

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*			CREATIVE EXCITEMENT		SURPRISE	
Rustic bread and breadsticks with butter G D N	8		Vegetable carpaccio and seasonal herbs SU C M	15	Parmesan tartlet, veal sweetbread fricassée and acidulated seasonal vegetables G A SL	21
Cecina de León DOP (beef jerkey) N	16		Langoustine carpaccio, sour cream with caviar, lime and chives MS F SU E D G	28	“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		Iberian pork tartare, spiced mustard, egg yolk and tarragon M H SL A	21		
FREEDOM*			FRUSTRATION		NOSTALGIA	
Pulled pork, red cabbage, and sour cream “pillow sandwich” G D SU	9		Sea bass “Cocotte lutée”, orecchiette and shrimp broth F D G MU E SU	28	Barbecued meat cannelloni with black chanterelle and wild mushroom soubise sauce G D E MU SU C SO	18
Cured salmon, confit mushrooms, baba ghanoush, radishes and waffle L G H P M	16		Grilled turbot, cockles and squid ink gnocchis P G H ML SL	28	Cardinal macaroni with pork fillet E D SU G C SO	18
Cod fritters with lime mayo F E G D (4 pcs)	12		Roasted lamb shank with Provençal Herbs SU	28	SWEET SATISFACTION	
Barbecued meat croquettes G E D SU (4 pcs)	12		Beef cheeks and artichoke polenta SU	28	Euphoria: Baked roasted apples G L H	9
Raw Normandy oyster No. 2 MS (1 pc)	4				Concentration: Sheep’s milk panna cotta with sweet fruit D G	9
Normandy oyster No. 2, Yuzu-kimchi dressing ML (1 pc)	4,5				Passion: Puff pastry tartlet, dark chocolate cream and chestnuts G L H	9
BLANKED OUT					Inspiration: Dracula popsicle souvenir (cola, vanilla, strawberry) E D	6
Tuna tartare cannelloni, confit tomato and ponzu P SL M S A	21				Freedom: Chocolate “cake/brioche”, roasted hazelnuts and Goji berries G E D N	10
Smoky grilled aubergine with pine honey and pine nuts N D	13				Blanked out: Vanilla ice cream E D G	6
Grilled squid, shellfish ink sauce SH F MS SU	21					
Grilled carrots with crispy basmati and wild rice SU	14					

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.