

ROOF

The

[MENU](#) | [CARTA](#)

OYSTERS & CAVIAR ON ICE

Regal N° 2 Oyster (GF, LF, NF)	6 (unit) / 32 (half dozen)
au naturel	
Caviar, 10gr (NF)	45
Ossetra caviar, blinis and sour cream	

TO START

Iberian Ham Croquette (NF)	6
with a thin slice of tuna loin	
Fried Polenta (V, GF, NF)	4
with tomato chutney	
Cheese Selection (NF)	18
marinated feta, sheep’s milk Manchego, Parmigiano Reggiano	
Pure Iberian Acorn-Feed Ham, 80gr (GF, LF, NF)	35
hand-sliced DO Guijuelo ham	
Chickpea Hummus with Crudités (V, GF, LF)	14
with extra virgin olive oil and sumac	
The ROOF Bravas (GF, LF, NF)	9
Crispy potatoes with house-made brava sauce and aioli	
Tuna Tartare Salad (GF, NF)	16
topped with sustainably certified Mediterranean tuna tartare	
Zucchini, Ricotta and Pistachio Salad (GF)	15
zucchini, broccolini, ricotta, pistachio and Moroccan lemon with carasau bread	
Grilled Endives with Goat Cheese (GF)	16
grilled endives, goat cheese cream, hazelnut, orange slice and honey vinaigrette	
Burrata and Seasonal Tomatoes (GF, NF)	14
with basil oil	

SIDES

Tomato Bread (V, LF, NF)	5
Basmati Rice (V, GF, LF, NF)	7
Avocado (V, GF, LF, NF)	5
Green Leaves and Cherry Tomatoes (V, GF, LF, NF)	7

TO CONTINUE

Vegan Eggplant Milanese (V, LF)	16
with vegan tahini mayo, pistachio dukkah, and pomegranate	
Cacio e Pepe Pasta with Black Truffle	20
rigatoni, Pecorino Romano, Parmigiano Reggiano, and black pepper	
Scallop Crudo (GF, LF)	19
with lemon and pear emulsion, hazelnuts, and sweet potato cubes	
Octopus with Aioli (GF, LF, NF)	24
with smoked paprika aioli, potatoes, and pickled cucumber	
Vitello Tonnato (GF, LF, NF)	18
roast beef with tonnato sauce, capers and celery	
Flank Steak from Mercat de Santa Caterina (GF, LF, NF)	24
with herb oil	

SWEETS

Vanilla Panna Cotta (GF, NF)	8
with strawberries and extra virgin olive oil ice cream	
Chocolate Fondant Cake (NF)	8
with cocoa sorbet	
Seasonal Fresh Fruit (V, GF, LF, NF)	7
osmotized seasonal fruit with sorbet	

All prices are in Euros and include VAT.

(V) Vegan | (GF) Gluten Free | (LF) Lactose Free | (NF) Nuts Free.

For dietary requirements and food allergies, please ask one of our team members for assistance.

SATURDAY BRUNCH

Every Saturday from 12 pm to 4 pm

3 Mediterranean Brunch Dishes of your Choice &

1 Signature Cocktail or 1 Spritz or 1 Glass of Ars Collecta Blanc de Noirs Cava40

TO START

Regal N° 2 Oyster (GF, LF, NF)

au naturel

Fried Polenta (V, GF, NF)

with tomato chutney

Hummus with Falafel (V, GF, LF)

chickpea hummus with extra virgin olive oil and sumac

Burrata and Seasonal Tomatoes (GF, NF)

with basil oil

Escalivada Salad with Grated Cheese (GF, NF)

eggplant, bell pepper, black olive tapenade, sun-dried tomato, and parsley

Homemade Focaccia (NF)

with mortadella and Italian-style pesto

TO CONTINUE

Avocado Toast (V, LF, NF)

sourdough toast with avocado and pickled vegetables

Poached Eggs with Creamy Ricotta and Pesto

served with sourdough toast

Smoked Salmon, Broccolini, and Capers (GF, NF)

sustainably certified salmon with green leaves, broccolini and natural yogurt

Sobrasada and Edam Cheese Sandwich (NF)

on a Folgueroles coca bread with caramelized onions

Bread Pepito Sandwich (NF)

brioche with flank steak, cheese, and green mojo sauce

SWEETS

Blueberry Pancakes (NF)

with coconut cream and maple syrup

Coffee Affogato

with vanilla ice cream and Napoleon puff pastry

Seasonal Fresh Fruit (V, GF, LF, NF)

osmotized seasonal fruit with its own sorbet

Pastries of the day

croissant or pain au chocolat

SIGNATURE COCKTAILS

Dr. Fleming	17
Volcán De Mi Tierra Blanco tequila, Illegal Mezcal Joven, ginger syrup, lime juice, honey and thyme foam	
Flor de Lichi	17
Belvedere vodka infused with pink peppercorn, lychee, limoncello, Noilly Prat vermouth, lemon juice, coconut milk	
Gingerbread Man	17
Brugal 1888 rum, Bacardi Carta Blanca rum, gingerbread syrup, orange juice, pineapple juice	
Black Bird	17
Illegal Mezcal Joven infused with truffle, Warre's Heritage Ruby port, fig syrup, lemon juice, soy sauce	
Terra Mia	17
Grey Goose vodka, Leblon Cachaça infused with coffee, maple syrup infused with mushrooms, Fernando De Castilla amontillado sherry wine, grapefruit juice	

