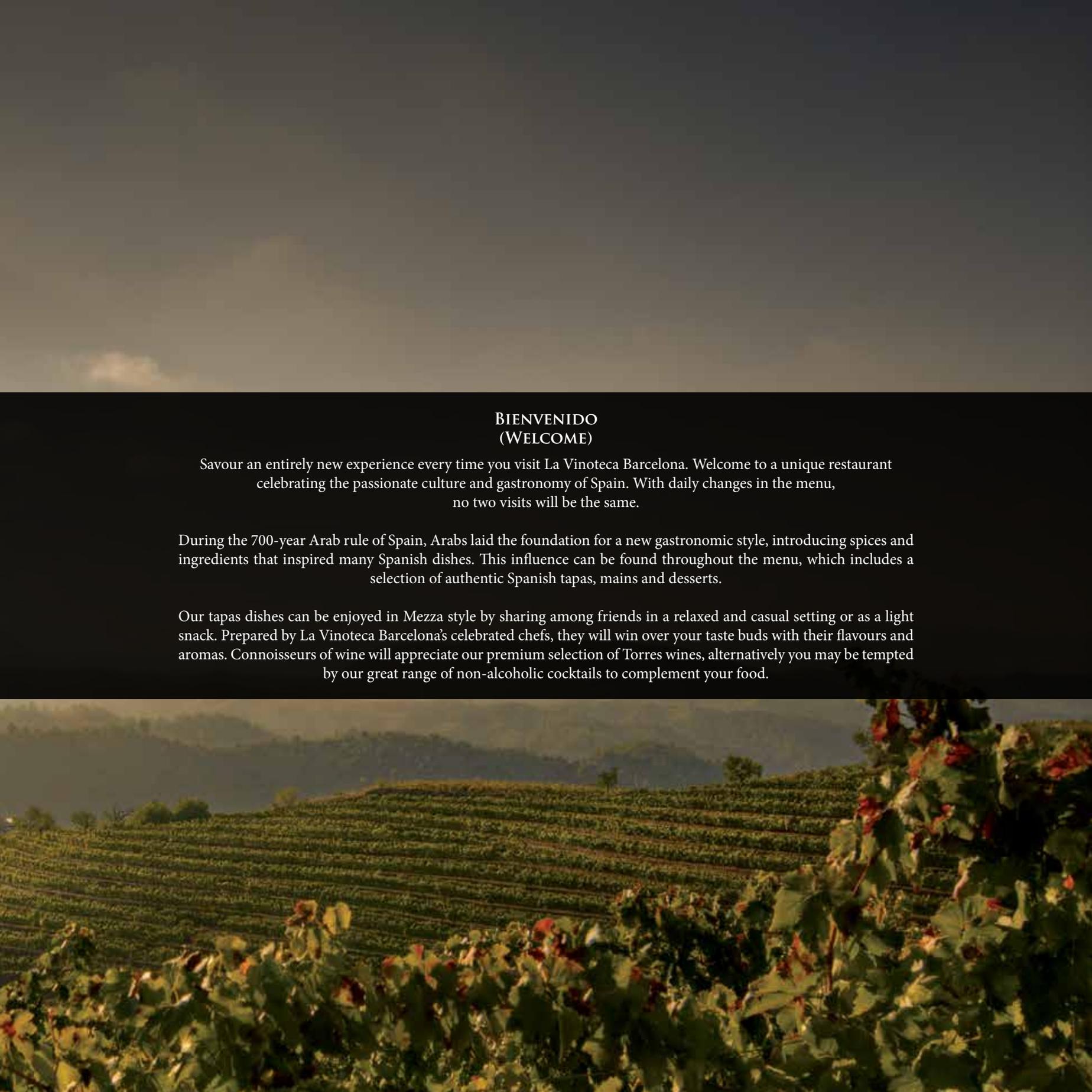


MENU
LA VINOTECA | BARCELONA



BIENVENIDO (WELCOME)

Savour an entirely new experience every time you visit La Vinoteca Barcelona. Welcome to a unique restaurant celebrating the passionate culture and gastronomy of Spain. With daily changes in the menu, no two visits will be the same.

During the 700-year Arab rule of Spain, Arabs laid the foundation for a new gastronomic style, introducing spices and ingredients that inspired many Spanish dishes. This influence can be found throughout the menu, which includes a selection of authentic Spanish tapas, mains and desserts.

Our tapas dishes can be enjoyed in Mezza style by sharing among friends in a relaxed and casual setting or as a light snack. Prepared by La Vinoteca Barcelona's celebrated chefs, they will win over your taste buds with their flavours and aromas. Connoisseurs of wine will appreciate our premium selection of Torres wines, alternatively you may be tempted by our great range of non-alcoholic cocktails to complement your food.

