere 10 vodka, coffee liqueur, espresso

Margarita 60
Volcán X.A tequila, Triple Sec, lime juice

MOCKTAILS

Zest of the Sun 11
Codorníu Zero cava, Martini Vibrante, rosemary syrup

Spearmint Time 11
passion fruit syrup, lemon juice, cranberry juice, spearmint tea

SPRITZ

Costa Dorada 16
Roku gin, Licor 43, lime juice, ginger syrup, Codorníu Ars Collecta Blanc de Noirs cava

Levante 16
limoncello infused with thyme, Codorníu Ars Collecta Blanc de Noirs cava

Rayo de Sol 16
Martini Fiero, Lillet Blanc, passion fruit syrup, Codorníu Ars Collecta Blanc de Noirs cava

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WINES

CHAMPAGNE

	Glass	Bottle
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
Ars Collecta Blanc de Noirs Codorníu Cava Pinot Noir, Xarel·lo, Trepat		49

WHITE

Ikgall Gallina de Piel Wines Penedès Xarel·lo, Malvasia de Sitges, Moscatell		39
Pansa Blanca Raventós Alella Pansa Blanca	10	39
Terras Gauda Rias Baixas Albariño	11	54
Laforêt Joseph Drouhin Bourgogne Chardonnay	13	65
Miranda d'Espieills 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 Pispá Vinos del Paseante Montsant Garnatxa, Carinyena	10	39
Vinya 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
Coma Vella 2017 Mas d'en Gil Priorat Carinyena, Garnatxa Peluda, Garnatxa, Syrah		68

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BEER

Draft

Estrella Damm 6

Bottled

Birra 08 IPA Artesana 7

Espiga Blonde Ale (GF) 7

Estrella Damm 6

Free Damm 6

SOFT DRINKS

Pepsi 6

Pepsi Max 6

7Up 6

KAS Limón / Naranja 6

Tónica 6

Ginger Beer 6

Ginger Ale 6

Red Bull 8

Red Bull Sugar-Free 8

WATER

Locally Sourced

Veri still water 0.5L 6

Pirinea sparkling 0.5L 6

All prices are in Euros and include VAT.

COLD PRESSED JUICES

Green 8

spinach, apple, ginger, celery & lime

Yellow 8

mango and orange

Red 8

beetroot, apple, carrot, pomegranate, ginger & lemon

Orange 7

Grapefruit 7

Kombucha of the Day 8

SPECIALTY COFFEE BY HIDDEN COFFEE

Sustainably certified, locally sourced, 100% organic and fair trade

Espresso 5

Macchiato 5

Cortado 6

Americano 6

Doble Espresso 7

Latte 7

Cappuccino 7

Flat White 7

Iced Coffee 7

LOOSE LEAF TEA BY RONNEFELDT

Sustainably certified, 100% organic and fair trade

Earl Grey 7

a delicate flowery autumn plucking blended with the refreshing citrus

aroma of bergamot

Green Leaf 7

a delicate flowery green tea from the Indian highlands

Fancy Sencha 7

a premium large-leafed Sencha from China, refined tartness with

a breath of sweetness

Jasmine Gold 7

delicate jasmine blossoms diffuse their gentle fragrance over a

Chinese summer green tea

Matcha Latte 8

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