

BITES TO SHARE

| | |
|----------------|----|
| Pan con tomate | 4 |
| Olives | 5 |
| Almonds | 10 |
| Hummus | 16 |
| Jamón | 24 |

SMALL PLATES TO SHARE

| | |
|---|------|
| CHARCAOL GRILLED LEEK nuts dressing | 11 |
| GRILLED EGGPLANT SANDWICH tomato, arugula and ricotta | 12 |
| ROASTED CAULIFLOWER mustard sauce and almond | 14 |
| GRILLED MUSSELS tomato, garlic and crispy onion | 15 |
| BEET TARTARE avocado and apple | 15 |
| ARTICHOKE TEXTURES cheese, citrus | 15 |
| TOMATO SALAD WITH ORGANIC BURRATA pickled vegetables | 18 |
| GRILLED PRAWNS | 19.5 |
| SHRIMP TARTARE crayfish carpaccio and chicken broth | 23 |
| SCALLOPS cava-braised calçots and smoked corals | 26 |

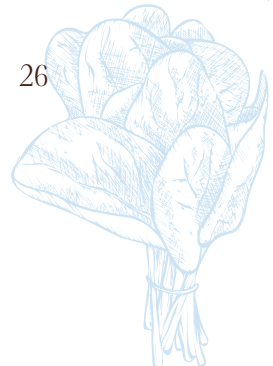
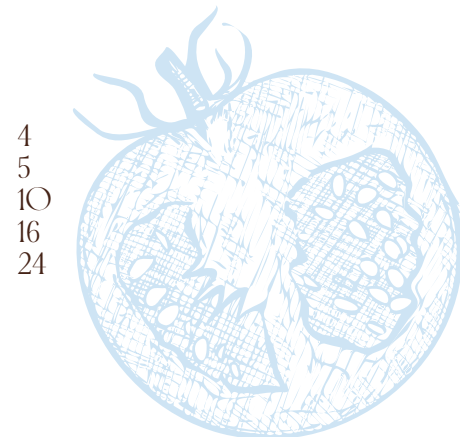
Unfolding fresh flavours

BIG PLATES TO SHARE

| | |
|---|----------|
| SPICY CLAM PASTA chef's vongole style | 17.5 |
| ALL CREMAT homemade stew with catch of the day | 19.5 |
| COCKLES RICE also, vegan option | 22 |
| ROASTED OCTOPUS deconstructed romesco and nuts | 24 |
| CODFISH pil pil foam and bimi | 24.5 |
| ROSTED IBERIAN PORK "PLUMA" chimichurri | 25.5 |
| SALT COOKED SEA BASS cured garlic cream in honey | 26.5 |
| LAMB SHANK | 28 |
| GRILLED GIRONA T-BONE STEAK 1kg - suggested for 2 persons | 75 |
| CATCH OF THE DAY ask our team about the catch of the day | dayprice |

SIDES

| | |
|--|---|
| KALE SALAD pomegranate, roasted pumpkin and miso vinaigrette | 6 |
| FRIES | 6 |
| INVERTED TRINXAT grilled potatoes and cabbage | 6 |
| PUMPKIN CIVET | 6 |



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EN

A LA CARTE BREAKFAST

EGGS

| | |
|--|----|
| SCRAMBLED EGGS add iberian ham +2 | 8 |
| VEGAN OMELETTE | 8 |
| EGGS FLORENTINE | 10 |
| OPEN OMELETTE black sausage and artichoke - add iberian ham +2 | 10 |
| EGGS BENEDICT choose: bacon, salmon or cooked ham | 12 |

TOASTS

| | |
|---|----|
| BRIOCHE SANDWICH iberian ham and smoke cheese | 9 |
| AVOCADO TOAST fresh cheese and olive oil - add egg +2 | 10 |
| SHAKSHUKA poached egg and spicy tomato | 12 |

