

ROOF

The

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

OYSTERS & CAVIAR ON ICE

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

TO START

Iberian Ham Croquette (NF) with a thin slice of tuna loin	6
Cheese Selection (NF) marinated feta, sheep's milk Manchego, Parmigiano Reggiano	18
Pure Iberian Acorn-Feed Ham, 80gr (GF, LF, NF) hand-sliced DO Guijuelo ham	35
The ROOF Bravas (GF, LF, NF) Crispy potatoes with house-made brava sauce and aioli	9
Russian Salad (GF, NF) topped with sustainably certified Mediterranean tuna tartare	16
Burrata and Seasonal Tomatoes (GF, NF) with basil oil	14

TO CONTINUE

Vegan Eggplant Milanese (V, LF) with vegan tahini mayo, pistachio dukkah, and pomegranate	16
Cacio e Pepe Pasta with Black Truffle rigatoni, Pecorino Romano, Parmigiano Reggiano, and black pepper	20
Octopus with Aioli (GF, LF, NF) with smoked paprika aioli, potatoes, and pickled cucumber	24
Flank Steak from Mercat de Santa Caterina (GF, LF, NF) with herb oil	24

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

SWEETS

Chocolate Fondant Cake (NF) with cocoa sorbet	8
Fresh Fruit (V, GF, LF, NF) fresh fruit with sorbet	7

LEBANESE SPECIALTIES BY BEIRUT BARCELONA

TO START

Lebanese Hummus with Pine Nuts (V, GF, LF, H) puree made with chickpeas, sesame cream, lemon and virgin olive oil, served with crudités and pita bread	15
Fattoush Salad (V, LF, NF, H) lettuce and lamb's lettuce with toasted pita bread, tomato, radish, mint, cucumber, green pepper and onion, with summac, lemon, virgin olive oil and pomegranate reduction dressing	15
Falafel Bites with Sesame Sauce (V, GF, LF, NF, H) chickpea and sesame croquettes served with pita bread and sesame sauce	18
Cheese Rikak (H) filo patty stuffed with feta cheese	15

TO CONTINUE

Shish Taouk with Matbucha and Toum (GF, NF, H) Lebanese marinated chicken dice, served with pita bread, potatoes and garlic sauce	22
Kafta Skewer with Grilled Vegetables (GF, LF, NF, H) ground beef and lamb pickled with Lebanese spices, served with pita bread, and grilled vegetables	22
Samke Harra with Rice (LF, H) meagre with harra sauce, almonds and pine nuts, served with cumin rice pilaf, sautéed vegetables, and fried pita bread chips	28
Pita bread (SFS, H)	3

SWEETS

Kataifi Nest (H) kataifi pastry baklava filled with pistachios and orange blossom custard	8
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All prices are in Euros and include VAT.
(V) Vegan | (GF) Gluten Free | (LF) Lactose Free | (NF) Nuts Free | (H) Halal.
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 Cava 40

TO START

Regal N° 2 Oyster (GF, LF, NF)
au naturel

Fried Polenta (V, GF, NF)
with tomato chutney

Burrata and Seasonal Tomatoes (GF, NF)
with basil oil

Homemade Focaccia (NF)
with mortadella and Italian-style pesto

Fattoush Salad (V, LF, NF, H)
lettuce and lamb’s lettuce with toasted pita bread, tomato, radish, mint, cucumber, green pepper and onion, with summac, lemon, virgin olive oil and pomegranate reduction dressing

Falafel Bites with Sesame Sauce (V, GF, LF, NF, H)
chickpea and sesame croquettes served with pita bread and sesame sauce

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

Bread Pepito Sandwich (NF)
brioche with flank steak, cheese, and green mojo sauce

Shish Taouk with Matbucha and Toum (GF, NF, H)
Lebanese marinated chicken dice, served with pita bread, potatoes and garlic sauce

Kafta Skewer with Grilled Vegetables (GF, LF, NF, H)
ground beef and lamb pickled with Lebanese spices, served with pita bread, and grilled vegetables

SWEETS

Blueberry Pancakes (NF)
with coconut cream and maple syrup

Seasonal Fresh Fruit (V, GF, LF, NF)
osmotized seasonal fruit with its own sorbet

Pastries of the day
croissant or pain au chocolat

Kataifi Nest
kataifi pastry baklava filled with pistachios and orange blossom custard

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 Pispá wine and blueberry syrup, lemon juice, yellow chartreuse, aquafaba

CLASSICS

Ask our bartenders for your favorite classic cocktail.

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Freshly squeezed juices in all cocktails.

SPRITZ

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

WARM COCKTAILS

Winter Sangria (Low ABV)	17
El Píspa 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	

All prices are in Euros and include VAT.
Freshly squeezed juices in all cocktails and mocktails.

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	12	49
Codorníu Zero Codorníu Cava Chardonnay, Xarel·lo	10	32

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 Píspa 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	Bottle	Glass
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	Bottle	Glass
Bacardi Carta Blanca		15
Bacardi 8yo	160	15
Diplomático Reserva Exclusiva		16
Mount Gay Black Barrel		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

Irleland		
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

CALVADOS		
Père Magloire XO		22

ARMAGNAC		
Dartigalongue 96		28

GRAPPA		
Poli Cleopatra		24

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

All prices are in Euros and include VAT.

COLD PRESSED JUICES

Fresh 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	

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