ALL DAY TAPAS SELECTION

ASSORTMENT OF MARINATED OLIVES (V) (Spanish olives gently marinated with fresh herbs, lemon and orange zest)	1.500 BHD
CRUNCHY ALMONDS WITH SEA SALT (N) (Crispy Spanish toasted almonds sprinkled with Ibiza rock salt)	1.600 BHD
MANCHEGO CHEESE LOLLIPOPS (V) (Crispy thin pieces of traditional Manchego cheese)	1.900 BHD
“PA AMB TOMAQUET” TOMATO BREAD (V) (Extra crispy bread spread with ripe tomato and extra virgin olive oil)	2.900 BHD
SPANISH OMELETTE (V) (Mouthwatering and tasty omelet with potatoes, caramelized onions and free range eggs)	3.800 BHD
IMPORTED SPANISH CHEESES SERVED WITH QUINCE JELLY AND NUTS (N) (Authentic cured cheeses selection from the heart of Spain)	5.200 BHD
SALTED ANCHOVIES FROM “L’ESCALA” IN OLIVE OIL WITH TOMATO BREAD (Boneless fillets of Spanish anchovies cured in salt, topped with premium olive oil, “El Silencio”)	5.500 BHD
WAGYU BRESAOLA “CECINA DE WAGYU” SERVED WITH OLIVE OIL CAVIAR (Premium cured beef, sliced and served in the traditional Spanish way)	8.200 BHD



(N) Nuts
(V) Vegetarian

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TAPAS

“PATATAS BRAVAS” (V) (Our famous tapa. Crispy deep fried potatoes stuffed with a spicy sauce made from fresh chilies)	3.200 BHD
CHICKEN AND FOWL, HOMEMADE CROQUETTES (Roasted chicken and fowl mini cakes, bread crumbed and deep fried to perfection)	3.300 BHD
ESCALIVADA (V) (Warm strips of fire roasted peppers and aubergines topped with black olives and olive oil)	3.300 BHD
SLOW CORN FED ROAST CHICKEN SUPREME WITH BABY BROAD BEANS “HABITAS” AND MINT (Tender pieces of marinated chicken mixed with baby broad beans and mint)	4.300 BHD
BONELESS CHICKEN WINGS SERVED WITH SPICY “MOJO PICON” (N) (4 hours slow roasted free range boneless chicken wings chargrilled, served with spicy sauce made from almonds and green peppers)	4.500 BHD
MOJAMA (Dried tuna thinly sliced, served with tomato dressing, toasted bread and extra virgin olive oil)	4.800 BHD
VEAL MEATBALLS WITH “XAMFAINA” (Tender veal meat balls served with a sauce made with tomatoes, peppers and aubergines)	4.900 BHD
SALTED COD “BACALAO A LA LLAUNA” (Deep fried salted cod with Spanish paprika and garlic chips)	5.400 BHD
BEEF FILLET “FLAMENQUIN” (Tender slices of beef fillet stuffed with cured beef and roasted red peppers)	5.600 BHD
JUMBO PRAWNS WITH CHILI AND GARLIC “GAMBAS AL AJILLO” (Big prawns flashed with chili and dried peppers, in hot Spanish olive oil)	6.800 BHD
SEARED SCALLOPS WITH TOMATO TARTAR, HERB SALAD AND SALMOREJO DRESSING (Fresh scallops served on a base of tasty tomato tartar, topped with our famous salmorejo sauce)	8.200 BHD

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* RICE PAELLAS

Authentic Spanish Paellas. The Spanish started using rice following the Moorish influence (the Moors occupied Spain for over 800 years) which led to residents of the Valencian region often making casseroles of rice, fish and spices for family gatherings and religious feasts, thus establishing the custom of eating rice in Spain. The word Paella is derived from the Arabic word Al Bakia.

SEASONAL VEGETABLES AND WILD MUSHROOM RICE (V) (A wild mushroom Paella with fresh local vegetables, served with alioli sauce)	9.000 BHD
PAELLA DE CARNE (CHICKEN RICE) (A chicken paella from Valencia topped with fire roast red peppers)	9.200 BHD
ARROZ NEGRO (BLACK RICE) (Bomba rice coloured with calamari ink, finished with flashed king prawns served with alioli sauce)	9.500 BHD
PAELLA MIXTA (CHICKEN AND SEAFOOD RICE) (Originally from the eastern part of Spain, this dish incorporates chicken and seafood)	9.600 BHD
PAELLA MARINERA (SEAFOOD RICE) (The traditional Spanish Paella made with freshly caught sea food including white fish, calamari, cuttlefish, mussels and shrimps)	9.800 BHD
PAELLA DE BOGAVANTE (LOBSTER PAELLA) (The finest luxury paella finished with Canadian lobster and flavored with Spanish saffron)	17.100 BHD

(*) Please allow 25 minutes for preparation.