FRUIT

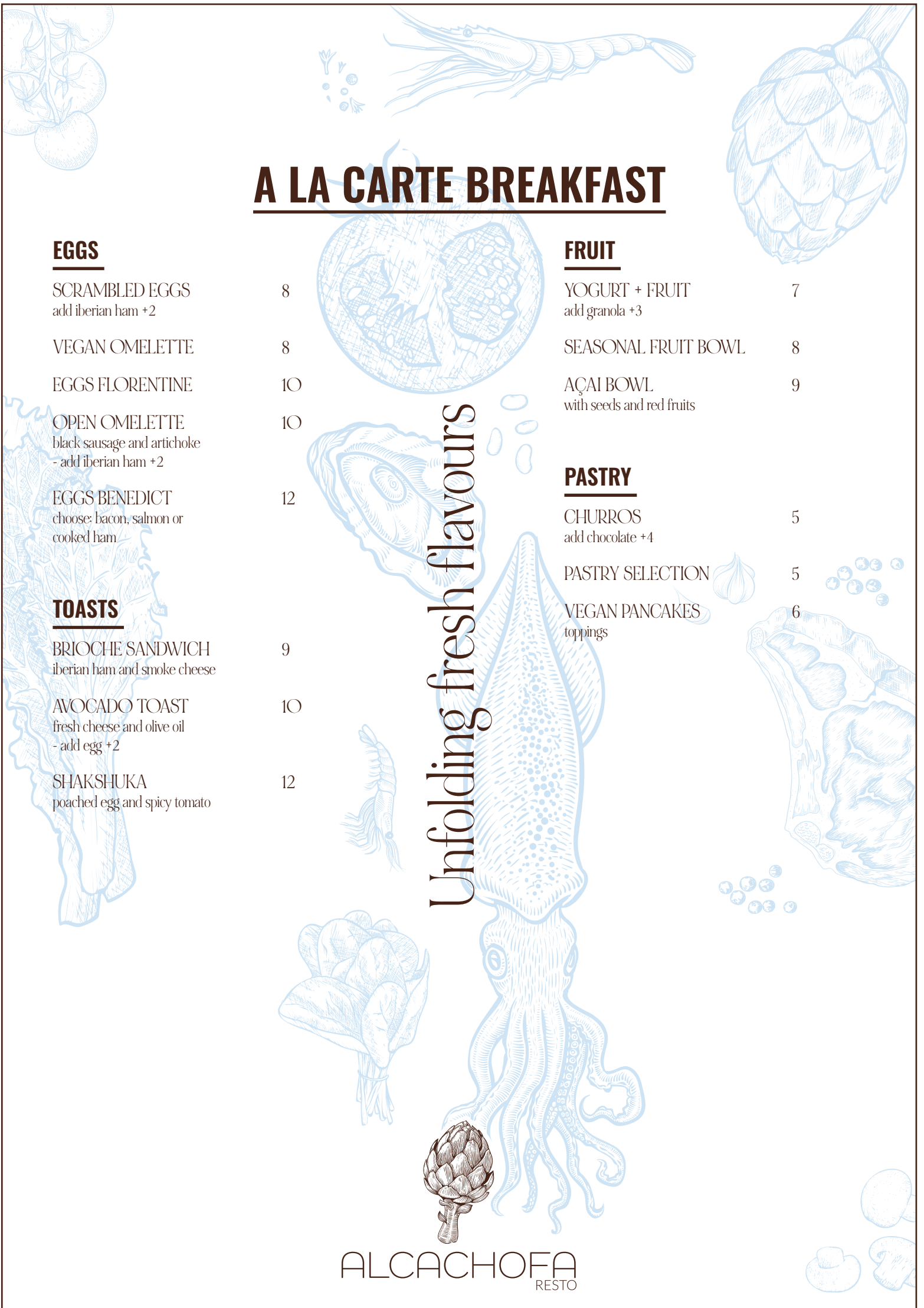
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|--|---|
| YOGURT + FRUIT add granola +3 | 7 |
| SEASONAL FRUIT BOWL | 8 |
| AÇAÍ BOWL with seeds and red fruits | 9 |

