

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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CONTRABAN

IMPATIENCE*			BLANKED OUT			SURPRISE	
Rustic bread and breadsticks with butter G D N		8	Cold spider crab, and prawn carpaccio with tarragon G SH D MS		21	Grilled squid, gnocchi, and leeks with saffron SH F MS SU C G	23
Catalan artisan raw milk cheeses: goat, sheep, and cow D N		16	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	Fricasse of vegetables, tubers and mushrooms with truffle oil SU		13		
FREEDOM*			Grilled carrots with crispy basmati and wild rice L		18	NOSTALGIA	
Marinated salmon, soy and yuzu F SO G E		16				Barbecued meat and black chanterelle cannelloni with wild mushroom soubise sauce G D E SU C SO	18
Vegetables croquettes with romesco sauce E G N SL	(4 pcs)	12	CREATIVE EXCITEMENT			Cardinal macaroni with pork fillet E D SU G C SO Gluten-free, vegetarian, and vegan option	18
Cod fritters with lime mayo F E G D	(4 pcs)	12	Vegetable carpaccio and seasonal herbs SU C M		15		
Meat croquettes with garlic mayo G E D SU	(4 pcs)	12	Scarlet prawn carpaccio with sour cream, lime, and chives SH F SU E D N		28	SWEET SATISFACTION	
Normandy oyster n° 2 MS	(1 pc)	4	Iberian pork “tartare”, spiced mustard, egg yolk and tarragon M E SO D		21	Euphoria: Oven roasted apples G D	9
Normandy oyster n° 2, sea water gelée MS	(1 pc)	5	FRUSTRATION			Concentration: Creamy chocolate bar with yuzu G D E	9
			Sea bass “Cocotte lutée”, orecchiette and shrimp broth F D G MU E SU		28	Passion: Homemade tiramisu with coffee liqueur G D E SU	9
			Roasted lamb shank with Provençal Herbs SU D L C		23	Freedom: Lemon sponge cake, passion fruit cream and pistachio G D E	9
			Clay-cooked venison “Chateaubriand” SU C D P		28	Blanked out: Assorted ice cream selection (2 scoops) E D	6
			Wild duck magret, spec, polenta risotto with gordal olives G SU C D		28		

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

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