

FULL BREAKFAST & SANDWICHES

THE HENHOUSE

SPANISH OMELETTE

With caramelized onions
Omelette of the day

4.5€
4.5€

FRIED EGGS

With "Ibérico" ham
With crispy terrine of pork trotters & snout
With roasted pancetta
With grilled "chistorra" sausage
2 Fried eggs

12.8€
9.8€
9.8€
9.8€
6€

CHARCUTERIE

CHEESE PLATTER

With quince & carasau toasts

17.5€

IBÉRICO HAM

100% Acorn-fed, Hand-cut 80gr

26€

CHARCUTERIE PLATTER

Local "Ibérico" cuts & sliced cured sausages

14.5€

"BUTIFARRA" GRILLED PORK SAUSAGE

With "Santa Pau" beans

8€

"CHICHARRÓN" CURED PORK BELLY

With crispy bacon, smoked butter & toasts

14€

BAGUETTES

With olive oil & tomato

COLD

LLOGANISSA "CATALÁN SALAMI"

4.5€

BULL BLANC O NEGRE "CURED BUTIFARRA"

4.5€

IBÉRICO CHORIZO

4.5€

MANCHEGO CHEESE

4.5€

IBÉRICO HAM

9€

HOT

GRILLED "CHISTORRA" SAUSAGE

7€

TROTTERS & SNOUT TERRINE

7€

GRILLED PORK SAUSAGE

7€

ROASTED PANCETTA

6.5€

SPANISH OMELETTE

6.5€

*Add cheese to your favorite baguette

1€

TOASTED SANDWICHES

THE BIKINI

With Gruyère chesse, ham & butter

5.5€

AVOCADO

With onions, romesco sauce & spinach

7.5€

SALMON

With cream cheese, dill & cucumber

7€

BAKERY

*Ask for our gluten-free options

BUTTER CROISSANT

2.5€

PAIN AU CHOCOLAT

2.5€

COFFEE & TEA

Specialty & Single-Origin

ESPRESSO

2€

DOUBLE ESPRESSO

2.5€

MACCHIATO

2.2€

COFFEE & MILK

2.5€

CAPPUCCINO

3€

LATTE

2.8€

AMERICANO

2.5€

COFFEE & LIGOR

3.5€

TEA & HERBAL

2.5€

COLD CHOCOLATE "CACAOLAT"

2.8€

SOFT DRINKS

MINERAL WATER / WITH GAS

2.5€/3€

FRESH ORANGE JUICE

4.5€

PINAPPLE / PEACH JUICE

2.8€

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NO TABLECLOTH, WE ARE JUST A BAR

CHARCUTERIE

CHEESE PLATTER 17.5€
With quince & carasau toasts

IBÉRICO HAM 26€
100% Acorn-fed, Hand-cut 80gr

CHARCUTERIE PLATTER 14.5€
Local "Ibérico" cuts & sliced cured sausages

"BUTIFARRA" GRILLED PORK SAUSAGE 8€
With "Santa Pau" beans

"CHICHARRÓN" CURED PORK BELLY 14€
With crispy bacon & smoked butter on toasts

THE TAVERN

FINE DE CLAIRE Nº2 OYSTER "POGET" 4.5€

OUR "GILDA" 4.5€
Pickled anchovies skewer with ravigotte sauce

THE CROQUETTE XXL 3.2€
With béchamel, roasted chicken & veal shank

THE CROQUETTE XXL 2.0 4.9€
Topped with tuna sashimi & poultry glaze

CLASSIC "BRAVAS" POTATOES 6.5€
With spicy pickles tartar

"ENSALADILLA ESQUINERA" 12€
Our russian salad with crab & garlic shrimp

OXTAIL SANDWICH 9.5€
With smoked Idiazábal cheese & pickles

THE RAVIOLI 5.5€
With vegetables, prawns & seafood bisque

OUR SCALLOP 9.5€
Roasted, with bacon & mushrooms

THE JUICIEST SPANISH OMELETTE 15€
With "pil-pil" cod "kokotxas"

