

Cold tapas

Cantabrian anchovies 000 (2 fillets)	8
Brochette Can Bo XXL	4,5
Oyster Poget n.3, lettuce vinaigrette	6
Russian salad, tuna belly fillets	9
Summer tomato salad, spring onion, basil PB	10
Braised leeks, romesco sauce PB	13
Smoked mackerel, ajoblanco, bottarga	16
Salt cod salad, basil pil pil sauce, olives	14
Iberian prey “tonnata”, crackers	17
Mediterranean red prawn crudo, watermelon ´salmorejo´, burrata	20

Hot tapas

Can Bo patatas bravas, spicy sauce V	8
Braised chicken croquette	3,5
Crispy octopus brioche	8
Spanish omelette cooked on the spot, onion (add spicy nduja +2€) V	8
Porcini & eggplant cannelloni V	15
Dry aged beef meatballs, shoestring fries	18
Lorenzo's fresh tagliatelle, oxtail ragu	22
Eel from Ebro river delta, piparra pickle, orange	21
Red prawn socarrat rice, clams, aioli	26

House specials

Includes sides: house cut fries, piquillo peppers, butter lettuce salad with chive PB

Grilled XXL Portobello, café de París sauce V	23
Grilled cuttlefish	28
Iberian pork	31
"Lyo" dry-aged Galician cow sirloin (500g)	80
"Lyo" dry-aged Galician cow ribeye (750g)	120
Extra side	5

Cured meats

Served with bread sticks

Homemade “Testa in casseta”	10
Cecina de León	12
Iberian pork loin	13
Dry-aged picanha carpaccio	15
Jamón ibérico de Bellota	18
Selection of 3 cured meats	25

Cheese from La Teca V

Served with bread sticks, crackers, homemade jam

Carrat, Bauma	11
Goat - Berguedà, Catalunya	
El Petitot, Mas Alba	11
Goat - Terradelles, Catalunya	
Puigpedrós, Molí de Ger	11
Cow - Cerdanya, Catalunya	
El Claustre, La Formatgeria del Miracle	12
Sheep - Lleida, Catalunya	
Don Manuel, Sierra de Albarracín	12
Sheep - Teruel, Aragón	
Zelu Koloria	12
Sheep - País Vasco, Francia	

Selection of 3 cheeses	16
Selection of 5 cheeses	24

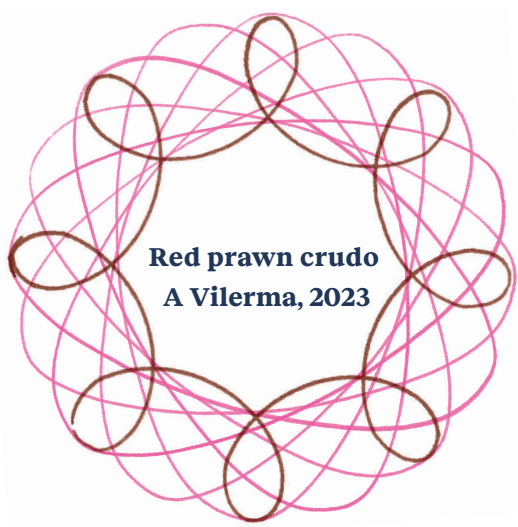
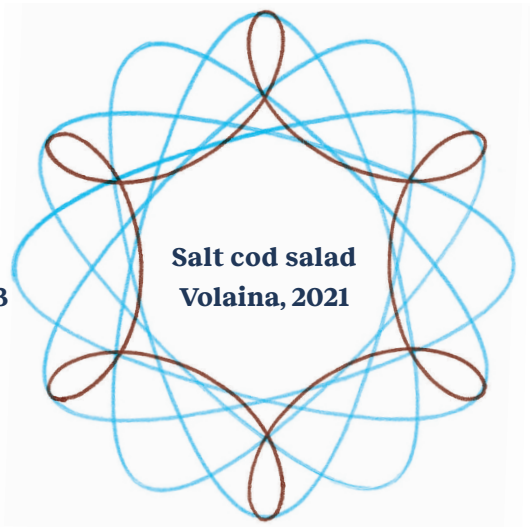
Breads PB

“Pà amb tomàquet”	3
Rustic sourdough bread	3,5

Summer pairings

Seasonal tapas + wines, served by glass.

