

ENGLISH

Inspired by the emotions involved
in the creative process, this menu
has been designed for you to choose dishes
without any restraints or formalities.
Each time you visit you will be intrigued
and tempted just like the first time!

BY **WITTMORE** HOTEL

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08002 Barcelona

CONTRABAN

IMPATIENCE*			BLANKED OUT			SURPRISE		
Rustic bread and breadsticks with butter G D N	8		Marinated salmon, soy and yuzu F S G E	16		Grilled squid, gnocchi and saffron fennel SH F MS SU C G	23	
Catalan artisan raw milk cheeses: goat, sheep and cow D N	14		Chargrilled shin steak with marrow and confit tomato dressing SU C	18		“Croûte de gratin dauphinois” and leeks demi-glace G D E SU M 30 minutes of cooking	16	
Cumin and turmeric hummus, tahini and vegetable crudités N C G SS	16		Grilled carrots with crispy basmati and wild rice L	14				
FREEDOM*			CREATIVE EXCITEMENT			NOSTALGIA		
Hot-cold pressed brioche of spider crab (txangurro style) MS SH E D G	16		Fricasse of vegetables, tubers and mushrooms SU M C D	14		Barbecued meat and black chanterelle cannelloni with wild mushroom soubise sauce G D E SU C S	18	
Vegetables croquettes with romesco sauce E G N SU	(4 pcs) 12		Scarlet prawn carpaccio with sour cream, lime and chives SH F SU E D N	28		Cardinal macaroni with pork fillet E D SU G C S Gluten-free option	18	
Cod fritters with lime mayonnaise F E G D	(4 pcs) 12		Iberian pork carpaccio, spiced mustard, egg yolk and tarragon M E S D G	21		SWEET SATISFACTION		
Meat croquettes with garlic mayo G E D	(4 pcs) 12		FRUSTRATION			Euphoria: Oven roasted apples G D	9	
Normandy oyster n° 2 MS	(1 pc) 4		Cod fish “Cocotte luté”, cockles and stewed leeks juice F MS C SU D	28		Concentration: Creamy chocolate bar with yuzu G D E	9	
Normandy oyster n° 2 with sea water gelée MS	(1 pc) 5		Grilled sea bass, tenderstem broccoli, broccoli purée and Priorat wine sauce F D SU	28		Passion: Homemade tiramisu with Shanky’s Whip G D E SU	9	
			Milk-fed veal shoulder glazed, spicy onions and rustic potatoes SU C	28		Freedom: Beetroot sponge cake, mascarpone cream with white chocolate and raspberry sorbet G D	9	
			Wild duck magret, spec and polenta risotto with gordal olives G SU C D	28		Blanked out: Assorted ice cream selection (2 scoops) E D	6	

G - Gluten, N - Nuts, SH - Shellfish, C - Celery,
M - Mustard, E - Egg, SS - Sesame, F - Fish,
SU - Sulfite, P - Peanut, L - Lupine,
MS - Molluscan shellfish, S - Soy, D - Dairy,

*Dishes available from 12 noon to 10:30 pm.