



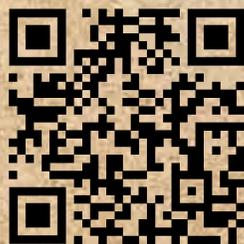
# BENVINGUTS

## TO THE "BARRI" OF SPICES

AFTER **5 YEARS** OF TRAVELING THE WORLD THROUGH **SPICES**, IN THIS MENU, WE WENT OUT TO EXPLORE THE "**BARRI**", RECONNECTING WITH THE **FLAVORS AND AROMAS** THAT STAND OUT IN OUR SURROUNDINGS.

WE WORK TOGETHER WITH THE "**VEÏNS**" TO OFFER BETTER PRODUCTS, NOW MORE **SUSTAINABLE**, AND ABOVE ALL, **CLOSER TO HOME**.

"RODA EL MON I TORNA AL BORN"



TOP **50** BARS



**50** BEST *Discovery*



# COCTELS D'AUTOR

€ 12.-



## BAR CELTA PULPERIA

180M  3 MIN.

CUMIN-INFUSED KETEL ONE VODKA. LAPHROAIG 10 WHISKY. TOMATO JUICE. KIMCHI. PICKLED WATER. BROCHETTE OF OCTOPUS, MUSSELS, PIPARRA, ANCHOVY AND OLIVE.



## BAR BRUTAL

130M  2 MIN.

MAKER'S MARK BOURBON FATWASHED WITH FOIE GRAS. PORT REDUCTION. ANGOSTURA BITTER.



## MARLOWE

260M  4 MIN.

400 CONEJOS MEZCAL. BITTER FUSETTI CACAO. VERMOUTH ROSSO MACERATED IN MUSHROOMS. KNNOR BROTH POWDER. **INSPIRED BY THE TASTE OF THEIR COCKTAILS.** BITTER | SWEET | UMAMI.



## CASA PERRIS

230M  4 MIN.

GIN ROKU. ITALICUS ROSOLIO DI BERGAMOTO. PALO SANTO CORDIAL. MIX OF MEDITERRANEAN HERBS.

**INSPIRED BY THE MOST BEAUTIFUL AROMAS.** SWEET | AROMATIC.



## JON CAKE

100M  1 MIN.

BLUE CHEESE ROKU GIN. CITRIC ACID. SIMPLE SYRUP. GALLETA MARÍA.

**INSPIRED BY THEIR ICONIC CHEESECAKES.** SWEET | SOUR | SALINE.



## GALERIA MAXO

50M  1 MIN.

LAPHROAIG 10 WHISKY. MIONETTO APERITIVO. FREIXENET CAVA. SODA.

FRESH GINGER. **INSPIRED BY THEIR STRIKING DESIGNS.** BITTER | SWEET | CARBONACEOUS | ELECTRIC.



LAPHROAIG



 IMPORTANT! IF YOU HAVE ANY **ALLERGY**, PLEASE LET US KNOW.



# FETS AMB MOLT AMOR

€ 12.-



## DEMASIE

10M 0 MIN.

LAPHROAIG 10 WHISKY. AMARETTO DISARONNO. SOUR BUTTER. CINNAMON. LEMON AND HONEY. EGG WHITE.

INSPIRED BY ITS FAMOUS CINNAMON ROLLS. SWEET | LOW ACID | CREAMY.



## FARMACIA LA LLANA

100M 2 MIN.

TOKI WHISKY. LAPHROAIG 10 WHISKY. SALTED HONEY SYRUP. FRESH GINGER JUICE. LIME JUICE. INSPIRED BY HOME REMEDIES. BITTER | SPICY | SMOKY.



## BRUNELLS

60M 1 MIN.

NUTMEG-INFUSED KETEL ONE VODKA. ESPRESSO COFFEE. SALTED TONIC SYRUP. TIA MARIA COFFEE LIQUEUR. INSPIRED IN ITS COFFEE AND CONSECRATED PATISSERIE. SWEET |



## MUSEO PICASSO

80M 2 MIN.

LILOU OYSTER GIN. FREIXENET CAVA. LIME. TARRAGON.

INSPIRED BY THE WORK, "LA NATURALEZA MUERTA". ACIDIC | SALINE | STRONG | REFRESHING.



## BAR DEL PLA

110M 2 MIN.

MAKER'S MARK BOURBON. LIME JUICE. SIMPLE SYRUP. EGG WHITE.

PEDRO XIMENEZ SHERRY WINE. PALO CORTADO. PORT RUBI. NUTMEG.

INSPIRED BY ITS EXQUISITE TAPAS. ACIDIC | SWEET | BALANCED.



## LA FABRICA

160M 3 MIN.

CHIMIGGURRI-INFUSED ROKUGIN. AMARO MONTENEGRO. BANANA SHRUB.

DULCE DE LECHE SYRUP. PANELA. LIME JUICE.

INSPIRED BY THE BEST ARGENTINEAN EMPANADAS. BITTER | SWEET | FRUITY.

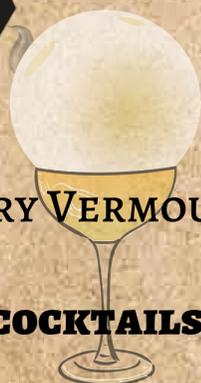
*Freixenet*

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# MÉS VENUT

## #CURRYQUIRI



€ 13.-

MOUNT GAY BARBADOS RUM. CARPANO DRY VERMOUTH. RON FLOR DE CAÑA 12.  
LIME JUICE. POMP OF CITRUS JUICE.