SUSTAINABLE COCKTAILS

Pistachio Affair	17
Bombay Sapphire Premier CRU gin infused with lavender, Lillet Blanc aperitif, pistachio horchata, lemon juice	
Barcelona Sour	17
Dewar's 15yo whisky, El Píspá wine and blueberry syrup, lemon juice, yellow chartreuse, aquafaba	

CLASSICS

Ask our bartenders for your favorite classic cocktail.

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SPRITZ

Cadaqués.....	17
Roku gin, Licor 43, lime juice, ginger syrup, Codorníu Ars Collecta Blanc de Noirs cava	
Rayo de Sol.....	17
Martini Fiero, Lillet Blanc, passion fruit syrup, Codorníu Ars Collecta Blanc de Noirs cava	

WARM COCKTAILS

Winter Sangria.....	17
El Píspu wine infused with spices, Martini Riserva Speciale Rubino, Martini Fiero, orange juice, raspberry syrup, lemon juice	
Chamomile Flame.....	17
Maker's Mark whisky, apple syrup, Kuhri apple liqueur, Bénédictine liqueur, lemon juice, chamomile tea	

PREMIUM COCKTAILS

Espresso Martini.....	60
Belvedere 10 vodka, coffee liqueur, espresso	
Margarita.....	60
Volcán X.A tequila, triple sec, lime juice	
Paloma.....	60
Patrón El Cielo Tequila, grapefruit juice, lime juice, soda	

MOCKTAILS

Ginger Ember.....	11
gingerbread syrup, orange juice, pineapple juice	
Spearmint Time.....	11
passion fruit syrup, lemon juice, cranberry juice, spearmint tea	

WINES

Glass Bottle

CHAMPAGNE

Ruinart Brut Champagne Chardonnay	20	120
Ruinart Blanc de Blancs Champagne Chardonnay		170
Ruinart Rosé Champagne Chardonnay, Pinot Noir		150
Dom Pérignon Champagne Chardonnay, Pinot Noir		350

CAVA

Parxet Cuvée Ecològic Parxet Cava Xarel·lo, Macabeu, Parellada.....	10	39
Ars Collecta Blanc de Noirs Codorníu Cava Pinot Noir, Xarel·lo, Trepát.....		49

WHITE

Turons de la Pleta Raimat Costers del Segre Chardonnay	12	56
La Charla Vinos del paseante Rueda Verdejo	10	39
Terras Gauda Rías Baixas Albariño	11	54
Cloudy Bay Sauvignon Blanc Cloudy Bay Marlborough Sauvignon Blanc	16	72
Pansa Blanca Raventós Alella Pansa Blanca		39

ROSÉ

Whispering Angel Cave d'Esclans A.O.P. Côtes de Provence Grenache, Rolle	14	62
By Ott Domaines de Ott Côtes de Provence Grenache, Cinsault, Syrah		49
Sierra Cantabria Rosado Sierra Cantabria Rioja Garnacha Tempranillo, Macabeo		39

RED

El Pispá Vinos del Paseante Montsant Garnatxa, Carinyena	10	39
Viña Pedrosa Crianza Hermanos Pérez Pascuas Ribera del Duero Tinto Fino	12	58
Viña Pomal Gran Reserva Bodegas Bilbaínas Rioja Tempranillo	16	76
Terrazas de los Andes Reserva Malbec Terrazas de los Andes Mendoza Malbec	10	39
Pétalos del Bierzo Descendientes de J. Palacios Bierzo Mencía, Alicante Bouschet		52

Consult the wine vintages with our team members.
All prices are in Euros and include VAT.

SPIRITS

VODKA

	Bottle	Glass
Belvedere	160	15
Belvedere 10		68
Ketel One		15
Tito's		15
Grey Goose	170	17
Absolut Elyx		19
Crystal Head		30
Beluga Gold Line		42

GIN

Bombay Sapphire	160	15
Bombay Sapphire Premier Cru	180	16
Tanqueray		15
Tanqueray No. Ten		16
Tanqueray Old Tom		16
Roku Gin	160	15
Sipsmith		15
Botanist Gin		16
Plymouth		15
Portobello Road		15
Gin Mare		16
Ginraw		15
Hendrick's		16
Monkey 47		19

RUM

Bacardi Carta Blanca		15
Bacardi 8yo	160	15
Diplomático Reserva Exclusiva		16
Mount Gay Black Barrell		15
Plantation 3 Stars		15
Plantation Pineapple		15
Trois Rivières Blanco		15
Santa Teresa 1796	190	17
Brugal 1888		17
Ron Zacapa 23		20