PASTRY

| | |
|-----------------------------|---|
| CHURROS add chocolate +4 | 5 |
| PASTRY SELECTION | 5 |
| VEGAN PANCAKES toppings | 6 |

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BREAKFAST BUFFET

PASTRY AND BAKERY

White sandwich bread (homemade type)
Whole grain sandwich bread
Gluten-free bread
Baguette or similar
Country bread
Croissant
Churros
Raisin swirl
Danish pastry
Blueberry braid
2 Sweet rolls
2 types of sandwiches

SALADS

Mixed greens
Crudites
Dressings
2 types of finished salads

CEREALS

5 types of cereals
Homemade granola
Homemade muesli
Oatmeal or porridge
Nuts 6 types

CHEESES AND COLD CUTS

2 sliced cheeses
1 whole cheese
1 spreadable cheese
Ham
Turkey
Serrano or Iberian ham
Local cold cuts (fuet, butifarra, secallona)
Smoked salmon or another type of smoked fish

FRUITS

Sliced pineapple
Sliced melon
Sliced seasonal fruit
2 whole fruits
1 fruit salad or compote

SPREADS

4 homemade jams
1 Nutella type spread
Honey
Butter
Margarine

HOT OPTIONS

Bacon
Sausages
1 vegetable dish
1 with protein
1 with potatoes
1 sweet hot dish

EGGS

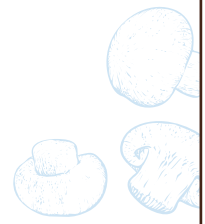
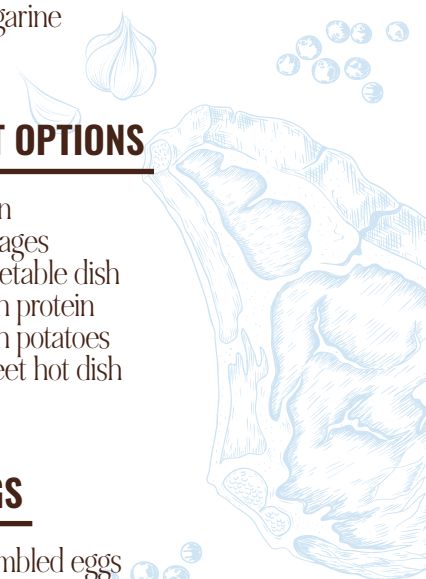
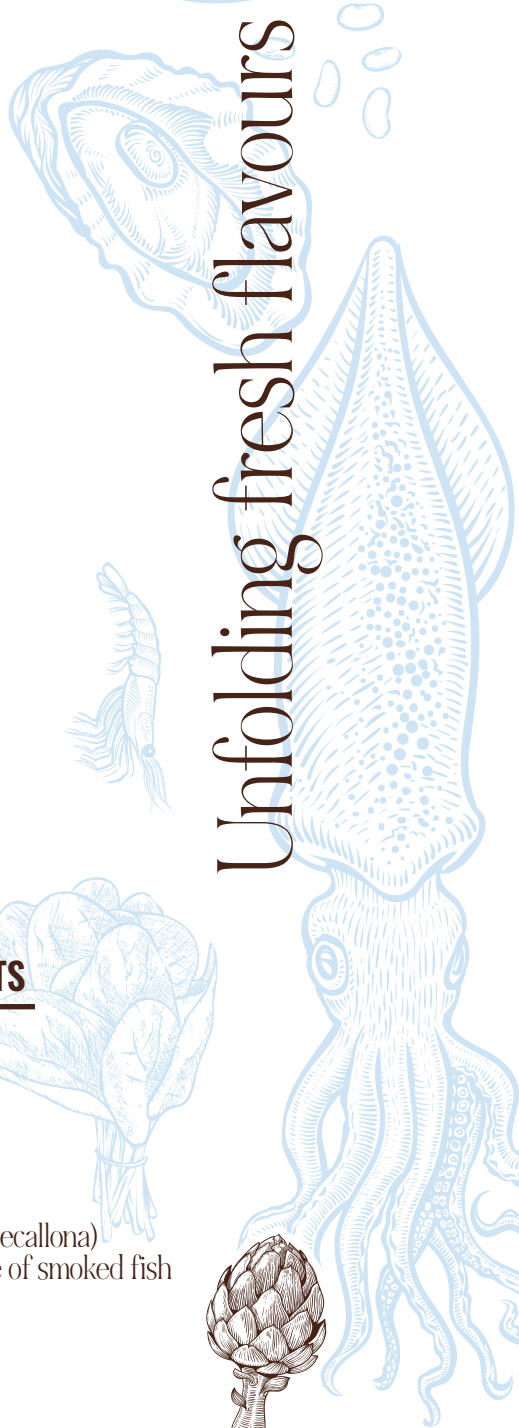
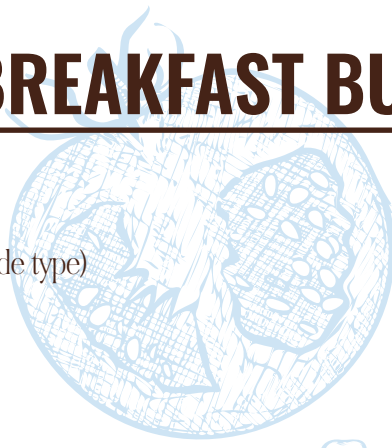
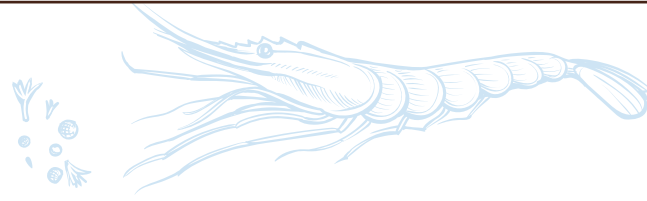
Scrambled eggs
Made-to-order egg dishes
Boiled eggs