**EMBLEMATIC OF ESPECIARIUM BAR'S COCKTAILS.** SPICY | FRESH | AROMATIC.

# COCTELS DE TIRADOR

## FRESAS Y FLORES

KETEL ONE VODKA. LAPHROAIG 10 WHISKY. LIME JUICE. STRAWBERRY.

€ 11.-

## CHICANO

MAKER'S MARK BOURBON. 400 CONEJOS MEZCAL. LIME JUICE.  
BELL PEPPER AND CILANTRO.

€ 12.-

## WASABI SMASH

ROKU GIN. LIME JUICE. WASABI AND BASIL.

€ 10.-

## SANTA ESPECIA

KETEL ONE VODKA. DISARONN. PASSION FRUIT. IPA AND DILL.

€ 10.-

## BATIDA

1800 TEQUILA. MANGAROCA. SMOKED PINEAPPLE SHRUB. PALO SANTO

€ 11.-

## CAN CHA CHA

RON FLOR DE CAÑA 12. LEMON JUICE, SALTED HONEY. FREIXENET CAVA.

€ 10.-

**MOUNT GAY**  
Barbados Rum  
EST 1703

1786 2016  
IL PRIMO VERMOUTH  
**CARPANO**  
230°



LAPHROAIG

**Ketel One**  
VODKA  
FAMILY MADE

**1800**  
TEQUILA



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# CLASSICS

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- PALOMA:** TEQUILA 1800, GRAPEFRUIT SODA. € 12.-
- OLD FASHIONED:** MAKER'S MARK BOURBON. ANGOSTURA BITTER. SUGAR. € 14.-
- MARGARITA:** 1800 TEQUILA. TRIPLE SEC. LIME JUICE. € 11.-
- ESPRESSO MARTINI:** KETEL ONE VODKA. COFFEE LIQUEUR. ESPRESSO. € 11.-
- DRY MARTINI:** ROKU GIN. DRY VERMOUTH. € 14.-
- NEGRONI:** ROKU GIN. BITTER FUSETTI. VERMOUTH. € 11.-
- BOULEVARDIER:** BULLET RYE WHISKEY. BITTER FUSETTI. VERMOUTH. € 11.-
- LAST WORD:** ROKU GIN. GREEN CHARTREUSE. LEMON JUICE. MARASCHINO LIQUEUR. € 13.-
- PISCO SOUR:** PISCO. LEMON JUICE. EGG WHITE. SUGAR. € 11.-
- WHISKEY SOUR:** MAKER'S MARK BOURBON. LEMON JUICE. EGG WHITE. SUGAR. € 11.-
- AMARETTO SOUR:** AMARETTO DISARONNO. LEMON JUICE. EGG WHITE. SUGAR. € 11.-
- DAIQUIRI:** FLOR DE CAÑA 4 WHITE RON. LIME JUICE. SUGAR. € 11.-
- MOJITO:** FLOR DE CAÑA WHITE RUM. LIME JUICE. MINT. ROYAL BLISS SODA WATER. € 11.-
- HIGH-BALL:** BUSHMILLS BLACK BUSH IRISH WHISKEY, GINGER BEER. € 10.-
- SPRITZ:** SPRITZ MIONETTO. FREIXENET CAVA. ROYAL BLISS SODA WATER. € 10.-
- FERNET COLA:** FERNET BRANCA. COCA-COLA. € 10.-
- GIN TONIC:** N3 GIN. ROYAL BLISS TONIC WATER. € 11.-
- PREMIUM GIN TONIC:** ROKU GIN, MATCH TONIC MEDITERRANEAN, LEMON GRASS. € 14.-

FOR OTHER **CLASSICS** OR DIFFERENT BEVERAGES  
**CONSULT** OUR **TEAM.**

Polot  
1882  
THE REAL ITALIAN TASTE

RON  
Flor de Caña



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# COCTELS DEL DIA

€ 10.-

ASK ABOUT OUR DAILY CREATION UNTIL 9 PM.

## ELS DE SEMPRE



**BOTTLED BEER.** € 5.- OPTION 0,0

**HOUSE VERMUTH.** € 5.-

**ANTICA FORMULA VERMUTH.** € 7.-

ADICIONAL 2 GILDAS + VICHY. € 4.- RECOMMENDED!

**“HOMENAJE” WINE BY THE GLASS** € 5.-

RED OR WHITE. D.O. CATALUNYNA.

**“MONOLOGO” WINE BY THE GLASS** € 6.-

D.O. RIOJA CRIANZA RED WINE OR  
D.O. RUEDA VERDEJO WHITE WINE.

**CAVA BY THE GLASS.** € 5.-

FREIXENET BLANC DE BLANCS BOTTLE. € 30.-

**SODAS.** € 3.-

COCA-COLA. SODA OR TONIC WATER. GINGER BEER.  
ROYAL BLISS GRAPEFRUIT SODA.

# COCTELS SENSE ALCOHOL € 10.-

## SAUDI TEA

TROPICAL TEA. RAS-AL-HANOUT. MINT.

## LULADA

TANQUERAY 0,0. PINEAPPLE SHRUB, JASMIN AND PEACH SODA.

## GIN TONIC

TANQUERAY 0,0. TÓNICA ROYAL BLISS.

