



BENVINGUTS

TO THE "BARRI" OF SPICES

AFTER **5 YEARS** OF TRAVELING THE WORLD THROUGH **SPICES**, IN THIS MENU, WE WENT OUT TO EXPLORE THE "**BARRI**", RECONNECTING WITH THE **FLAVORS AND AROMAS** THAT STAND OUT IN OUR SURROUNDINGS.

WE WORK TOGETHER WITH THE "**VEÏNS**" TO OFFER BETTER PRODUCTS, NOW MORE **SUSTAINABLE**, AND ABOVE ALL, **CLOSER TO HOME**.

"RODA EL MON I TORNA AL BORN"



TOP **50** BARS

50 BEST *Discovery*



COCTELS D'AUTOR

€ 12.-



BAR CELTA PULPERIA

180m  3 min.

Cumin-infused Ketel One Vodka. Laphroaig Select Whisky. Tomato juice. Kimchi. Pickled Water. Brochette of Octopus, Mussels, Piparra, Anchovy and Olive. *Inspired by its tender octopus and Bloody Mary. Salty | Spicy | Sour.*



BAR BRUTAL

130m  2 min.

Maker's Mark Bourbon fatwashed with foie gras. Port reduction. Angostura Bitter. *Inspired by the complexity of its organic wines. Unctuous.*



MARLOWE

260m  4 min.

400 Conejos Mezcal. Bitter Fusetti Cacao. Vermouth Rosso macerated in mushrooms. Knorr broth powder. *Inspired by the taste of their cocktails. Bitter | Sweet | Umami.*



CASA PERRIS

230m  4 min.

Ron Santiago de Cuba añejo 8 años. Palo Santo cordial. Thyme. Rosemary. Basil. Mint. *Inspired by the most beautiful aromas. Sweet | Aromatic.*



JON CAKE

100m  1 min.

Blue Cheese Roku Gin. Citric Acid. Simple Syrup. Galleta María. *Inspired by their iconic cheesecakes. Sweet | Sour | Saline.*



GALERIA MAXO

50m  1 min.

Laphroaig Quarter Cask Whisky. Bitter Fusetti Mare. Freixenet Cava. Soda. Fresh Ginger. *Inspired by their striking designs. Bitter | Sweet | Carbonaceous | Electric.*



 IMPORTANT! IF YOU HAVE ANY **ALLERGY**, PLEASE LET US KNOW.



FETS AMB MOLT AMOR

€ 12.-



DEMASIE

10m 0 min.

Laphroaig 10 Whisky. Amaretto Disaronno. Sour Butter. Cinnamon. Lemon and Honey. Egg White.

Inspired by its famous cinnamon rolls. Sweet | Low Acid | Creamy.



FARMACIA LA LLANA

10m 0 min.

Toki Whisky. Laphroaig Select Whisky. Salted Honey Syrup. Fresh ginger juice. Lime Juice. Inspired by home remedies. Bitter | Spicy | Smoky.



BRUNELLS

30m 1 min.

Nutmeg-infused Ketel One Vodka. Espresso Coffee. Salted Tonic Syrup.

Tia Maria Coffee liqueur. Inspired in its coffee and consecrated patisserie. Sweet | Creamy.



MUSEO PICASSO

120m 2 min.

Lilou Oyster Gin. Freixenet Cava. Lime. Tarragon.

Inspired by the work, "La Naturaleza Muerta". Acidic | Saline | Strong | Refreshing.



BAR DEL PLA

110m 2 min.

Maker's Mark Bourbon. Lime juice. Simple Syrup. Egg White.

Pedro Ximenez Sherry Wine. Palo Cortado. Port Rubi. Nutmeg.

Inspired by its exquisite tapas. Acidic | Sweet | Balanced.



LA FABRICA

240m 3 min.

Chimicgurri-infused RokuGin. Amaro Montenegro. Banana Shrub.

Dulce de Leche Syrup. Panela. Lime juice.

Inspired by the best Argentinean empanadas. Bitter | Sweet | Fruity.