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(V) Vegetarian

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A LA CARTE & SIGNATURE DISHES

TRADITIONAL GAZPACHO (COLD TOMATO SOUP) SERVED WITH VEGETABLES AND CRISPY BREAD (V)	5.200 BHD
SEASONAL MIXED LEAF AND CRUDITÉS SALAD WITH TENDER PIECES OF TUNA LOIN AND SEASONED WITH OUR “ROMESCO SAUCE”	5.600 BHD
FRESH BABY SPINACH LEAVES SALAD WITH GOAT CHEESE, HOMEMADE TOMATO JAM, POMEGRANATE, ORANGE AND QUINOA. APPLE VINEGAR DESSING (N)	5.900 BHD
FREE RANGE DASHED EGGS WITH SPANISH FRIES, WILD MUSHROOMS AND BLACK TRUFFLE “MELANOSPORUM”	8.600 BHD
ROASTED CORN FED CHICKEN BREAST STUFFED WITH DRIED FRUITS, SPINACH, FRESH CHEESE AND WALNUTS (N)	8.800 BHD
7 HOURS SLOW ROAST LAMB, STUFFED WITH FIGS, DATES AND HONEY, SERVED WITH ROASTED ROSEMARY POTATOES (N)	10.200BHD
FISH OF THE DAY STEWED WITH, MUSSELS, PRAWNS AND CLAMS (SUKET) (N)	12.200 BHD
CONEJO AL AJILLO CON BLANCO MAS RABELL (N)/(A) (Tender pieces of rabbit cooked with garlic, parsley and white wine Mas Rabel)	12.600 BHD
WHOLE SMALL CHICKEN “POUSSIN” BAKED IN CLAY, SERVED WITH VEGETABLES (Recommended for 2 pax)	15.900BHD
100 DAYS GRAIN FED BEEF FILLET (250 GRS) SERVED WITH SPANISH FRIES COATED WITH EGG YOLK GREEN PEPPERS AND WILD MUSHROOMS	15.500 BHD
FRESH LOCAL HAMMOUR , GRILLED AND FLASHED WITH A LIGHT CHILI AND PARSLEY SAUCE (V)	16.200 BHD
FRICANDO AL VINO TINTO IBERICOS (N)/(A) (Slices of tender veal slowly roasted with vegetables and red wine Ibericos)	16.300 BHD
RABO DE TORO Y SANGRE DE TORO (N)/(A) (Traditional oxtail hot pot, cooked in red wine Sangre de Toro)	18.500 BHD

(A) Alcohol
(N) Nuts
(V) Vegetarian

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SET MENU

(Min 2 pax. Beverages not included. Group order is recommended).
Selection of our signature tapas in Vinoteca, served in three stages,
finished by our chocolate favourite dessert.

ASSORTMENT OF MARINATED OLIVES (V)

(Spanish olives gently marinated with fresh herbs, lemon and orange zest)

MANCHEGO CHEESE LOLLY POPS (V)

(Crispy thin pieces of traditional Manchego cheese)

“PA AMB TOMAQUET” TOMATO BREAD (V)

(Extra crispy bread spread with ripe tomato and extra virgin olive oil)

SLOW ROAST CORN FED CHICKEN SUPREME WITH BABY BROAD BEANS “HABITAS” AND MINT

(Tender pieces of marinated chicken mixed with baby broad beans and mint)

ESCALIVADA

(Warm strips of fire roasted peppers and aubergines topped with black olives and olive oil)

MOJAMA

(Dried tuna thinly sliced, served with tomato dressing, toasted bread and extra virgin olive oil)

WAGYU BRESAOLA “CECINA DE WAGYU” SERVED WITH OLIVE OIL CAVIAR

(Premium cured beef, sliced and served in the traditional Spanish way)

“PATATAS BRAVAS” (V)

(Our famous tapa. Crispy deep fried potatoes stuffed with a spicy sauce made from fresh chillies)

CHICKEN AND FOWL, HOMEMADE CROQUETTES

(Roasted chicken and fowl mini cakes, bread crumbed and deep fried to perfection, made from almonds and green peppers)

SALTED COD “BACALAO A LA LLAUNA”

(Deep fried salted cod with Spanish paprika and garlic chips)

VEAL MEATBALLS WITH “XAMFAINA”

(Tender veal meat balls served with a sauce made with tomatoes, peppers and aubergines)

BEEF FILET COOKED TO ORDER WITH FOIE POELE AND IBIZA SALT (N)

(Tender pieces of beef filet topped with foie grass and rock salt)

PA AMB XOCOLATA

(A super tasty mousse of dark chocolate, finished with flakes of rock salt and drizzled extra virgin olive oil, served with slices of crispy thin bread)

20.000 BHD PER PERSON

Recommended Wine pairing.

