

ROOF

The

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

OYSTERS & CAVIAR ON ICE

Regal N° 2 Oyster (GF, LF, NF) 7 (unit) / 36 (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	
Cheese Selection (NF) 20 marinated feta, sheep's milk Manchego, Parmigiano Reggiano	
Pure Iberian Acorn-Feed Ham, 80gr (GF, LF, NF) 35 hand-sliced DO Guijuelo ham	
The ROOF Bravas (GF, LF, NF) 9 crispy potatoes with house-made brava sauce and aioli	
Octopus Salad (LF, NF) 24 fennel, black olives and citrus	
Burrata and Seasonal Tomatoes (GF, NF) 16 with basil oil	

TO CONTINUE

Breaded Portobello Mushroom (V, LF, NF) 18 arugula leaves, cherry tomatoes and preserved lemon	
Three-Tomato Pasta (V, LF, NF) 21 tomato sauce, cherry tomatoes confit, tomato powder	
Tuna Tataki with Couscous (LF, NF) 25 sustainably caught Mediterranean tuna, mint yogurt, vegetables and raisins	
Flank Steak from Mercat de Santa Caterina (GF, LF, NF) 26 with herb oil	

SIDES

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

SWEETS

Strawberry Panna Cotta in Textures (GF, NF) 9 with olive oil and lemon ice cream	
Homemade 70% Chocolate popsicle (GF, NF) 7	
Fresh Fruit with its sorbet (V, GF, LF, NF) 7	

LEBANESE SPECIALTIES BY BEIRUT BARCELONA

TO START

Lebanese Hummus with Pine Nuts (V, GF, LF, H)	15
puree made with chickpeas, sesame cream, lemon and virgin olive oil, served with crudités and pita bread	
Fattoush Salad (V, LF, NF, H)	15
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)	18
chickpea and sesame croquettes served with pita bread and sesame sauce	
Cheese Rikak (H)	15
filo patty stuffed with feta cheese	

TO CONTINUE

Shish Taouk with Matbucha and Toum (GF, NF, H)	24
Lebanese marinated chicken dice, served with pita bread, potatoes and garlic sauce	
Kafta Skewer with Grilled Vegetables (GF, LF, NF, H)	24
ground beef and lamb pickled with Lebanese spices, served with pita bread, and grilled vegetables	
Samke Harra with Rice (LF, H)	28
meagre with harra sauce, almonds and pine nuts, served with cumin rice pilaf, sautéed vegetables, and fried pita bread chips	
Pita bread (SFS, H)	4

SWEETS

Kataifi Nest (H)	10
kataifi pastry baklava filled with pistachios and orange blossom custard	

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 Cava40

TO START

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

Coca Bread Toast with Cheese and Iberian Ham (NF)
with tomato chutney

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

Gratinated Feta
with red pepper pesto, mint and walnuts

Escalivada with Parmesan Cheese, Anchovy and Breadsticks (NF)

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 Salad (GF)
sustainably certified salmon with green leaves, natural yogurt, citrus vinaigrette and caramelized sesame

Puff Pastry Bikini Sandwich (NF)
with goat cheese, spinach and avocado

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

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 (H)
kataifi pastry baklava filled with pistachios and orange blossom custard

SIGNATURE COCKTAILS

Red Shirt (Low ABV)	17
Martini bitter infused with coffee, Licor 43, blood orange, soda, aquafaba	
Passion Fruit Gone Wild	17
Volcán de Mi Tierra Blanco tequila, bergamot lemon, cilantro, passion fruit soda, cayenne pepper	
Strawberry Fields	17
Roku gin, St. Germain liqueur, Noily Prat vermouth, strawberry syrup, white chocolate, coconut milk, whole milk	
Suze the Day	17
Bombay Sapphire Premier Cru gin, Suze apéritif, St. Germain liqueur, cucumber and mint cordial, lemon juice	
Abolengo	17
Brugal 1888 rum, González Byass PX sherry, pineapple juice, pineapple cordial, lime juice	

SUSTAINABLE COCKTAILS

Everything is Peachy	17
Grey Goose vodka infused with lavender, DOM Bénédictine liqueur, peach syrup, lime juice, aquafaba	
Barcelona Sour	17
Dewar's 15yo whisky, El Píspa wine and blueberry syrup, Yellow Chartreuse, lemon juice, aquafaba	

CLASSICS

Ask our bartenders for your favorite classic cocktail.

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Freshly squeezed juices in all cocktails.

SPRITZ

Before Dark (Low ABV) 17
Martini Fiero, Lillet Blanc apéritif, passion fruit syrup,
Codorníu Ars Collecta Blanc de Noirs cava

After Dark 17
Limoncello, Green Chartreuse, blackberry syrup, lemon juice,
Codorníu Ars Collecta Blanc de Noirs cava

SANGRÍAS

Berry Mischief 17
El Píspa red wine, Martini Riserva Speciale Rubino, Hennessy VS cognac,
Lustau manzanilla sherry, strawberry syrup, lemon juice

Bloody Delicious 17
Bombay Sapphire gin, peach syrup, blood orange, lemon juice, cava or white wine

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

Pineapple Express 11
Seedlip Grove 42, pineapple cordial, pineapple juice, lemon juice, ginger beer

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, Trepapat	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 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

	Bottle	Glass		Bottle	Glass
VODKA			WHISKY		
Belvedere	160	15			
Belvedere 10		68	Blended		
Ketel One		15	Dewar's 15yo	170	16
Tito's		15	Dewar's 18yo		28
Grey Goose	170	17	Chivas 12yo	170	15
Absolut Elyx		19	Chivas 18yo		20
Crystal Head		30	Chivas 25yo		76
Beluga Gold Line		42	Compass Box Oak Cross		15
			Compass Box Peat Monster		18
GIN			Johnnie Walker Black Label		15
Bombay Sapphire	160	15	Johnnie Walker Blue Label		69
Bombay Sapphire Premier Cru	180	16			
Tanqueray		15	Highland		
Tanqueray No. Ten		16	Glenmorangie Signet		50
Tanqueray Old Tom		16			
Roku Gin	160	15	Speyside		
Sipsmith		15	Glenfiddich 15yo Solera		19
Botanist Gin		16	Macallan 12yo	230	21
Plymouth		15	Macallan 18yo Fine Oak		79
Portobello Road		15	The Glenrothes 12yo		19
Gin Mare		16			
Ginraw		15	Islay		
Hendrick's		16	Laphroaig Quarter Cask		18
Monkey 47		19	Lagavulin 16yo		38
			Arbeg Uigeadail		20
			Caol Ila 18yo		45
RUM					
Bacardi Carta Blanca		15	Orkney Islands		
Bacardi 8yo	160	15	Highland Park 18yo		54
Diplomático Reserva Exclusiva		16			
Mount Gay Black Barrell		15	Ireland		
Plantation 3 Stars		15	Jameson		15
Plantation Pineapple		15			
Trois Rivières Blanco		15	Japan		
Santa Teresa 1796	190	17	Nikka From the Barrel		22
Brugal 1888		17	Nikka Coffey		20
Ron Zacapa 23		20	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

CALVADOS Bottle Glass
Père Maglioire XO 22**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

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	