

# Lounge Bar



That first sip has never tasted so good. With the finest selection of wines and liqueurs - and with plenty of Catalan-inspired tapas dishes - the only thing to do is sit back and relax.

## Tapas

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<b>Coca flatbread</b>	€4.50
<i>Toasted, tomato-rubbed and drizzled with extra virgin olive oil</i>	
<b>Acorn-fed Iberian ham (80 g)</b>	€23.50
<i>D.O. Dehesa de Extremadura</i>	
<b>Cured duck magret (50 g)</b>	€12.50
<b>L'Escala anchovies El Xillu</b>	€13.50
<i>with anchovy-stuffed olives</i>	
<b>Fermió cheese</b>	€12.50
<i>with pane carasau (Sardinian flatbread)</i>	
<b>Iberian ham croquettes</b>	€9.50

## Chef's selection

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<b>Tuna tataki</b>	€15.50
<i>with raspberries and pickled cauliflower</i>	
<b>Mini-bowl of salad</b>	€5.50
<i>Rocket, fennel, beetroot and pear</i>	
<b>Potato and piquillo pepper salad</b>	€12.50
<i>with tuna belly</i>	

## Sandwiches and burgers

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<b>Cured beef sandwich</b>	€12.00
<i>with Roques Blanques cheese</i>	
<b>Vegetable sandwich</b>	€10.00
<i>Courgette, tomato confit, olivada and goat's cheese</i>	
<b>Girona veal burger</b>	€18.50
<i>Bacon, caramelised onion, Edam cheese, lettuce and tomato</i>	
<b>Tuna burger</b>	€17.50
<i>Avocado, sun-dried tomatoes, mizuna and green shiso</i>	

## Donburi dishes

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<b>Tofu donburi</b>	€16.50
<i>Rice, avocado, edamame, cucumber, umeboshi, black sesame seeds and shichimi togarashi</i>	
<b>Hummus donburi</b>	€15.50
<i>Rice, wakame, tomato confit, Kalamata olives, cherry tomatoes and spring onions</i>	
<b>Marinated tuna donburi</b>	€19.50
<i>Rice, fermented cabbage, vegetables and sesame seeds</i>	
<b>Salmon donburi</b>	€19.50
<i>Quinoa, horseradish, rocket and beetroot</i>	
<b>Chicken donburi</b>	€16.50
<i>Rice, char-grilled courgette and lamb's lettuce</i>	

## Children's sandwiches

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<b>Grilled ham and cheese</b>	€8.00
<b>Omelette, tomato and lettuce</b>	€8.00
<b>Fuet on baguette bread</b>	€8.00
<b>Acorn-fed Iberian ham shoulder</b>	€10.00
<i>On baguette bread</i>	

## Desserts

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<b>Thai ice cream</b>	€6.50
<i>Frozen coconut and basil mousse, lime, yuzu and ginger</i>	
<b>Xurros (sweet fritters)</b>	€6.50
<i>with hot chocolate and an aniseed cream foam</i>	
<b>Sweet tacos</b>	€6.50
<i>with spiced milk chocolate mole and sweetcorn mousse</i>	
<b>White chocolate bar with pecan nuts</b>	€6.50
<i>White chocolate brownie with a pecan nut mousse and citrus caviar</i>	
<b>Ice creams and sorbets</b>	€6.50
<i>Ice creams: chocolate, vanilla, vanilla with cookies, llet merengada (cinnamon milk)</i>	
<i>Sorbets: lemon, raspberry, strawberry, passion fruit, mango</i>	