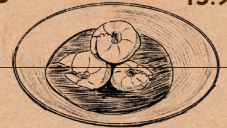


barro

STARTERS AND TAPAS

COCA BREAD	3.5€	OUR CHEF'S EFFERVESCENT SMALL SCALOPS	14.8€
SEAFOOD AND FISH MARINE BOMB	3.8€	GARLIC SHRIMPS	16.5€
BARRO'S BRAVAS	7.2€	ROCK MUSSELS WITH LOVE	13.8€
IBERIC HAM BOARD	17.9€	SALTED RED SHRIMPS	18.9€
LEGUME HUMMUS With egg yolk and artisan nachos.	12.4€	MELYSS MARINATED BEEF CARPACCIO With mascarpone mousse, pistachio and mushroom oil.	13.8€
CRUNCHY COAST CALAMARI With lime mayo.	15.9€	CRISPY ARTICHOKEs WITH CHARCOAL OIL	9.8€
OUR CHEF'S MARINATED SARDINE FILLET OVER CHICORY With a touch of tomato jam 5ud.	11.8€	CHICKEN CROQUETTES. 2UDS.	6.4€
ANCHOVIES IN OLIVE OIL With bread and tomato. 6uds.	12€	PASSION OYSTERS FROM THE EBRO DELTA RIVER (3UDS.)	10.6€
WILD MUSHROOM CREAM With iberian ham shavings and croutons.	7.8€	MINI SAUTEED RED PRAWNS With garlic and parsley	13.9€
OUR CHEF'S "CAPIPOTA" With crunchy pumpkin seeds.	9.2€		



GRILLED

VEGETABLE WOK WITH A VENETIAN TOUCH	13.8€	100% BEEF BURGER With coca bread, caramelised onions and bravas.	19.9€
GRILLED RIBEYE With garlic baby potatoes and roasted red pepper coulis.	28.6€	GALICIAN STYLE GRILLED OCTOPUS With potatoes and artichokes.	23€
GRILLED BEEF TAGLIATA With golden potatoes, escalivada and parmesan oil.	24.8€	GRILLED NORWEGIAN SALMON With parmentier cheese and baby spinachs.	22.4€
		WILD SEA BASS With grilled potatoes and Bimi.	22.8€



RICES min. 2pax / € per person

VULKANO RICE WITH MUSHROOMS AND VEGETABLES	17.9€
OUR CHEF'S SEAFOOD PAELLA	19.9€
BLACK RICE WITH CALAMARI AND ALI OLI	18.9€
OUR CHEF'S VULKANO RICE With seafood and mushrooms.	20.9€
IBERIC VULKANO RICE With escalivada and mushrooms.	23.9€
SEAFOOD FIDEUÁ WITH ALI OLI	18.9€

GREENS

GARDEN SALAD With avocado cream, black sesame and our secret vinaigrette.	11.7€
VENTRESCA SALAD With kalamata olives and our chef's touch.	13.8€
BURRATA With red pesto, arugula and a homemade balsamic vinegar reduction.	16€
CAESAR SALAD With crispy chicken and salad	14.5€
MARINATED NORWEGIAN SALMON With baby spinach, poppy and our chef's spiced oil.	14.6€



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DESSERTS

VANILLA PANNACOTA WITH RED BERRIES FLAMBÉ	7.8€
FLAMBÉ CATALAN CREAM WITH CARQUINYOLI	8€
CHEESECAKE WITH ALMOND CRUMBLE AND BLUEBERRIES MOUSSE	8.9€
ORANGE DARK CHOCOLATE TRUFFLE WITH OLIVE OIL AND SALT SCALES	8€



FOR KIDS

SPAGHETTI With homemade tomato sauce or pesto and parmesan cheese.	11.9€
CHICKEN ESCALOPE WITH CHIPS	12.7€
FISH & CHIPS WITH LIME MAYO	12.7€
OUR CHEF'S GRANDMOTHER'S CHICKEN CROQUETTES (2UD)	12.6€
CRISPY CHICKEN FINGERS With our secret touch.	12.5€