WHISKY

	Bottle	Glass
Blended		
Dewar's 15yo	170	16
Dewar's 18yo		28
Chivas 12yo	170	15
Chivas 18yo		20
Chivas 25yo		76
Compass Box Oak Cross		15
Compass Box Peat Monster		18
Johnnie Walker Black Label		15
Johnnie Walker Blue Label		69
Highland		
Glenmorangie Signet		50
Speyside		
Glenfiddich 15yo Solera		19
Macallan 12yo	230	21
Macallan 18yo Fine Oak		79
The Glenrothes 12yo		19
Islay		
Laphroaig Quarter Cask		18
Lagavulin 16yo		38
Ardbeg Uigeadail		20
Caol Ila 18yo		45
Orkney Islands		
Highland Park 18yo		54
Ireland		
Jameson		15
Japan		
Nikka From the Barrel		22
Nikka Coffey		20
Nikka Taketsuru		22
Yamazaki Distillers Reserve		40
Suntory Hibiki Harmony		34
Suntory Hakushu 12yo		44

WHISKY Bottle Glass**USA**

Angel's Envy		20
Maker's Mark	170	16
Woodford Reserve		16
Woodford Reserve Rye		17
Rittenhouse Rye 50%		16
Jack Daniel's Single Barrel		17
Eagle Rare 10yo		18
Blanton's Gold		48
Blanton's Barrel		50

TEQUILA

Patrón Blanco	190	16
Patrón Reposado	220	18
Patrón Añejo		24
Gran Patrón Platinum		66
Ocho Blanco		16
Ocho Reposado		16
Ocho Curado		16
Don Julio Reposado		22
Fortaleza Blanco		20
Fortaleza Reposado		22
Fortaleza Añejo		28
Volcán De Mi Tierra Blanco		16
Volcán De Mi Tierra Añejo Cristalino		22
Volcán De Mi Tierra X.A		62
Tres Generaciones Añejo		20
Tres Generaciones Plata		16
Patrón El Cielo		68

MEZCAL

Del Maguey Vida		16
Ilegal Mezcal Joven		20
Ilegal Mezcal Reposado		22
Ilegal Mezcal Añejo		26

COGNAC

Hennessy VS	200	20
Hennessy XO		88
Rémy Martin VSOP		28
Rémy Martin XO		62
Rémy Martin Louis XIII		450

SOTOL Bottle Glass

Sotol Reposado	15
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CALVADOS

Père Magloire XO	22
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ARMAGNAC

Dartigalongue 96	28
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GRAPPA

Poli Cleopatra	24
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ABSINTHE

Pernod Pastis	16
Pernod Absinthe	18

VERMOUTH

Padró Dorado	8
Martini Riserva Speciale Ambrato	10
Martini Riserva Speciale Rubino	10
Punt E Mes	10
Antica Formula	12
Vermouth del Professore Rosso	16

APERITIF

Amaro Montenegro	10
Chandon Garden Spritz	50 15
Campari	10
Cynar	10
Lillet Blanc	10
Fernet Branca	12
Poli Elisir Limone	10
Averna	10

SHERRY

Manzanilla I Lustau	10
Amontillado I Fernando de Castilla	10
Oloroso I Fernando de Castilla	10
Pedro Ximénez I González Byass PX	10

PORT

Warre's Heritage Ruby Port	10
Taylors LBV 2012	10

BEER

Draft

Estrella Damm	6
Mediterranean beer	

Bottled

INEDIT	7
Malt and wheat beer with spices	
Complot	7
Mediterranean India Pale Ale	
Daura	7
Gluten-free beer	
Estrella Damm	6
Mediterranean beer	
Free Damm	6
Non-alcoholic beer 0,0%	

SOFT DRINKS

Pepsi	6
Pepsi Max	6
7Up	6
KAS Lemon	6
KAS Orange	6
Tonic Water	6
Ginger Beer	6
Ginger Ale	6
Red Bull	8
Red Bull Sugar-Free	8

WATER

Locally Sourced

Veri still water 0.5L	6
Pirinea sparkling 0.5L	6

COLD PRESSED JUICES

Green	9
spinach, apple, ginger, celery & lime	
Yellow	9
mango and passion fruit	
Red	9
beetroot, apple, carrot, pomegranate, ginger & lemon	
Orange	8
Grapefruit.....	8
Kombucha of the Day.....	8

SPECIALTY COFFEE BY HIDDEN COFFEE

Sustainably certified, locally sourced, 100% organic and fair trade

Espresso.....	5
Macchiato.....	5
Cortado.....	6
Americano.....	7
Doble Espresso.....	7
Latte.....	7
Cappuccino.....	7
Flat White.....	7
Iced Coffee.....	7
Matcha Latte.....	8

LOOSE LEAF TEA BY RONNEFELDT

Sustainably certified, 100% organic and fair trade

Earl Grey	7
a delicate flowery autumn plucking blended with the refreshing citrus aroma of bergamot	
Green Leaf	7
a delicate flowery green tea from the Indian highlands	
Fancy Sencha	7
a premium large-leafed Sencha from China, refined tartness with a breath of sweetness	
Jasmine Gold	7
delicate jasmine blossoms diffuse their gentle fragrance over a Chinese summer green tea	