

ESPECIALES

RAZOR CLAMS A LA PARILLA

Grilled razor clams, cucumber gremolata,
pancetta, dry miso

P895

BRAISED LAMB SHANK

Creamed chickpea purée, marinated eggplant,
spiced lamb jus

P1580

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IBERIAN

COLD CUTS

and QUESOS

**JAMON IBERICO CON PA
AMB TOMAQUET (50 GR)**

Iberian Ham 36 months
with bread and tomato sauce
P995

**SELECCIÓN DE QUESOS
ARTESANOS**

Idiazabal, Manchego, Murcia al Vino,
Mahon, grapes, quince, crackers
P1650

PLATTERS

**TABLA DE EMBUTIDOS CON
PA AMB TOMAQUET**

Cold cuts selection, Chorizo Ibérico,
Salchichon de Vic with bread and
tomato sauce
P875

**TABLA DE EMBUTIDOS
Y QUESOS**

Mixto platter, cheese selection,
Jamon Bellota, Chorizo Ibérico,
Salchichon de Vic, coca bread
and tomato sauce
P2995

QUESOS	50G	100G
Manchego	P265	P500
Murcia al Vino	P275	P510
Mahon	P440	P785
Idiazabal	P450	P795

COLD CUTS	50G	100G
Chorizo Ibérico	P425	P750
Salchichon De Vic	P530	P920
Jamon Bellota	P995	P1990

PAN CON TOMATE

Bread with tomato
P195

BREAD BASKET

P150

PANDESAL BASKET

P60

BCN

Wine Gastro Bar

VAT inclusive, subject to 10% service charge

TAPAS

FRIAS

Cold Dishes



**STEAK TARTARE, SOY ONION VINAIGRETTE,
GRAIN MUSTARD ALIOLI, BEEF FLOSS**

P920

**TARTAR DE SALMON AL AROMA
DE TRUFA BLANCA**

Salmon tartar, white truffle dressing,
yuca chips, crab roe

P575

**ANCHOA DEL CANTABRICO
CON ESCALIVADA (2PCS)**

Spanish anchovies, grilled veggies,
black olive bread

P850

**CONOS DE TARTAR
DE ATUN**

Tuna tartar in cone with Japanese
dressing and crab roe

P380

ENSALADA BCN

BCN salad, burrata, grilled asparagus,
pancetta, cherry tomato, basil dressing

P695

**LECHUGA A LA PARRILA CON
SALMON MARINADO**

Grilled lettuce with marinated salmon,
feta cheese, and dill dressing

P650

**CARPPACCIO SOLOMILLO,
QUESO IDIAZABAL Y
CREMA DE SETAS**

Beef carpaccio with idiazabal cheese
and mushroom cream

P795

FOIE GRAS MI CUIT TOSTAS (2PCS)

Calabaza, yogurt, PX reduction

P465



TAPAS

CALIENTES

Hot Dishes



KING PRAWNS A LA BRASA

Grilled king prawns, cantimpalo vinaigrette, rocoto mayonnaise, chorizo crumb
P995

CROQUETAS DE TXANGURRO CON SASHIMI DE SALMON (5PCS)

Crab croquettes with salmon sashimi
P495

TOSTA DE FOIE CON CONFITURA DE CEBOLLA Y SALSA DE TRUFA (2PCS)

Seared foie on toast with onion jam
and truffle sauce
P995

CALLOS PICANTES

Spiced beef tripe stew, chistorra, garbanzos, grilled brioche
P595



CHAMPIÑONES AL AJILLO

Shiitake & button mushroom
with garlic sauce
P495

MEJILLONES A LA MARINERA

Mussels with marinera sauce
P495

GAMBAS AL AJILLO

Shiitake and enoki
mushroom, prawn oil
P675

HUEVO A BAJA TEMPERATURA CON SOBRASADA Y BOLETUS

Slow cooked egg with wild mushrooms
stew, mashed potato, Spanish sausage
P495

CHORIZO CRIOLLO CON CHIMICHURRI

Chorizo criollo with baked sweet potato
and chimichurri sauce
P395

VERDURAS A LA BRASA

Grilled seasonal vegetables with
romesco sauce
P350

ROASTED AUBERGINES,

smoked yogurt, piquillo salsa,
almonds
P550

CHARRED OCTOPUS, CRAB FAT ANTICUCHO, SWEET CORN

P995



SEARED SCALLOPS, GREEN PEA PUREE, TOMATO JAM, GREMOLATA, PANCETTA

P1295

DE NUESTRAS

BRASAS

From our Charcoal Oven and Charcoal Grill

ARROCES A LA LEÑA

ARROZ DE GAMBAS CON ALIOLI

Garlic prawn rice
P985

ARROZ DE IBERICOS Y SETAS

Iberian meats and mushrooms rice
P1800

ARROZ NEGRO CON CHIPIRONES Y ALIOLI

Black rice with baby squid and alioli sauce
P850

ARROZ DE BOGAVANTE A LA PARRILLA

Grilled whole Boston lobster rice
P2995



PESCADOS



GRILLED FILLET OF BARRAMUNDI, SEAWEED AND SPRING ONION EMULSION, CHARRED LEEKS, PRESERVED LEMON

P695

VENTRESCA ATUN A LA BILBAINA

Grilled tuna belly with baked bell peppers in garlic sauce
P895

PESCADO DEL DIA A LA PARRILLA

Fresh, whole fish of the day from Europe cooked on charcoal grill,
good for sharing. Ask your server for available sizes and market prices.
30 minutes.

DE
NUESTRAS

BRASAS

From our Charcoal Oven and Charcoal Grill

CARNES

12-HOUR BRAISED VEAL CHEEKS

Carrots and peas, triple cooked potatoes, oriental sauce

P1480



BBQ COSTILLAR DE CERDO IBERICO

Grilled Iberian pork ribs with sweet
corn and BBQ sauce

P1195

1/4 COCHINILLO ASADO CON PATATAS PANADERAS

Charcoal roasted cochinitillo
with baked potato. 30 minutes.

P2250



GRILLED PRESA IBERICA, SPICED CARROTS AND PEAS, GARLIC CHIVE OIL

P1295

BIG STEAKS

CHULETON A LA PARRILLA (350GR/700GR/1000GR)

USDA Grilled Rib Eye, boneless

350GR - P1900 | 700GR - P3800 | 1000GR - P5400

CHATEAUBRIAND A LA BRASA SOBRE SAL DEL HIMALAYA (500GR)

Grilled Chateaubriand steak on Himalayan salt stone and foie gravy sauce

P3995

WAYGU T-BONE STEAK MB5 (1KILO)

Wagyu T-Bone Steak MB5

P6950

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TRIPLE COOKED POTATOES

Muhammara dip

P225

GRILLED CARROTS

Lemon pesto, manchego

P175