

the secret  
pantry



OUR SELECTION OF  
PRESERVES, Shop prices

Chef's suggestions: Cantabrian anchovies, Galician razor clams, sardines & more

100% BELLOTA IBERIAN  
HAM, 33

100% Iberian ham, toasted  
Barcelonan crystal bread,  
handpicked Ramellet tomatoes,  
organic extra virgin olive oil,  
sea salt flakes

STEAK TARTAR

100gr, 25

180gr, 35

Hand-cut Catalan Pyrenees beef  
tenderloin, our steak tartar sauce,  
Navarra chilli peppers, cornichons,  
capers, artisanal crispy bread

RED ENDIVE, CARROT,  
SESAME, 19

Crunchy red endives, orange  
infused sliced carrot, black sesame  
vegan mayonnaise

TOMATOES AND MATÓ, 21

Handpicked locally farmed  
tomatoes, Catalan fresh  
Mató cheese, Cantabrian  
anchovies, basil-infused oil

WILD MUSHROOM SALAD,  
SWEET POTATO, 29

Mixed wild forest mushrooms  
pickled in *escabeche*, textures of  
sweet potato

SCALLOPS, SQUASH,  
CAULIFLOWER, TRUFFLE, 29

Scallops, butternut squash purée,  
roasted garlic aioli sauce,  
cauliflower, Iberian ham shavings,  
truffle oil

LEMON CREAMED RICE, 32

Valencian lemon, butter creamed  
rice, coastal red shrimps, Ratafia  
liqueur reduction

MUSHROOM AND TRUFFLE  
CREAMED RICE, 29

Wild forest creamed rice, Codorníu  
Ars Collecta cava, black truffle,  
Manchego cheese

TURBOT, OLIVES, CELERIAC,  
FENNEL, 33

Turbot fillet, Manzanilla olive  
emulsion, creamed celeriac, fresh  
local fennel, Valencian orange  
infused oil

STRIPLOIN, FIGS, POTATO, 39

300gr grass-fed striploin, figs,  
marinated figs, *dauphinoise* potatoes,  
truffle sauce

## TO FINISH, SOME DESSERTS

### MATÓ CHEESE FOAM, 13

Mató cheese, red fruits, quince and  
Moscatel wine

### CHOCOLATE AND HAZELNUT SEMISPHERE, 13

Chocolate, hazelnut, citrus and  
apricot in textures

### CHEESE SELECTION, Shop prices

Taste the cheeses from “The Pantry”



## BY THE GLASS

### SPARKLING WINE

LLOPART BRUT NATURE,  
13

Xarel•lo, Macabeo;

DO Espumoso

ARS COLLECTA BLANC DE  
BLANCS, 16

Chardonnay, Xarel•lo, Parellada

DO Cava

ARS COLLECTA ROSE, 17

Pinot Noir, Xarel•lo, Trepát,

DO Cava

### WHITE WINE

VIA EDETANA BLANC, 12

Garnatxa Blanca,

Viognier; DO Terra Alta

MATALLONGA MAIXANT, 12

Chardonnay; DO Costers del

Segre

ABEL MENDOZA VIURA, 19

Viura; DOCA Rioja

VIÑAS VELLAS ETIQUETA

BLANCA, 14

Albariño; VT Galicia

### RED WINE

FERRER BOBET, 21

Carinyena, Garnacha; DO Priorat

CARA NORD TREPAT, 11

Trepát; DO Conca de Barbera

EMILIO MORO LA FELISA, 18

Tempranillo; DO Ribera del

Duero

LA MONTESA, 14

Garnacha tinta, otras; DO Rioja

### ROSÉ WINE

SUPERBLOOM ROSÉ, 13

Garnatxa; DO Pla de Bages

### SWEET WINE

VI DE GLASS RIESLING, 16

Riesling; DO Penedés

GAINTUS DOLÇ NATURAL, 13

Sumoll; DO Penedés

VIN NUS MAS D'EN GIL, 16

Syrah, Garnacha Tinta, Viognier;

DO Priorat

## COCKTAILS

### SPICED PALOMA, 15

The Spiced Paloma is a refreshing and zesty cocktail that combines the bold flavor of Patron Silver Tequila with the tangy taste of lime and grapefruit.

The drink is made with high-quality tequila, fresh lime juice, and a splash of grapefruit soda. The addition of a slice of jalapeño provides a spicy kick, while the tajin seasoning gives the drink a hint of sweet, salty, and sour.

### DANCING WITH ALMONDS, 16

This cocktail is a sweet and tangy blend of flavors, combining the crispness of Grey Goose Vodka with the juicy sweetness of strawberries.

The combination of orgeat, a sweet almond syrup, and lime juice adds depth to the drink, while the lavender bitters bring a floral accent to the mix.

### ASIAN GIMLET, 14

The Asian Gimlet is a refreshing and flavorful cocktail that combines the herbal and botanical flavors of Bombay Premier Cru Gin with the tanginess of lime juice and the sweetness of Kaffir simple syrup.

The Kaffir lime, also known as the Makrut lime, is a citrus fruit commonly used in Southeast Asian cooking and adds a unique and exotic twist to this classic cocktail.

### NUTS OLD FASHIONED, 16

The Nuts Old Fashioned is a decadent twist on the classic cocktail. It features the bold, spicy flavor of Dewar's 12 Whiskey, paired with the rich sweetness of walnut maple syrup.

The addition of grapefruit bitters adds a bright, tangy note to the drink, cutting through the sweetness and bringing a new level of depth to the flavor profile.

## VERMOUTH

LA MADRE ROSE, 12

DO Terra Alta

MIRÓ FUSION BY PACO

PÉREZ, 15

DO Catalunya

VERMUT DE CAPÇANES, 13

DO Catalunya

VINYES TORTUGA

CLASICO, 22

DO Catalunya

## GIN TONIC

BOMBAY PREMIER CRU, 22

GIN MARE, 22

GIN RAW, 22

NORDES, 18

## DRAFT BEER

ESTRELLA DAMM, 10

INEDIT, 11

## WATER

STILL WATER, 5

SPARKLING WATER, 5