BREAKFAST UNTIL 12AM

FRENCH BREAKFAST Croissant with butter and jam or nutella. With natural orange juice, coffee, tea or cappuccino.	10.95€
NORDIC BREAKFAST Salmon, poached egg, guacamole, arugula, pumpkin seeds and hollandaise sauce.	10.9€
CATALAN BREAKFAST Fried egg, Iberian ham, tomato and manchego cheese.	10.9€
AMERICAN BREAKFAST Fried egg, bacon, tomato and mushrooms.	10.9€
GREEN Avocado, poached egg, arugula, pumpkin seeds and hollandaise sauce.	10.9€
TRUFFLED SANDWICH With Iberian ham, cheese and truffled oil.	7.9€
BRASILIAN AÇAÍ Açaí and guarana cream shake on banana with fresh fruit and granola topping.	10.5€

NATURAL JUICES

ORANGE JUICE	L 5.5€ / XL 7€
LEMONADE	L 5.5€ / XL 7€
GREEN DETOX Spinach, celery, apple, lime and ginger.	6.7€
ORANGE DETOX Carrot, orange, apple and ginger.	6.7€

SWEET HIGH

CROISSANT	2.5€
CHOCOLATE CROISSANT	2.5€
JAM CROISSANT	2.5€
VEGAN CROISSANT	2.5€
HAM & CHEESE CROISSANT	3.5€
NUTELLA PANCAKE	8€

COFFEE

ESPRESSO	2.5€	LATTE	3.2€
MACCHIATO	2.8€	AMERICANO	3.2€
CAPUCCINO	4€	VARIOUS TEAS	3.5€

VAT included. 10% supplement on terrace*



barro

COCKTAILS

DAIQUIRI BARRO Our version with Saint Germain.	13€	PORNSTAR MARTINI Our version with cava foam.	12.5€
MOJITO Mango, maracuya and red berries.	11€	ESPRESSO MARTINI	12€
CAIPIRINHA Mango, maracuya and red berries.	11€	PISCO SOUR	12.5€
DRY MARGARITA	12€	PIÑA COLADA	12€



SANGRÍAS

WINE SANGRÍA	Glass 7.2€ / Pitcher 23€
CAVA SANGRÍA With red berries.	Pitcher 31€
CAVA SANGRÍA Mango and maracuya.	Pitcher 31€
CAVA SANGRÍA Mango.	Pitcher 31€

APPETIZERS

VERMUT CINZANO B/R	6€
CAMPARI / APEROL SPRITZ With soda, tonic or orange juice.	8.4€
HUGO SPRITZ With elderberry and mint	8.4€
LIMONCELLO SPRITZ	8.4€
NEGRONI Gin, Vermut, Campari	8.9€

WINE

3 PEUS AL GAT
Glass 5.2€ / Bottle 17€
Macabeo, parellada

HOMENAJE
Glass 5.5€ / Bottle 19.9€
Chardonnay, Sauvignon blanc
Aromatic, fruity and persistent
flavour

RED

3 PEUS AL GAT
Glass 4.8€ / Bottle 17€
Gamacha tinta, Cabernet Sauvignon.
Fruity, red fruits aroma

VALLEJO ROBLE
Bottle 29€
D.O. Ribera del Duero. 6 months inside the barrel

ROSE

3 PEUS AL GAT
Glass 5.2€ / Bottle 18.9€
Garnacha tinta. Fruity, light and soft

DON PEDRO DE SOTOMAIOR
Glass 5.5€ / Bottle 19.5€
D.O. Rias Baixas. 100% Albariño. Fresh, tropical and citric fruit aroma.

ANAIS
Glass 4.8€ / Bottle 21€
D.O. Penedés. Muscat, macabeo.
Ecological. Very aromatic, floral notes
and exotic fruit

VIÑA REAL CRIANZA
Glass 5.5€ / Bottle 21€
DOQ Rioja. 14 meses en la bodega.
Tempranillo, Mazuelo, graciano

STUDIO BY MIRAVAL ROSE
Botella 32.1€
AOC Côtes de la Provence

BEER

ESTRELLA DAMM
Cup 3.6€ / Pitcher 6.5€
VOLL DAMM
Bottle 3.8€
0% FREE DAMM
Bottle 3.5€
TURIA
Bottle 3.8€

CAVA

MONT PARAL VINTAGE
Cup 4.8€ / Bottle 19.9€
D.O. Penedés Xarel·lo. Macabeo.
DURAN ORIGIN BRUT GR
Bottle 29€
D.O. Penedés Xarel·lo. Macabeo.
SONS DE MAR PROSECCO
Cup 4.5€ / Bottle 19€

CHAMPAGNE

PERRIER JOUET
Bottle 85€
D.O. Champagne
MOËT & CHANDON
Bottle 89€
Brut imperial. D.O. Champagne

