

From the Bar

Brochette Can Bo XXL	4,5
Oyster Poget n.3, mussel emulsion	6,5
Cantabrian anchovy bruschetta, paprika butter	8
Cecina de León	12
Jamón ibérico de bellota	18
Selection of 4 cheeses from La Teca	18
Russian salad, tuna belly fillets	9
Raf tomato salad, spring onion, basil PB	13
Beef steak tartare, anchovy sauce, egg yolk	18
Amberjack carpaccio, spicy oil, crispy corn	20
“Pà amb tomàquet” PB	4
Rustic sourdough bread PB	4

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, onion (add spicy nduja +2€) V	8
Artichoke from El Prat, "cacio e pepe" V	13
Iberian pork jowl “bikini”, Mahon cheese, romesco sauce	14
Porcini & eggplant cannelloni V	15
Dry aged beef meatballs, shoestring fries	19
Lorenzo's fresh tagliatelle, oxtail ragu	24
Red prawn socarrat rice, clams, aioli	26
Cod fillet, ratatouille, pine nuts	30

From the Grill

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	

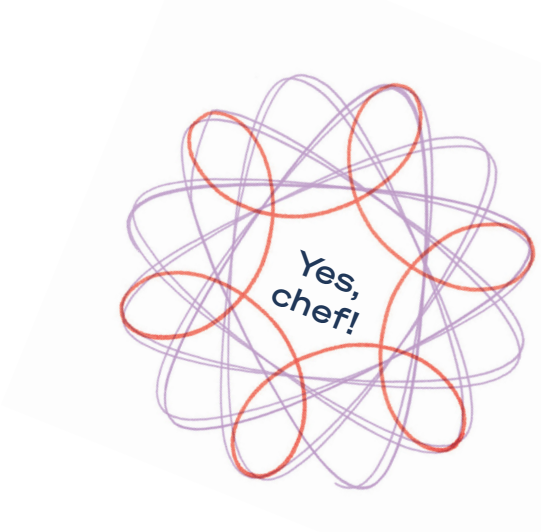


Chef's Menu €50

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 V

Optional wine pairing	+€20
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*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 - Rosa Dei Venti <i>I.G.T. Emilia / Lambrusco Grasparossa</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

Tanca els Ulls - Malvasía , 2024 <i>V.T. L' Alt Camp / Malvasía</i>	6	31
Celler Eudald Massana - Brea, 2023 <i>D.O. Penedès / Xarel·lo old vineyard</i>	7	33
Amaren - Amaren Blanco, 2022 <i>D.O.Ca. Rioja / Viura, Malvasía, Tempranillo Blanco</i>	8	45
Marc Lecha - Encuentros #8 Bébert, 2020 <i>V.T. Soria / Albillo Mayor</i>	7	37
Terrenzuola - Fosse di Corsano Reserva, 2022 <i>D.O.C. Colli Di Luni / Vermentino</i>	7,5	37

Rosé wine

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

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, 2024 <i>D.O. Empordà / Garnatxa Negra</i>	5,5	26
Tesalia - Icení, 2022 <i>V.T. Cadiz / Tintilla de Rota, Syrah</i>	6	29
Castello Tricerchi - Rosso Di Montalcino, 2023 <i>I.G.P. Toscana / Sangiovese</i>	8,5	42

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
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 <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>	