DRINKS

Fresh squeezed orange juice
2 types of juice
2 flavoured waters
Coffee, tea, hot chocolate
3 types of milk
Wine & Cava

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MOCKTAILS & COCKTAILS

NON-ALCOHOLIC

VIVACE VIVACE 9
 martini vibrante, passion fruit, grapefruit,
 london essence ginger beer

FLOREALE SOUR 9
 martini floreale, grapefruit juice, sugar
 syrup, lemon juice, egg white

VIBRANTE SPRITZ 9
 martini vibrante, grapefruit juice, london
 essence soda water

LOW-ALCOHOLIC

FIERO MULE 10
 martini fiero, lime juice, london essence
 ginger beer

VINYARD HONEY SMASH 10
 martini floreale, dewar's 12y, fresh
 lemon juice, honey, chamomile tea

BAMBOO 10
 martini floreale, fino sherry, orange
 bitters

KOMBUCHA BY LÖV FERMENTS

LOV NO.1 4
 moringa, ginger, mint

LOV NO.2 4
 blueberries, lavender

LOV NO.3 4
 tangerine, turmeric, pepper

COCKTAILS

TINTO DE VERANO 8
 red wine, homemade lemonade

WHITE SANGRIA 9
 wine or cava, cointreau, orange juice,
 seasonal fruits, sparkling water

RASPBERRY GIN FIZZ 12
 bombay sapphire gin, lemon juice,
 raspberry, egg white, london essence soda
 water

POMEGRANATE MIMOSA 12
 cava, fresh orange juice, fresh
 pomegranate juice

HUGO 12
 cava, mint, st-germain, london essence
 original indian tonic water

MARIGOLD MULE 12
 patrón silver tequila, st-germain, lime juice,
 london essence ginger beer

THE LA CASA 12
 martini fiero, martini riserva special bitter,
 london essence pink grapefruit soda

NEGRONI 12
 bombay london dry gin, martini rosso,
 bitter 1872

DRY MARTINI 12
 grey goose, nolly prat blanco seco, lemon
 twist, olive

FIERO MARGARITA 12
 martini rosso, martini fiero, cazadores
 tequilla, lime juice, simple syrup