THE ORCHARD

SEASONAL TOMATO SALAD 14€
With preserved tuna belly in olive oil

ROASTED EGGPLANT 13€
Fake carbonara, pomegranate & smoked sardine

LEEKs IN VINAIGRETTE 14€
Smoked, with stracciatella & pistachios

FROM THE BOAT

RED TUNA 17€
Diced, with fried eggs, artichokes
& roasted chicken jus

RED PRWANS 19€
With "sobrasada" oil, toasted almonds
& "Santa Pau" white beans

CATCH OF THE DAY 18€
With spring onions, romesco sauce & aioli

OUR PAELLA 26€
With cuttlefish, artichokes & snow peas
(perfect for sharing)

MEAT PLEASURES

THE GANNELLONI 17€
3 roasted meats, caramelized onions
& Idiazábal cheese

STEAK TARTAR 16€
With toasted flatbread & mustard mascarpone

SMOOTH OXTAIL TERRINE 17€
With glazed vegetables & parsnip purée

ENTRECÔTE 200gr 18€
Grilled, with herbed butter

SIDE DISHES

SOURDOUGH BREAD WITH TOMATO 3.5€

HAND-CUT FRIES 4.5€

ROASTED "PIQUILLO" PEPPERS 4€

LETTUCE BUDS SALAD 4€

HOMEMADE DESSERTS

OUR CHEESECAKE 7€

ROASTED APPLE 7€
With almond cream & puff pastry

SPANISH CARAMEL PUDDING 7€

CHOCOLATE CAKE 7€
With muscovado sugar, salted chocolate
& white chocolate ice cream

TRUFFLE "AMB OLI I SAL" 2.5€/U

DRINKS FROM THE BAR

VERMOUTH & APERITIF

MIRÓ	3.5€
LUSTAU	4€
MARTINI AMBRATO	4€
APEROL SPRITZ	6.5€
SANGRÍA COPA	4.5€
SANGRÍA "LA SUEGA" IL	22€
MANZANILLA FINA MIRAFLORES	4.5€

BEERS

DRAUGHT

ESTRELLA GALICIA ESPECIAL	3€
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BOTTLES

ESTRELLA GALICIA ESPECIAL	3.5€
ESTRELLA GALICIA 1906	3.5€
RADLER	3.5€
ESTRELLA GALICIA NO GLUTEN	3.5€
ESTRELLA GALICIA NO ALCOHOL	3€

SOFT DRINKS

MINERAL WATER	2.5€
WATER WITH GAS	3€
FRESH ORANGE JUICE	4.5€
SOFT DRINKS	2.8€
PINAPPLE / PEACH JUICE	2.8€

COCKTAILS

THE DRY FROM BAR LA ESQUINA Bombay pressé, Martini Ambrato	6€
SHERRY MARY Manzanilla, seasoned tomato juice, pickles	8€
LA PALOMA Tequila, Grapefruit soda	9€
BRANDONY Torres IO, Campari, Vermouth Lustau	8€
EXPRESS-ION MARTINI CORNER Coffee Liquor, Ballantines IO, espresso	9€
MIMOSA	7€

WHISKEY

	neat/on ice	mixed
DEWAR'S WHITE LABEL	8€	10€
BALLANTINES 10 AÑOS	10€	12€
BULLEIT BOURBON	10€	12€
MACALLAN 12 AÑOS	14€	16€

GINEBRA

SEAGRAMS	8€	10€
BOMBAY SAPPHIRE	10€	12€
HENDRICK'S	10€	12€
MONKEY 47	12€	14€

RUM

HAVANA 7 AÑOS	10€	12€
SANTA TERESA 1796	12€	14€

VODKA

ABSOLUT	8€	10€
GREY GOOSE	10€	12€

MEZCAL & TEQUILA

MEZCAL VERDE	8€	10€
MEZCAL SIETE MISTERIOS	10€	12€
TEQUILA PATRÓN SILVER	10€	12€

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WINE CELLAR AT BAR LA ESQUINA

