LE BOUCHON
WINES & EATERY

Menu designed by Chef Xavier Lahuerta

COLD TAPAS

Barceloneta's gilda skewer with olive, anchovy, and spicy pepper (ut)	4
Sliced smoked cod in olive oil with kalamata olives	15
Tuna jerky, pickled shallot, and passion fruit gel	16
Reserva Iberian jamón, and rustic bread	29

HOT TAPAS

Gran Reserva Iberian jamón croquettes (2uts)	6
Galician Padrón fried peppers with flaked salt	8
Gothic Quarter bomb	10
Our bravas (spicy fried potatoes) with two sauces	10

TO SHARE

Grilled baby gem lettuce with fried capers, and orange blossom mustard vinaigrette	12
Creamy truffle mushrooms with dukkah, and rustic bread	16
Sautéed seasonal mushrooms with garlic, and butifarra del Perol sausage	19
Broken eggs with crispy potatoes, and acorn-fed Iberian ham	21

SPECIALTIES

Grilled mackerel with sauted chilli and confit leek	19
Wild mushrooms rice with duck magret	25
Rack of lamb with zaatar potatoes and hazelnut carrot purée	32
Grilled angus filet, sour potato, and ratatouille	36

HOMEMADE DESSERTS

Homemade dessert of the day	7
Spiced carrot cake with almond and mascarpone	8
Brûléed yolk Swiss roll and toffee sauce	8
Brioche French toast with cinnamon and vanilla sauce	9

Prices in euros. VAT included. Prices in euros. VAT included. In case of food allergies or intolerances, please ask our staff.