Our cuisine is designed to be tasted.
We have developed several
tasting menus that offer you
a wide range of exciting flavors.
Another option is the “a la carte” menu.

Menu Moo 49.00
This menu is for lunch service from Tuesday to Friday except holidays.
Price includes a glass of wine, water and coffee.

Cucumber and tomato soup

Iberian rib rice

or

Spinach Parmentier with egg and prawns

Skate whit parsley emulsion, garlic and caper

or

Penedés free range chicken terrine with red fruits

“Ni chicha ni limona”

Classic Tasting Menu 95.00

Golden egg

Royal of fig with foie soup

Oxtail and Palamós prawn ravioli

Turbot with lentils and curry cream

Suckling pig with avocado, mustard and citric emulsion

Cloud

Our chocolate

If you wish it, you can complete your menu with:

Our cheese selection 8.00

Wines that harmonize *38.00*

Celler Batlle 2005 Gramona D.O. Cava

Oloroso Lagar Blanco D.O. Montilla Moriles

Silice 2014. Silice Viticultores. Vino de mesa de Galicia

Scharzhofberger 2010. Reichsgraf von Kesselstatt.Mosel.

Pardas Aspriu 2011 D.O. Penedès

Château Lafitte 2012 A.O.C. Jurançon

Jorge Ordoñez n·2 2014 D.O. Málaga

Dom A. Et P. de Villaine 2013 A.O.C.Bouzeron 4.50

Joan Roca Tasting Menu 110.00
These menu will be served for entire table

Our mediterranean garden
Bloody Mary
Smoked sardines

"Gazpacho" of green beans with ice cream bread

Mackerel with celeri noodles and carbonara coconut

Oyster with apple textures

Plancton gnocchi with marine pesto

Skate grated

Lamb shoulder terrine

Pigeon cooked in two firings

Orange colorology

All the olive tree

If you wish it, you can complete your menu with:
Our cheese selection 8.00

Wines that harmonize *44.00*

H. Bourgeois 2014 Jeunes Vignes. Pouilly Fumé

Reto 2014 D.O.Manchuela

Sydre Argelette Eric Bordelet.Normandie

Ignios Marmajuelo 2014 D.O. Ycoden Daute Isora

Munjebel 2013Azienda Agricola Frank Corneliesen. Sicilia IGT Etna

Pago de los Capellanes 2011. El Nogal D.O. Ribeira de Duero

Caus Lubis 1998 D.O Penedés

Domaine des Caminottes 2013 A.O.C.Grignan les Adhémar

Perfum Vigner n·7 Raventos de Alella

Dom A. Et P. de Villaine 2013 A.O.C.Bouzeron 4.50

Starters

Smoked pigeon carpaccio with juniper ice-cream 24.00

Plancton gnocchi with marine pesto 31.00

Our mediterranean garden 21.00

Mackerel with celeri noodles and carbonara coconut 21.00

Oxtail and Palamós prawn ravioli 32.00

Main dishes

Cod “escudella” of “El Celler de Can Roca” 27.00

Mediterranean sole with green olive, orange, bergamote, pine nuts and fennel emulsion 32.00

Wild turbot, yellow lentils cream, red and green curry 36.00

Suckling lamb with his roasted milk, coffee and Idiazábal mozzarella 32.00

Suckling pig with avocado, mustard and citric emulsion31.00

Pigeon cooked in two firings 34.00

Wines that harmonize

Tanajara 2009. D.O. El Hierro. 6.00

Ignios Marmajuelo 2014 D.O. Ycoden Daute Isora. 6.50

Perill Noir 2010. Clos Lentiscus. D.O. Penedès. 4.50

Reto 2014 D.O.Manchuela. 3.70

Silice 2014. Silice Viticultores. Vino de mesa de Galicia. 4.50

Cool Moon 2014. Les Enfants Sauvages. Vin de Pays des Côtes Catalanes. 6.00

Finca Viladellops 2013. D.O. Penedés. Xarel·lo 5.00

Scharzhofberger 2010. Reichsgraf von kesselstatt. Mosel. 6.50

Pago de los Capellanes 2011. El Nogal D.O.Ribeira de Duero 9.00

Pardas Aspriu 2011 D.O. Penedês 7.00

Caus Lubis 1998 D.O Penedés 10.00

Desserts

All the olive tree 11.00
Olives praliné ice cream, arbequina and vanilla sponge cake and candied olives

Our chocolate11.00

Cloud 11.00
"Dulce de leche", curd ice cream, curd foam, guava and candyfloss

Our cheese selection 12.00

Trip to Habana 11.00
False Partagas D4 with chocolate and iced mojito

The wines accompanied by the symbol * are served at 5 cl. the cup, the rest are served 8.5 cl. the cup.
Prices in euros. TAX included.
We have information for people allergic or intolerant

Wines that harmonize

Perfum Vigner nº 7 Raventos de Alella 5.00*

Jorge Ordoñez n·2 2014 D.O. Malaga 4.00*

Château Lafitte 2012 A.O.C. Jurançon 5.50*

Dom A. Et P. de Villaine 2013 A.O.C.Bouzeron 4.50

Ron Clément VSOP. La Martinique 7.00*