Tribute to honest wines & its terroir. The history in one glass

SHERRY

MIRAFLORES - Bodegas Del Rio
Manzanilla-Sanlúcar - Palomino

copa botella

4.5€ 27€

BUBBLES

L'ATZAR BRUT NATURE - Mas La Mola
D.O. Cava - Macabeo, Xarel·lo, Parellada

4€ 20€

COQUET - Mestres
D.O. Cava - Xarel·lo, Parellada, Macabeo

37€

III LUSTROS - Gramona
Corpinnat - Xarel·lo, Macabeo

57€

DE NIT ROSÉ - Raventós i Blanc
Conca del rio Anoia - Blend

35€

MUMM CORDON ROUGE BRUT
A.O.C. Champagne - Chardonnay, Pinots

12€ 60€

PERRIER JOÛET GRAND BRUT
A.O.C. Champagne - Pinots, Chardonnay

75€

WHITE

LA BURLONA - Dulces Uvas
D.O. Rueda - Verdejo

copa botella

4€ 20€

TIRO AL BLANCO - Michelini
D.O. Valdeorras - Godello

4.5€ 27€

ST PERE D'AMBIGATS - Carliana
D.O. Conca de Barberá - Macabeo, Trepat

4.5€ 27€

LUNO - Alfredo Arribas
D.O. Montsant - Garnacha Blanca

4.5€ 27€

MAS CANDÍ QX - Mas Candí
D.O. Penedès - Xarel·lo

32€

AS BATEAS 2015 - Adegas Pombal
D.O. Rias Baixas - Albariño

35€

DESTELLOS - Raúl Moreno
Sanlúcar de Barrameda - Palomino, Arinto

37€

O LUAR DO SIL LÍAS - Pago Capellanes
D.O. Valdeorras - Godello

38€

TAYAIMGUT 2017 - Tayaimgut
D.O. Penedès - Sauvignon Blanc

40€

ALLENDE BLANCO 2018 - Finca Allende
D.O. Ca. Rioja - Viura, Malvasía

45€

TERRE DE CUQUES - Terroir al Límit
D.O. Ca. Priorat - Garnatxa Blanca, PX

55€

OSSIAN - Ossian Vinos y Vides
D.O. Rueda - Verdejo

58€

CHÂTEAU DE BEAUREGARD
A.O.C. Pouilly-Fuissé - Chardonnay

59€

GUILLEMOT-MICHEL QUINTAINE
A.O.C. Viré-Clessé - Chardonnay

62€

ROSÉ

FINS ALS KULLONS - Finca Parera
Alt Penedès - Xarel·lo, Garnacha B., Sumoll

copa botella

4.5€ 32€

CAN AXARTEL ROSÉ - Can Axartel
V.T. Mallorca - Pinot Noir, Callet

27€

ORANGE

SIURALTA ORANGE - Vins Nus
D.O. Montsant - Cariñena, Garnacha, Malvasía

copa botella

4.5€ 27€

CONSUELO - Alfredo Maestro
Castillo y León - Albillo Mayor

35€

RED

KATXO - Dulces Uvas
D.O. Ca - Rioja

copa botella

4€ 20€

LA CELESTINA - Dominio de Atauta
D.O. Ribera del Duero - Tinta Fina

4.5€ 27€

L'EQUILIBRISTA 2016 - Ca N'Estruc
D.O. Catalunya - Garnacha, Carinyena

4.5€ 27€

AS XARAS - Fedellos do Gouto
D.O. Ribera Sacra - Mencía

5€ 32€

SAN COBATE - Riberá del Duero
D.O. Ribera del Duero - Tinta Fina

35€

TINTILLA BALBAINA - Luis Perez
V.T. Cadiz - Tintilla

39€

FURVUS - VINYES DOMÈNECH
D.O. Montsant - Garnacha

39€

EL HOMBRE BALA 2016 - Uvas Felices
Vinos de Madrid - Garnacha

40€

TP - PARTIDA DE GREUS
D.O. Penedès - Trepat

40€

PAGO DE CAPELLANES CRIANZA
D.O. Ribera del Duero - Tinta Fina

45€

FLEUR AU VERRE - Sextant
Vin de France - Pinot Noir

45€

CONTINO RESERVA - Contino
D.O. Ca. Rioja - Tempranillo, Graciano

56€

LES TERRASSES - Álvaro Palacios
D.O. Ca. Priorat - Carinyena, Garnacha, Cabern.

59€

SWEET

MOSCATEL AÑEJO - De Muller
D.O. Tarragona - Moscatel de Alejandría

copa botella

3.5€ 22€