LILOU
NY Salted gin

Freixenet

TOKI
SUNTORY
WHISKY



DISARONNO

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MILLOR VENDUT

#CURRYQUIRI



€ 13.-

Ron Flor de Caña 12 años. Carpano Dry Vermouth. Bareksten Absinthe. Lime Juice. Pomp of Citrus Juice.

EMBLEMATIC OF ESPECIARIUM BAR'S COCKTAILS. Spicy | Fresh | Aromatic.

COCTELS DE TIRADOR

FRESAS Y FLORES

Ketel One Vodka. Laphroaig 10 Whisky. Lime Juice. Strawberry. Lavander.

€ 11.-

CHICANO

Maker's Mark Bourbon. 400 Conejos Mezcal. Lime Juice. Bell Pepper and Cilantro.

€ 12.-

WASABI SMASH

Roku Gin. Lime Juice. Wasabi and Basil.

€ 10.-

SANTA ESPECIA

Ketel One Vodka. Disaronn. Passion Fruit. IPA and Dill.

€ 10.-

BATIDA

1800 Tequila. Mangaroca. Smoked Pineapple Shrub. Palo Santo Cordial.

€ 11.-

CAN CHA CHA

Ron Flor de Caña 12. Lemon Juice, Salted Honey. Freixenet Cava.

€ 10.-



LAPHROAIG

1800
TEQUILA

BAREKSTEN

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CLASSICS € 10.-

GIN TONIC: Roku Gin. Royal Bliss Tonic Water.

APEROL SPRITZ: Aperol. Freixenet Cava. Royal Bliss Soda Water.

ESPRESSO MARTINI: Ketel One Vodka. Coffee Liqueur. Espresso.

MOJITO: White Rum. Lime Juice. Mint. Royal Bliss Soda Water.

MARGARITA: 1800 Tequila. Triple Sec. Lime Juice.

DRY MARTINI: N3 Gin. Dry Vermouth.

NEGRONI: Roku Gin. Bitter Fusetti. Vermouth.

BOULEVARDIER: Rye Whiskey. Bitter Fusetti. Vermouth.

OLD FASHINED: Maker's Mark Bourbon. Angostura Bitter. Sugar.

TIPPERARY No.1: Irish Whiskey Bushmills, Vermuth Rosso, Green Chartreuse.

ADONIS: Amontillado Sherry Wine. Sweet Vermouth.

LAST WORD: Roku Gin. Green Chartreuse. Lemon Juice. Maraschino Liqueur.

PISCO SOUR: Amaretto Disaronno. Lemon Juice. Egg White. Sugar.

AMARETTO SOUR: Amaretto Disaronno. Lemon Juice. Egg White. Sugar.

WHISKEY SOUR: Maker's Mark Bourbon. Lemon Juice. Egg White. Sugar.

DAIQUIRI: Ron Santiago Carta Blanca. Lime Juice. Sugar.

FERNET COLA: Fernet Branca. Coca-Cola.



FOR OTHER **CLASSICS** OR DIFFERENT BEVERAGES
CONSULT OUR TEAM.



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ELS DE SEMPRE



BOTTLED BEER. € 5.-

HOUSE VERMUTH. € 5.-

ANTICA FORMULA VERMUTH. € 6.-

ADICIONAL 2 GILDAS + VICHY € 4.- RECOMMENDED!

“HOMENAJE” WINE BY THE GLASS € 5.-

RED OR WHITE. D.O. CATALUNYNA.

“MONOLOGO” WINE BY THE GLASS € 6.-

D.O. RIOJA CRIANZA RED WINE OR
D.O. RUEDA VERDEJO WHITE WINE.

CAVA BY THE GLASS. € 5.-

FREIXENET BLANC DE BLANCS BOTTLE. € 30.-

SODAS. € 3.-

COCA-COLA. SODA OR TONIC WATER. GINGER BEER.

COCTELS SENSE ALCOHOL € 10.-

SAUDI TEA

TROPICAL TEA. RAS-AL-HANOUT. MINT.

LULADA

TANQUERAY O.O. PINEAPPLE SHRUB, JASMIN AND PEACH SODA.



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