

Inspired by the emotions involved
in the creative process, this menu
has been designed for you to choose dishes
without any restraints or formalities.
Each time you visit you will be intrigued
and tempted just like the first time!



BY **WITTMORE** HOTEL

Carrer de Riudarenes 7
08002 Barcelona

CONTRABAN

IMPATIENCE*			BLANKED OUT			SURPRISE	
Rustic bread and breadsticks with butter G D N	8		Seasonal tomatoes, burratina, and basil oil D N	15		Tuna tournedos with green pepper, onion Parmentier, and coloured chard F SU M SO C	25
Cecina de León DOP (beef jerkey) N	16		Smoky grilled aubergine with pine honey and pine nuts N D	14		"Croute de gratin dauphinoise" (potato), demi-glace of leeks G D E MU SU	16
Vegetable crudites with seasoning; cumin hummus, turmeric hummus, tahini N C G SS	16		Grilled squid, shellfish ink sauce SH F MS SU	21		NOSTALGIA	
FREEDOM*			Grilled carrots with crispy basmati and wild rice SU	14		Barbecued meat cannelloni with black chanterelle and wild mushroom soubise sauce G D E MU SU C SO	18
Pulled pork, red cabbage, and sour cream "pillow sandwich" G D SU	9		CREATIVE EXCITEMENT			"Cardinal macaroni" with pork fillet E D SU G C SO	18
Salmon "waffle" marinated in charcoal with tartar sauce D G E F M	16		Vegetable carpaccio and seasonal herbs SU C M	15		SWEET SATISFACTION	
Cod fritters with lime mayo F E G D (4 pcs)	12		Langoustine carpaccio, sour cream with caviar, lime, and chives MS F SU E D G	28		Euphoria: Peach confit, vanilla cream, and amaretto G E D SU N	9
Barbecued meat croquettes G E D SU (4 pcs)	12		Roast beef and cecina (beef jerkey) carpaccio, almonds, and parmesan powder N D	20		Concentration: Sheep's milk panna cotta with sweet fruit D G	9
Raw Normandy oyster No. 2 MS (1 pc)	4		FRUSTRATION			Passion: Passion fruit cream mille-feuille G D E	9
Normandy oyster No. 2, Yuzu-kimchi dressing ML (1 pc)	4,5		"Cocotte lutée" of sea bass, orechiette, and shrimp broth F D G MU E SU	28		Inspiration: Dracula popsicle souvenir (cola, vanilla, strawberry) E D	6
			"Cocotte lutée", line-caught hake, cockles, squid ink gnocchi F G E MS SU	28		Freedom: Chocolate "cake/brioche", roasted hazelnuts and Goji berries G E D N	10
			Lamb shank, baked with "herbes de Provence" SU	28		Blanked out: Vanilla ice cream E D G	6
			Beef cheeks and artichoke polenta SU	28			

G - Gluten, N - Nut, SH - Shellfish, C - Celery,
M - Mustard, E - Egg, SS - Sesame, F - Fish,
MU - Mushrooms, SU - Sulfite, P - Peanut, L - Lupin,
MS - Molluscan shellfish, SO - Soybean, D - Dairy,

*Dishes available from 12 noon to 10:30 pm.