

# CITY

BAR & RESTAURANT

## COFFEES

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Espresso, macchiato, americano, iced coffee	3
Coffee latte, cappuccino	4
Café latte	5
Irish coffee	9

## TEAS & INFUSIONS

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<b>Breakfast tea</b> (Black tea)	4
Full of flavor to start the day	

<b>Original Chai</b> (Black tea)	4
With spices such as cardamom and clove	

<b>Blue Flowers Earl Grey</b> (Black tea)	4
Perfumed with natural essence of bergamot and cornflower	

<b>Darjeeling Tea</b> (Black tea)	4
With floral and spicy aromas	

<b>China green tea</b> (Green tea)	4
Light and refreshing to drink at any time	

Mint tea (Green tea)	4
Aromatized with moroccan mint	

<b>Thé du Hammam</b> (Green tea)	4
Flavored with green dates, orange blossom, roses and berries	

<b>Té Jazmín</b> (Green tea)	4
Extremely delicate with jasmine flower petals	

<b>Pu-Erh Impérial</b> (Red tea)	4
Highly prized in traditional Chinese medicine	

<b>Rooibos des Vahinés</b> (Infusion)	4
With aromas of vanilla, almonds and marigold flower	

<b>Manzanilla</b> (Infusion)	4
Extremely relaxing and digestive	

## WATER, SOFT DRINKS & JUICES

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Still water / Sparkling water	3
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Coca cola, light, zero, Schweppes, Nestea	3
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Orange juice, pineapple juice, peach juice, grapefruit juice, tomato juice (20 cl)	4
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Fresh squeezed orange juice	5
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Tonic water Fever Tree, Burn	5
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## NATIONAL BEER

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Draft beer 30 cl / 50 cl	4	6
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Estrella Galicia, Estrella Galicia 0,0	5
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Estrella Galicia 1906	6
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## CRAFT BEER

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Barcelona beer / Mediterranean ale (5°)	5
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La bella Lola / Premium pale ale (4°)	6
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La niña barbuda / Brown ale (7°)	6
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## OUR SELECTION OF WINES:



### Cava & champagne

Juvé & Camps Cinta Púrpura   DO CAVA <i>Bodegas Juvé &amp; Camps</i> (Macabeo, Xarel·lo y Parellada)	6	25
Veuve Clicquot   DOC CHAMPAGNE (Pinot noir, Chardonnay y Pinot meunier)	14	89

### White wine

Pazo das Bruxas   DO RÍAS BAIXAS <i>Bodegas Miguel Torres (Albariño)</i>	6	27
Fenomenal   DO RUEDA <i>Uvas Felices (Verdejo y viura)</i>	5	24
Can Feixes "Blanc Sel·lecció 2016" DO Penedès   <i>Finca Can Feixes</i> (Parellada, Macabeo, Chardonnay y Malvasía)	5	23
Jaspí Blanc   DO TERRA ALTA <i>Coca i Fitó (Garnacha blanca y Macabeo)</i>	5	21
Gregal d'Espïells   DO Penedès <i>Juvé &amp; Camps (Muscat y Gewürztraminer)</i>	5	21

### Rosé wine

Aurora Rosé   DO Penedès   <i>Juvé &amp; Camps</i> (Pinot noir, Xarel·lo y Syrah)	5	21
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### Red wine

El inquilino Crianza   DOC RIOJA <i>El Inquilino Wines (Tempranillo y Garnacha)</i>	6	25
Jaspí Negre   DO MONTSANT <i>Coca i Fitó (Garnacha, Cariñera, Cabernet Sauvignon y Sirah)</i>	6	26
Scala Dei   DOC PRIORATO <i>Cellers Scala Dei (Garnacha)</i>	6	26

Tarsus Roble   DO RIBERA DEL DUERO <i>Bodegas Tarsus (Tinta del País)</i>	5	24
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Joseph Drouhin Laforet   BOURGOGNE <i>Maison Joseph Drouhin (Pinot Noir)</i>	8	38
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### TO AMUSE

🕒 From 12:00h to 23:00h

Coca bread with tomato	5
Amélie Fine de Claire N°3 Especial (1p/3p)	5 12
Mini guacamole cones	7
Iberian cured ham with tomato bread	28
Catalan cheese platter	12
Kale, duck confit, pear and nuts vinaigrette salad	8
Roast chicken croquettes (3p)	7
Cod brandade fritters (3p)	7
Salted potatoes with the house brava sauce	5
Foie gras micuit with mango and ginger chutney	14
Smoked salmon with blinis and pickles	9
Capree ciabatta sandwich: mozzarella, tomato and basil pesto	12
Vegetal ciabatta sandwich: zucchini, mushrooms and the house brava sauce	12
Roastbeef ciabatta sandwich: crunchy onion and mustard mayonnaise	12