

ENGLISH

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

CONTRABAND

IMPATIENCE*

Rustic bread and breadsticks 8
with butter G D N

Catalan artisan raw milk cheeses: goat, sheep and cow	D N	18
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**Cumin and turmeric hummus, tahini
and vegetable crudité** N C G SS 16

FREEDOM*

Hot-cold pressed brioche of spider crab (txangurro style)	MS SH E D G	13
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Vegetables croquettes with romesco sauce E G N SU	(4 pcs)	12
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Cod fritters with lime mayonnaise	(4 pcs)	12
F E G D		

Meat croquettes with garlic mayo	(4 pcs)	12
G E D		

Normandy oyster n° 2 MS (1 pc) 4

Normandy oyster n° 2	(1 pc)	5
with sea water gelée <small>MS</small>		

BLANKED OUT

Marinated salmon, soy and yuzu 16

F S G E

Tomatoes dressed with ponzu and basil oil S SU	18
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**Grilled carrots with crispy basmati
and wild rice L** 14

CREATIVE EXCITEMENT

Fricasse of vegetables, tubers 18
and mushrooms SU M C D

Scarlet prawn carpaccio with sour cream, lime and chives 28
SH F SU E D N

Iberian pork carpaccio, spiced mustard, 21
egg yolk and tarragon M E S D G

FRUSTRATION

**Cod fish “Cocotte luté”, cockles
and stewed leeks juice** F MS C SU D 28

**Grilled sea bass, tenderstem
broccoli, broccoli purée and
Priorat wine sauce** F D SU 28

**Milk-fed veal shoulder glazed, spicy
onions and rustic potatoes** SU C 28

**Wild duck magret, spec and polenta
risotto with gordal olives** G S U C D 28

SURPRISE

Grilled squid, gnocchi and saffron fennel SH F MS SU C G 23

“Croûte de gratin dauphinois” 16
and leeks demi-glace G D E S U M
 30 minutes of cooking

NOSTALGIA

**Barbecued meat and black
chanterelle cannelloni
with wild mushroom soubise sauce** 18

G D E SU C S

Cardinal macaroni with pork fillet	18
E D SU G C S	
Gluten-free option	

SWEET SATISFACTION

Euphoria: 9
Oven roasted apples G D

Concentration: 9
Creamy chocolate in textures
with olive oil G D E

Passion: 9
Homemade tiramisu with
Shanky's Whip G D E SU

Freedom: 9
Beetroot sponge cake, mascarpone cream with white chocolate and raspberry sorbet G D

Blanked out: 6
Assorted ice cream selection
(2 scoops) E D

G - Gluten, N - Nuts, SH - Shellfish, C - Celery,
M - Mustard, E - Egg, SS - Sesame, F - Fish,
SU - Sulfite, P - Peanut, L - Lupine,
MS - Molluscan shellfish, S - Soy, D - Dairy,

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