

La Botiga

restaurant

Barcelona Menu

(Starters to share)

La Botiga fried potatoes with a spicy sauce
Gorgonzola and walnut croquettes
Young leaf salad with an apple vinaigrette



Garlic chicken with mushrooms
and potato wedges

or

Grilled tuna with chunks of avocado and tomato



“Danone”: XL natural yoghurt with lemon confit
and crunchy fruit



Mineral water

Wine: La Botiga Tempranillo
(1 bottle/3 people)

Coffee

18,90

VAT included

Maizena Menu

(Starters to share)

Gorgonzola cheese and walnut croquettes
Aubergine parcels with goat's cheese
and rosemary oil

Fried artichoke cornet

Broken fried eggs with French fries
and Iberian ham shavings

Caesar salad



Homemade Bruna beef hamburger
with goat's cheese surprise

or

Grilled tuna with diced avocado and tomato



“Maizena”: Catalan Crème Brûlée with “carquiñolis”



Mineral water

Wine: La Botiga Tempranillo
(1 bottle/3 people)

Coffee

23,50

VAT included

Vichy Menu

Caesar salad

or

Seasonal vegetables on the grill
with olive oil and Maldon salt

or

Broken fried eggs with French fries
and Iberian ham shavings



Homemade Bruna beef hamburger
with superchips and homemade ketchup

or

Grilled tuna with avocado and tomato dices



Homemade Tiramisu



Mineral water

Wine: La Botiga Tempranillo
(1 bottle/3 people)

Coffee

23,50

VAT included

Galletas Maria Menu

(Starters to share)

La Botiga-style ‘patatas bravas’ spicy potatoes

Gorgonzola cheese and walnut croquettes

Fresh pasta sachets stuffed with cheese and pear
with pumpkin sauce and Parmesan cheese

Acorn-fed Iberian ham

Seasonal vegetables on the grill
with olive oil and Maldon salt



Beef medallions with melted brie cheese

or

Grilled squid with “gracia”



“Galletas María”: Broken Marie biscuits,
cream, strawberries and biscuit ice-cream



Mineral water

Wine: Arienzo Crianza Marqués de Riscal
or Xic Blanc d'Agusti Torelló Mata
(1 bottle/3 people)

Coffee

25,40

VAT included

Espinaler Menu

Maresme tomato tartar salad
with tuna shavings and onion

or

Macaroni with cheese au gratin

or

Freshly cooked plain omelette served on bread
with tomato and Iberian ham



Beef medallions with melted brie cheese

or

Homemade Bruna beef hamburger
with goat's cheese

or

Grilled squid with “gracia”



“Galletas María”: Broken Marie biscuits, cream,
strawberries and biscuit ice-cream



Mineral water

Wine: Arienzo Crianza Marqués de Riscal
or Xic Blanc d'Agusti Torelló Mata
(1 bottle/3 people)

Coffee

25,50

VAT included

Torras Menu

(Starters to share)

Gorgonzola cheese and walnut croquettes

Acorn-fed Iberian ham

La Botiga-style ‘patatas bravas’ spicy potatoes

Maresme tomato tartar salad
with tuna shavings and onion

Seasonal vegetables on the grill
with olive oil and Maldon salt

Foie bonbons with apple



Beef entrecôte with sesame salt and French fries

or

Baked Cod “a la llauna”,
with boulangère potatoes



“Torras”: Chocolate temptation cake with lemon sauce



Mineral water

Wine: Arienzo Crianza Marqués de Riscal
or Xic Blanc d'Agusti Torelló Mata
(1 bottle/3 people)

Coffee

28,50

VAT included

Party Menu

Fresh spinach and goat's cheese salad
with tomato vinaigrette

or

Aubergine parcels with goat's cheese
and rosemary oil

or

Mushroom risotto



Slow-cooked country chicken stuffed with brie
and served with a foie gras sauce

or

Grilled beef entrecôte with sesame salt and French fries

or

Baked Cod “a la llauna”
with boulangère potatoes



“Torras”: Chocolate temptation cake with lemon sauce



Mineral water

Wine: Arienzo Crianza Marqués de Riscal
or Xic Blanc d'Agusti Torelló Mata
(1 bottle/3 people)

Coffee

28,50

VAT included

Halal Menu

Seasonal vegetables on the grill
with olive oil and Maldon salt

or

Fresh spinach and goat's cheese salad
with tomato vinaigrette



Grilled Halal chicken breast with potatoes

or

Grilled Halal hamburger with potatoes



“Maizena”: Catalan Crème Brûlée with “carquiñolis”



Mineral water or soft-drink

Coffee

24,95

VAT included

Vegetarian Menu

Fresh spinach and goat's cheese salad
with tomato vinaigrette

or

Courgette, yogurt and seed cream



Fresh pasta sachets stuffed with cheese and pear
with pumpkin sauce and Parmesan cheese

or

Seasonal vegetables on the grill
with olive oil and Maldon salt



Fresh seasonal fruit salad



Mineral water

Wine: La Botiga Tempranillo
(1 bottle/3 people)

Coffee

22,95

VAT included