

From the Bar

“Pà amb tomàquet” PB	4
Rustic sourdough bread PB	4
Brochette Can Bo XXL	4,5
Oyster Poget n.3, red berries, basil	7
Cantabrian anchovy 000 bruschetta, paprika butter	8
Russian salad, confit tuna belly fillets	9
Cod liver bruschetta, aioli, red wine onion	13
Spring salad, Reus hazelnut vinaigrette PB	14
Cecina from León, Finca Gramanosa olive oil, breadsticks (70g)	15
Jamón ibérico de bellota (40g)	18
Selection of 4 cheeses from La Teca, homemade jam	18
Beef steak tartare, anchovy sauce, egg yolk	19
Amberjack carpaccio, spicy oil, crispy corn	21

From the Kitchen

Braised chicken croquette	3,5
Can Bo patatas bravas, spicy sauce V	8
Crispy octopus brioche	8
Spanish omelette cooked on the spot with morels V	12
Porcini & roasted eggplant cannelloni V	15
Cod kokotxas, Maresme peas, Iberian ham	19
Dry aged beef meatballs, shoestring fries	19
Grilled beef tongue, bagna cauda, pickled cabbage	20
Felicetti mezze manica with Iberian carbonara	21
Lorenzo's fresh tagliatelle, oxtail ragu	24
Red prawn socarrat rice, giant clam, aioli	26
Cod fillet, ratatouille, pine nuts	30

From the Grill

Seasonal Gavà white asparagus V	18
butter, 24-month aged Parmigiano Reggiano	
Scarlet prawns	19/u
“salmoriglio” sauce	
Cuttlefish	28
garlic and parsley seasoning	
Iberian pork	32
grilled pumpkin purée, confit 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	
Japanese Wagyu A5 250g	80
Mediterranean ponzu, homemade pickles	

Chef's Menu

€55

Brochette Can Bo XXL
Russian salad, confit tuna belly fillets
Crispy octopus brioche
Asparagus from the grill, butter, Parmigiano V
Mezze maniche with Iberian carbonara
Iberian pork
Lorenzo's tiramisu V

Optional wine pairing

+€25

*For the whole table, minimum two guests





Wine selection by glass

Sparkling wine

Sumarroca - Inalterat sense sulfits	6,5	37
<i>D.O. Cava / Xarel·lo</i>		
Josep Foraster - Cava Trepas Brut, 2022	6,5	37
<i>D.O. Cava / Trepas</i>		
Taittinger - Taittinger Brut Reserva	16	95
<i>A.O.C. Champagne / Chardonnay, Pinot Noir, Pinot Meunier</i>		
Podere Cipolla - Levante 90	7	35
<i>I.G.T. Emilia / Malvasia di Candia, Spergola, Moscato</i>		

Jerez wine

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

White wine

Art Laietà - Tallarol, 2023	6	32
<i>D.O. Alella / Pansa Blanca</i>		
La Unidad - Sking or Queen Orange Wine, 2024	5,5	26
<i>D.O.P. Cebreiros / Albillo Real</i>		
Sabinares - Sabinares Blanco de Guarda, 2014	9	45
<i>D.O. Arlanza / Viura, Malvasía, Albillo, Chasselas</i>		
Prieto Pariente - O'Chan, 2025	6	31
<i>D.O. Bierzo / Godello</i>		
La Marca di San Michele - Capovolto, 2024	8,5	44
<i>I.G.T. Marche / Verdicchio</i>		

Rosé wine

Can Ràfols del Caus - Petit Caus, 2024	6	28
<i>D.O. Penedès / Merlot, Ull de Llebre, Syrah</i>		
Exopto - Exopto, 2024	6	28
<i>D.O. Rioja / Tempranillo, Garnacha, Viura</i>		

Red wine

Alemany i Corrió - El Microscopi, 2022	6,5	31
<i>D.O. Penedès / Cariñena, Merlot</i>		
Art Laietà - Cau d'en Genis, 2023	7,5	40
<i>D.O. Alella / Garnatxa Peluda</i>		
Amaren - Ángeles de Amaren, 2020	9	48
<i>D.O.Ca. Rioja, Álava / Tempranillo, Graciano</i>		
Bodegas y Viñedos Ponce - Clos Lojen, 2024	6	26
<i>D.O. Manchuela / Bobal</i>		
Terenzuola- Vermentino Nero, 2024	9	49
<i>I.G.P. Cinque Terre / Vermentino Nero</i>		

Wines by the glass - Coravin selection

White

Terenzuola - Cinqueterre, 2024	13
<i>Cinque Terre / Bosco, Vermentino, Albarola, Ruzzese</i>	
Red	
Ignios Orígenes- Vijariego Negro, 2021	16
<i>Ycoden / Vijariego Negro</i>	
Ottin - Torette Superieur, 2023	11
<i>Valle d'Aoste, Torrette / Petit Rouge, Fumin, Cornalin</i>	

Vermouth

Antica Formula	6
Martini Rubino	5
Martini Ambrato	5
Yzaguirre Rojo joven	4
Yzaguirre Blanco joven	4
Yzaguirre Rojo Reserva	5
Yzaguirre Blanco Reserva	5

Sangrías

Red wine sangría	12
<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>	