

barro

STARTERS AND TAPAS

COCA BREAD	3.5€	WILD MUSHROOM CREAM	8.5€
SEAFOOD AND FISH MARINE BOMB	4.2€	With iberian ham shavings and croutons.	
BARRO'S BRAVAS	7.5€	OUR EFFERVESCENT SMALL SCALOPS	14.8€
IBERIC HAM BOARD	18.9€	GARLIC SHRIMPS	17.5€
LEGUME HUMMUS	12.5€	STEAMED ROCK MUSSELS	14.5€
With egg yolk and artisan nachos or Pita bread		SALTED RED SHRIMPS	18.9€
GLUTEN-FREE OPTION: with corn bits		MARINATED BEEF CARPACCIO	14.5€
CALAMAR DE LA COSTA CRUJIENTE	16.5€	With mascarpone mousse, pistachio and mushroom oil.	
Con mayo lima.		CRISPY ARTICHOKEs WITH CHAR-COAL OIL	9.9€
OUR CHEF'S MARINATED SARDINE FILLET OVER CHICORY	11.8€	CHICKEN CROQUETTES. 2 UDS.	7€
With chopped onion and pickles		MINI SAUTEED RED PRAWNS	14.3€
ANCHOVIES IN OLIVE OIL	12€	With garlic and parsley	

GRILLED

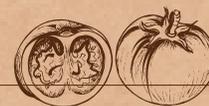
VEGETABLE WOK WITH A VENETIAN TOUCH	14.5€	100% BEEF BURGER	19.9€
GRILLED RIBEYE	25.5€	With coca bread, caramelised onions and bravas.	
With garlic baby potatoes and roasted red pepper coulis.		GALICIAN STYLE GRILLED OCTOPUS	24€
GRILLED BEEF TAGLIATA	26.5€	With potatoes and artichokes.	
With golden potatoes and escalivada.		GRILLED NORWEGIAN SALMON	23.5€
		With parmentier cheese and baby spinachs.	
		WILD SEA BASS	24€
		With grilled potatoes and Bimi.	

RICES

min. 2pax / € per person

VULKANO RICE WITH MUSHROOMS AND VEGETABLES	18.5€
OUR CHEF'S SEAFOOD PAELLA	19.9€
BLACK RICE WITH CALAMARI AND ALI OLI	18.9€
OUR CHEF'S VULKANO RICE	20.9€
With seafood and mushrooms.	
IBERIC VULKANO RICE	23.9€
With escalivada and mushrooms.	
SEAFOOD FIDEUÁ WITH ALI OLI	18.9€

GREENS



GARDEN SALAD	12.5€
Salad mix with black sesame and our secret vinaigrette.	
VENTRESCA SALAD	14.2€
With kalamata olives and our chef's touch.	
BURRATA	16€
With red pesto, arugula and a homemade balsamic vinegar reduction.	
CAESAR SALAD	15.5€
With crispy chicken and salad	
MARINATED NORWEGIAN SALMON	15.7€
With baby spinach, poppy and our chef's spiced oil.	

VAT included. 10% supplement on terrace*



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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 TRU- FFLE WITH OLIVE OIL AND SALT SCALES	8€



FOR KIDS

SPAGHETTI	11.9€
With homemade tomato sauce or pesto and parmesan cheese.	
CHICKEN ESCALOPE WITH CHIPS	12.7€
FISH & CHIPS WITH LIME MAYO	12.7€
CRISPY CHICKEN FINGERS	12.5€
With our secret touch.	

BREAKFAST UNTIL 12AM

FRENCH BREAKFAST	10.95€
Croissant with butter and jam or nutella. With natural orange juice, coffee, tea or cappuccino.	
NORDIC BREAKFAST	10.9€
Salmon, poached egg, guacamole, arugula, pumpkin seeds and hollandaise sauce.	
CATALAN BREAKFAST	10.9€
Fried egg, Iberian ham, tomato and manchego cheese.	
AMERICAN BREAKFAST	10.9€
Fried egg, bacon, tomato and mushrooms.	
GREEN	10.9€
Avocado, poached egg, arugula, pumpkin seeds and hollandaise sauce.	
TRUFFLED SANDWICH	7.9€
With Iberian ham, cheese and truffled oil.	

NATURAL JUICES

ORANGE JUICE	L 5.5€ / XL 7€
LEMONADE	L 5.5€ / XL 7€
GREEN DETOX	6.7€
Spinach, celery, apple, lime and ginger.	
ORANGE DETOX	6.7€
Carrot, orange, apple and ginger.	
PINEAPPLE JUICE	3.2€
PEACH JUICE	3.2€

SWEET HIGH

CROISSANT	2.5€
CHOCOLATE CROISSANT	2.5€
JAM 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€

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COCKTAILS

DAIQUIRI BARRO Our version with Saint Germain.	14€	PORNSTAR MARTINI Our version with cava foam.	13.5€
MOJITO Mango, maracuya and red berries.	12€	ESPRESSO MARTINI	13€
CAIPIRINHA Mango, maracuya and red berries.	12€	PISCO SOUR	13.5€
DRY MARGARITA	13€	PIÑA COLADA	13€

GINTONIC

HENDRICKS	12.5€
BULLDOG	9.9€
SEAGRAMS	9.9€
BEEFEATER	9.9€

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 With soda, tonic or orange juice. Con soda, tónica o zumo de naranja.	6€ 11.2€
HUGO SPRITZ With elderberry and mint	11.2€
LIMONCELLO SPRITZ	11.5€
NEGRONI Gin, Vermut, Campari	9.5€

WINES

WHITE

3 PEUS AL GAT
Glass 5.5€ / Bottle 19.9€
Macabeo, parellada

HOMENAJE
Glass 5.8€ / Bottle 23€
Chardonnay, Sauvignon blanc.
Aromatic, fruity and persistent flavour

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

ANAIS
Glass 5.9€ / Bottle 24€
D.O. Penedés. Muscat, macabeo.
Ecological. Very aromatic, floral notes and exotic fruit

RED

3 PEUS AL GAT
Glass 5.5€ / Bottle 19.9€
Garnacha tinta, Cabernet Sauvignon. Fruity, red fruits aroma

VIÑA REAL CRIANZA
Glass 5.9€ / Bottle 24€
DOQ Rioja. 14 months inside the barrel
Tempranillo, Mazuelo, graciano

VALLEJO ROBLE
Glass 6€ / Bottle 25€
D.O. Ribera del Duero. 6 months inside the barrel

ROSÉ

3 PEUS AL GAT
Glass 5.5€ / Bottle 19.9€
Garnacha tinta. Fruity, light and soft

STUDIO BY MIRAVAL ROSE
Bottle 35€
AOC Côtes de la Provence



BEER

ESTRELLA DAMM
Glass 3.9€ / Pitcher 6.9€
VOLL DAMM
Bottle 3.8€
0% FREE DAMM
Bottle 3.5€
TURIA
Bottle 4€

CAVA

MONT PARAL VINTAGE
Copa 5€ / Botella 22€
D.O. Penedés Xarel·lo. Macabeo.
CINZANO PROSPRITZ
(PROSECO)
Glass 4.9€ / Bottle 19€

CHAMPAGNE

MOËT & CHANDON
Bottle 110€
Brut imperial. D.O. Champagne

VAT included. 10% supplement on terrace*

