

## From the Bar

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

## From the Kitchen

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

## From the Grill

<b>Green asparagus</b> V	18
butter, 24-month aged Parmigiano Reggiano	
<b>Scarlet prawns</b>	19/u
“salmoriglio” sauce	
<b>Cuttlefish</b>	28
garlic and parsley seasoning	
<b>Iberian pork</b>	32
grilled pumpkin purée, confit piquillo pepper	
<b>Wild turbot</b>	70
sliced baked potatoes, Biscayne sauce	
<b>Dry-aged Galician cow sirloin 500g</b>	80
<b>Dry-aged Galician cow ribeye 750g</b>	120
house cut fries, Padrón peppers	
<b>Japanese Wagyu A5 250g</b>	80
Mediterranean ponzu, homemade pickles	

## Chef's Menu

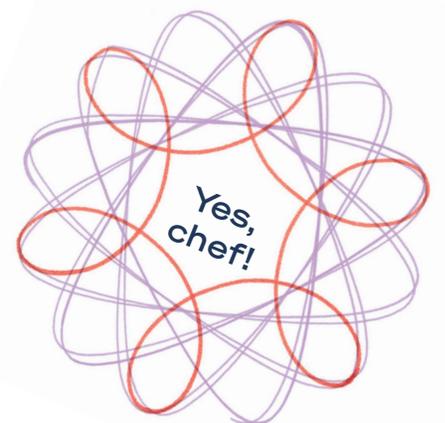
€55

**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

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

## Jerez wine

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

## White wine

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

## Rosé wine

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

## Red wine

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

## Wines by the glass - Coravin selection

## White

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

## Vermouth

<b>Antica Formula</b>	6
<b>Martini Rubino</b>	5
<b>Martini Ambrato</b>	5
<b>Yzaguirre Rojo joven</b>	4
<b>Yzaguirre Blanco joven</b>	4
<b>Yzaguirre Rojo Reserva</b>	5
<b>Yzaguirre Blanco Reserva</b>	5

## Sangrías

<b>Red wine sangría</b>	12
<i>Santa Teresa 1796 rum, amaretto, red vermouth, citrus fruit, orange juice, red wine</i>	
<b>White wine sangría</b>	
<i>Bombay Sapphire gin, white vermouth, orange liqueur, citrus fruit, orange juice, white wine</i>	
<b>Cava sangría</b>	
<i>Bombay Sapphire gin, white vermouth, orange liqueur, citrus fruit, orange juice, cava</i>	