1. Tomato salad + Rebujito
- Light cocktail made with Jerez wine and soda
2. Salt cod salad + Volaina, 2021
- D.O. Penedès / Parellada
3. Red prawn crudo, salmorejo + A Vilerma Blanco, 2023
- D.O. Ribeiro / Treixadura, Albariño, Godello, others
4. Eel from Ebro river delta + El Hombre Bala
- D.O. Madrid / Albillo





Wine selection by glass

Sparkling wine

Juvé & Camps - Gran Juvé, 2018	10,5	55
<i>D.O. Cava / Macabeu, Xarel·lo, Parellada, Chardonnay</i>		
Sumarroca - Inalterat sense sulfits	6	33
<i>D.O. Cava / Xarel·lo</i>		
Taittinger - Taittinger Brut Reserva	16	94
<i>A.O.C. Champagne / Chardonnay, Pinot Noir, Pinot Meunier</i>		
Sabaté i Coca - CastellRoig Rose Brut	7	37
<i>Corpinnat / Garnacha, Trepát, Xarel·lo</i>		
Podere Cipolla - Levante 90	6	28
<i>I.G.T. Emilia / Malvasia di Candia, Spergola, Moscato</i>		

Jerez wine

Rebujito	7	-
<i>D.O. Jerez / Palomino + soda</i>		
Harveys - Fino	5	26
<i>D.O. Jerez / Palomino</i>		
Harveys - Palo Cortado	7	36
<i>D.O. Jerez / Palomino</i>		

White wine

Celler Còsmic - Còsmic Destí Orange , 2024	7	38
<i>D.O. Penedès / Muscat</i>		
Celler Credo - Volaina, 2021	6,5	31
<i>D.O. Penedès / Parellada</i>		
Amaren - Amaren Blanco, 2021	8	45
<i>D.O.Ca. Rioja / Viura, Malvasía, Tempranillo Blanco</i>		
El Hombre Bala - El Hombre Bala Albillo Real, 2023	10	50
<i>D.O. Madrid / Albillo</i>		
A Vilerma - A Vilerma Blanco, 2023	6,5	33
<i>D.O. Ribeiro / Treixadura, Albariño, Godello, Torrontes, Loureira, Lado</i>		
La Melonera - La Encina del Inglés Blanco, 2023	5,5	26
<i>D.O. Sierra de Málaga / Moscatel Morisco, Pedro Ximénez, Doradilla</i>		
Terrenzuola - Fosse di Corsano Reserva, 2022	7,5	37
<i>D.O.C. Colli Di Luni / Vermentino</i>		

Rosé Wine

La Calandria - Sonrojo, 2024	5,5	28
<i>D.O. Navarra / Garnacha</i>		
Alonso y Pedrajo - Nauda Clarete, 2023	8	41
<i>D.O. Rioja / Tempranillo, Garnacha Tinta, Garnacha Blanca, Viura, others</i>		

Red wine

Josep Foraster - Julieta, 2023	7,5	41
<i>D.O. Conca de Barberà / Trepát</i>		
Mas de les Pereres - Nuncito, 2016	5,5	26
<i>D.O. Priorat / Garnacha, Syrah, Cabernet Franc, Cariñena, others</i>		
Perelada - Només, 2023	7	35
<i>D.O. Empordà / Garnatxa Negra</i>		
Scarpa - Scarpa Langhe Nebbiolo Bric Du Nota, 2022	10	52
<i>D.O.C. Nebbiolo d’Alba, Piemonte / Nebbiolo</i>		

Vermouth

Antica Formula	6
Vermut di Torino Rosso 1757	5
Vermut di Torino Extra Dry 1757	5
Yzaguirre Rojo joven	4
Yzaguirre Blanco joven	4
Yzaguirre Rojo Reserva	5
Yzaguirre Blanco Reserva	5

Sangrías

12

Red wine sangría
<i>Santa Teresa 1796 rum, amaretto, red vermouth, orange liqueur, citrus fruit, orange juice, red wine</i>
White wine sangría
<i>Santa Teresa 1796 rum, white vermouth, orange liqueur, citrus fruit, orange juice, white wine</i>
Sangría de Cava
<i>Santa Teresa 1796 rum, white vermouth, orange liqueur, citrus fruit, orange juice, cava</i>

Signature Cocktails

14

CanBo
<i>Aperol, sherry, mandarin shrub, cava</i>
Inolvidable
<i>Bombay Sapphire gin, red vermouth, Campari, palo santo</i>
Kosmo
<i>Grey Goose vodka, raspberry shrub, orange liqueur, citrus</i>
Picante
<i>Patron Silver tequila, mezcal, chile liqueur, citrus</i>
Ex-Press
<i>Santa Teresa 1796 rum, cocoa liqueur, coffee, orange foam</i>

Non-Alcoholic Cocktails

10

Jardinet
<i>Gin 0.0%, raspberry shrub, lime kaffir, citrus</i>
Brisa
<i>Martini Floreale, Martini Vibrante, mandarin shrub, grapefruit soda</i>

Classic Cocktails

12

Ask for our
Cocktail of the Week

