

From the Bar

- Brochette Can Bo XXL
- Oyster Poget n.3, mussel emulsion
- Cantabrian anchovy bruschetta, paprika butter
- Russian salad, tuna belly fillets
- Raf tomato salad, spring onion, basil PB
- Iberian prey “tonnata”, capers, crackers
- Beef steak tartare, anchovy sauce, egg yolk
- Amberjack carpaccio, spicy oil, crispy corn
- “Pà amb tomàquet” PB
- Rustic sourdough bread PB

From the Kitchen

- Braised chicken croquette
- Can Bo patatas bravas, spicy sauce V
- Crispy octopus brioche
- Spanish omelette cooked on the spot, onion (add spicy nduja +2€) V
- Iberian pork jowl “bikini”, Mahon cheese, romesco sauce
- Porcini & eggplant cannelloni V
- Dry aged beef meatballs, shoestring fries
- Eel from Ebro river delta, piparra pickle, orange
- Lorenzo's fresh tagliatelle, oxtail ragu
- Sautéed porcini mushrooms, Parmesan sabayon, hazelnuts V
- Red prawn socarrat rice, clams, aioli
- Cod fillet, ratatouille, pine nuts

From La Teca

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| 4,5 | Cured meats | |
| 6,5 | Served with bread sticks | |
| 8 | | |
| 9 | Homemade “Testa in casseta” | 10 |
| 13 | Cecina de León | 12 |
| 17 | Iberian pork loin | 13 |
| 18 | Jamón ibérico de bellota | 18 |
| 20 | Selection of 3 cured meats | 25 |
| 4 | | |
| 4 | Cheeses V | |
| | Served with bread sticks, crackers, homemade jam | |
| | | |
| | Carrat, Bauma | 11 |
| | Goat - Berguedà, Catalonia | |
| 3,5 | El Petitot, Mas Alba | 11 |
| 8 | Goat - Terradelles, Catalonia | |
| 8 | Puigpedrós, Molí de Ger | 11 |
| 8 | Cow - Cerdanya, Catalonia | |
| 14 | El Claustre, La Formatgeria del Miracle | 12 |
| 15 | Sheep - Lleida, Catalonia | |
| 19 | Don Manuel, Sierra de Albarracín | 12 |
| 19 | Sheep - Teruel, Aragón | |
| 24 | Zelu Koloria | 12 |
| 25 | Sheep - País Vasco, France | |
| 26 | Selection of 3 cheeses | 16 |
| 30 | Selection of 5 cheeses | 24 |

From the Grill

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|--|------|
| Scarlet prawns | 18/u |
| “salmoriglio” sauce | |
| XXL Portobello V | 23 |
| café de Paris sauce | |
| Cuttlefish | 28 |
| garlic and parsley seasoning | |
| Iberian pork | 32 |
| grilled pumpkin purée, piquillo pepper | |
| Wild turbot | 70 |
| sliced baked potatoes, Biscayne sauce | |
| Dry-aged Galician cow sirloin 500g | 80 |
| Dry-aged Galician cow ribeye 750g | 120 |
| house cut fries, Padrón peppers | |



Chef's Menu €50

- Brochette Can Bo XXL
- Russian salad, tuna belly fillets
- Crispy octopus brioche
- Porcini & eggplant cannelloni V
- Dry aged beef meatballs, shoestring fries
- Iberian pork
- Rustic sourdough bread PB
- Lorenzo's tiramisu
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- Optional wine pairing +€20

*For the whole table, minimum two guests



Wine selection by glass

Sparkling wine

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

Jerez wine

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

White wine

Celler Còsmic - Còsmic Destí Orange , 2024 <i>D.O. Penedès / Muscat</i>	7	38
Celler Credo - Volaina, 2021 <i>D.O. Penedès / Parellada</i>	6,5	31
Amaren - Amaren Blanco, 2021 <i>D.O.Ca. Rioja / Viura, Malvasía, Tempranillo Blanco</i>	8	45
A Vilerma - A Vilerma Blanco, 2023 <i>D.O. Ribeiro / Treixadura, Albariño, Godello, Torrontes, Loureira, Lado</i>	6,5	33
Terrenzuola - Fosse di Corsano Reserva, 2022 <i>D.O.C. Colli Di Luni / Vermentino</i>	7,5	37

Rosé wine

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

Red wine

Josep Foraster - Julieta, 2023 <i>D.O. Conca de Barberà / Trepát</i>	7,5	42
Mas de les Pereres - Nuncito, 2016 <i>D.O. Priorat / Garnacha, Syrah, Cabernet Franc, Cariñena, otras</i>	7,5	41
Perelada - Només, 2023 <i>D.O. Empordà / Garnatxa Negra</i>	5,5	26
Scarpa - Scarpa Langhe Nebbiolo Bric Du Nota, 2022 <i>D.O.C. Nebbiolo d’Alba, Piemonte / Nebbiolo</i>	10	52

Wines by the glass - Coravin selection

White

Chivite - Colección 125 Blanco, 2021 <i>D.O. Navarra / Chardonnay</i>	22
Scarpa - Monferrato Bianco, 2021 <i>D.O.C. Piemonte, Monferrato / Timorasso</i>	9
Red	
Vinyes D’Olivardots - Gresa, 2018 <i>D.O. Empordà / Garnatxa, Carinyena, Cabernet, Syrah</i>	12
Rocolo Grassi - Valpolicella Superiore, 2018 <i>D.O.C. Valpolicella, Véneto / Corvina Veronese, Corvinone, Croatina, Rondinella</i>	12

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

Sangrías12

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