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DRINKS

GIN TONIC WITH LONDON ESSENCE

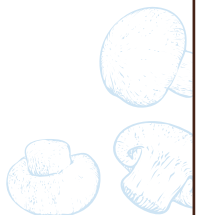
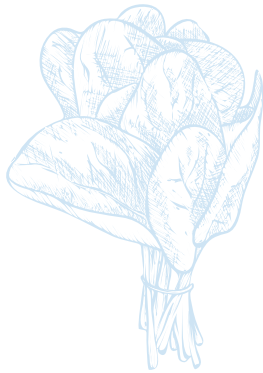
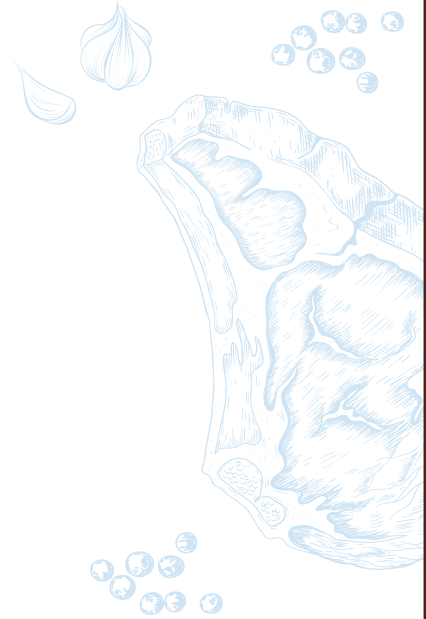
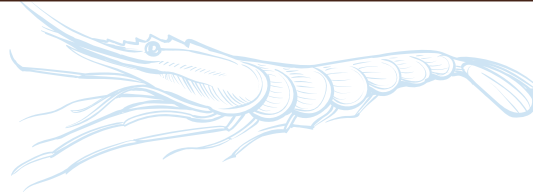
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|----------------------|----|
| BOMBAY SAPPHIRE | 11 |
| BOMBAY CITRON PRESSÉ | 11 |
| TANQUERAY | 11 |
| GIN MG | 11 |
| ROKU GIN | 12 |
| GIN MARE (LOCAL) | 12 |
| HENDRICKS | 12 |
| LE TRIBUTE (LOCAL) | 12 |
| OXLEY | 13 |
| GIN RAW (LOCAL) | 14 |
| MONKEY 47 | 14 |

BEERS

| | |
|--------------------------|-----|
| DRAUGHT | |
| Estrella Damm O.33 | 3 |
| Estrella Damm O.5 | 4.5 |
| BOTTLED | |
| Estrella Damm | 3 |
| Damm O.O | 3 |
| Daura Gluten-free | 3 |
| CRAFT | |
| garage beer - craft ipa | 5 |
| garage beer - craft pils | 5 |
| soma- craft dipa O.44 | 8 |

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WINE LIST

SPARKLING

| | | |
|---|----|-----|
| JUVÉ Y CAMPS BRUT D.O. cava- macabeu, parellada, xarel.lo | 7 | 35 |
| GRAN ANGULAR D.O. penedès- incrocio manzoni- ancestral | | 34 |
| LLOPART BRUT NATURE D.O. penedès- parellada, chardonnay, macabeu- eco | | 46 |
| ROS MARINA ROSÉ D.O. penedès- xarel.lo- ancestral | | 32 |
| VEUVE CLICQUOT D.O. champagne- pinot noir, chardonnay, meunier | 14 | 90 |
| VEUVE CLICQUOT ROSÉ D.O. champagne- pinot noir, meunier, chardonnay | | 98 |
| RUINART BLANC DE BLANCS D.O. champagne- chardonnay | | 125 |

glass / bottle

WHITE

| | | |
|--|-----|----|
| CA'N ESTRUC D.O. penedès- macabeu, xarel.lo, moscat | 5.5 | 24 |
| MENADE D.O. rueda- verdejo- eco | 6 | 26 |
| TIRO AL BLANCO D.O. ribeiro- treixadura, godello- natural | | 30 |
| 6è D.O. tarragona- xarel.lo, moscat- natural | | 28 |
| TERRAS GAUDAS D.O. rias baixas- albariño | | 32 |
| ARTÍFICE D.O. ycoden, tenerife-listan blanco-minimal intervention | | 42 |
| ODA BLANC, CASTELL DEL REMEI D.O. costers del segre- chardonnay, macabeu | 6.6 | 28 |
| COSTUMBRES BLANC D.O. rioja- viura, pasera- eco | | 39 |
| MATÈRIA PRIMA D.O. penedès- xarel.lo- natural | | 29 |
| LES BRUGUERES D.O. priorat- gamatxa blanca- eco | | 37 |
| LÀNIUS D.O. alella- chardonnay | | 39 |

glass / bottle

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WINE LIST

ROSÉ

JEAN LEON
D.O. penedès- pinot noir

DESIG ROSAT
D.O. penedès- merlot

WHISPERING ANGEL
D.O. provence- grenache

ORANGE

HEY!
D.O. penedès- xarel.lo, macabeu- natural

3è
D.O. tarragona- cartoixà vermell- natural

MATÈRIA PRIMA
D.O. penedès- xarel.lo- natural

SIURALTA
D.O. montsant - gamatxa,
carinyena- natural

glass / bottle

6 27

27

40

7.5 30

28

30

35

RED

glass / bottle

CA'N ESTRUC 5.5 24
D.O. penedès- gamatxa, syrah, carinyena

KARMAN 6 27
D.O. rioja- gamacha negra, tempranillo

BRUTAL 28
D.O. penedès- gamatxa negra,
syrah-natural

LA SERVERA 28
D.O. montsant- gamatxa negra- natural

CAMINO 33
D.O. empordà-syrah, gamatxa- eco

GOTES 33
D.O. montsant- syrah, gamatxa

PÉTALOS DEL BIERZO 34
D.O. bierzo- mencia

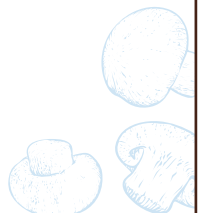
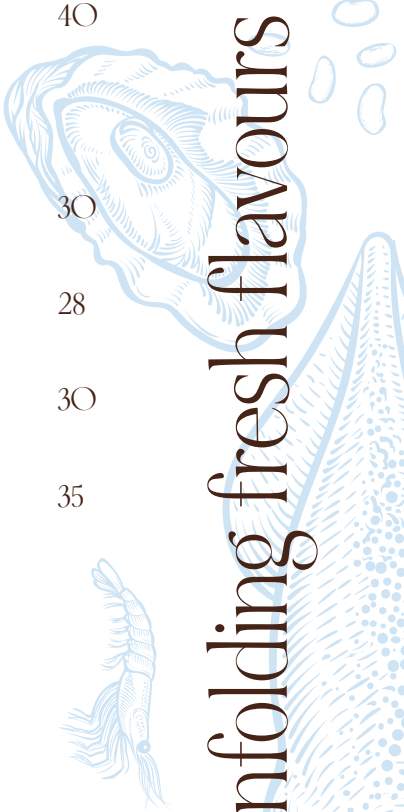
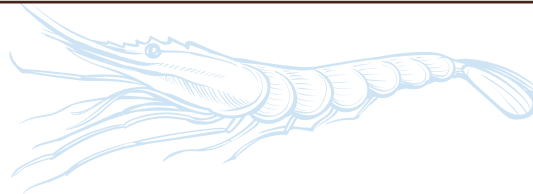
MUGA CRIANZA 36
D.O. rioja- tempranillo

PAGO DE CARROVEJAS 48
D.O. ribera del duero- tinto fino

LES TERRASSES 52
D.O. priorat- gamatxa negra

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DESSERTS

ICE CREAM 6
chocolate, pistachio, vanilla

MATÓ CHEESE FLAN 7
chantilly cream

FRENCH TOAST 8
with goat's milk ice cream

CHOCOLATE 8
oil, salt and bread



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