One glass of Jean leon rose (tapas)
One glass of Floralis sweet wine (dessert)

8.000 BHD PER PERSON

(N) Nuts
(V) Vegetarian

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SET MENU

Huge selection of tapas, followed with your choice of our signature “paellas”, and ending with our most traditional and famous dessert. A complete meal for all the tastes.

Recommended Wine pairing.

One glass of Gran coronas red wine (tapas)
One glass of Verdeo white wine (rice)
One glass of Cordillera sparkling wine (dessert)

13.000 BHD PER PERSON

GILDA (V)

(One of our most traditional “pincho” Spanish chili, olives, anchovies and roast peppers)

DEEP FRIED CRUNCHY ALMONDS WITH SEA SALT (N)

(Crispy Spanish toasted almonds sprinkled with Ibiza rock salt)

GAZPACHO “SHOT”

(The most famous cold soup, made from ripe tomatoes, vegetables and apple vinegar)

“PA AMB TOMAQUET” TOMATO BREAD (V)

(Extra crispy bread spread with ripe tomato and extra virgin olive oil)

SPANISH OMELET (V)

(Mouthwatering and tasty omelet with potatoes, caramelized onions and free range eggs)

FRESH BABY SPINACH LEAVES SALAD WITH GOAT CHEESE, HOMEMADE TOMATO JAM, POMEGRANATE, ORANGE AND QUINOA. APPLE VINEGAR DRESSING (N)

“PATATAS BRAVAS” (V)

(Our famous tapa. Crispy deep fried potatoes stuffed with a spicy sauce made from fresh chilies)

BEEF FILLET “FLAMENQUIN”

(Tender slices of beef fillet stuffed with cured beef and roasted red peppers)

JUMBO PRAWNS WITH CHILI AND GARLIC “GAMBAS AL AJILLO”

(Big prawns flashed with chili and dried peppers, in hot Spanish olive oil)

YOUR CHOICE OF ANY PAELLA FROM THE MENU *

CATALAN CREAM (N)

(Our homemade foamed Catalan cream mixed with lemon zest and cinnamon served with Barcelona style cookies “carquinyolis”)

25.000 BHD PER PERSON *(add supplementary 8.000 BHD for the lobster paella)

(A) Alcohol

(N) Nuts

(V) Vegetarian

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DESSERTS

3.700 BHD

CATALAN CREAM (N)

(Our home made foamed Catalan cream mixed with lemon zest and cinnamon served with Barcelona style cookies "carquinyolis")

PA AMB XOCOLATA

(A super tasty mousse of dark chocolate, finished with flakes of rock salt and drizzled extra virgin olive oil, served with slices of crispy thin bread)

LECHE FRITA (FRIED MILK)

(Deep fried milk cream, sprinkled with sugar and cinnamon, served with almond ice cream)

CARAMELIZED CREAM PUFF WITH STRAWBERRIES MINT OSMOSIS

(Homemade puff pastry caramelized with fresh strawberries, marinated in mint and served with a mint granite)

TORRIJA

(The Spanish version of French Toast. Warm slices of rustic bread marinated in milk, lemon and vanilla, served with cinnamon ice cream and a dash of bitter chocolate)

DESSERTS TO SHARE

JOAN'S TASTING PLATE

(Taste of 4 different desserts, Chef Selection)

8.800 BHD

DESSERTS WITH WINE OR SPIRITS

PERAS AL VINO (A)

(Cooked pears in a sweet white wine San Valentin served with cream cheese)

4.500 BHD

BORRATXO TORRES 10 (N)/(A)

(sticky pudding flavoured with premium Brandy Torres 10 served with vanilla ice cream)

5.900 BHD

(A) Alcohol

(N) Nuts

(V) Vegetarian

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PORK MENU

SKEWER OF MARINATED PORK TENDERLOIN SERVED WITH GARLIC BREAD (House marinated pieces of tender loin of pork, chargrilled and served with garlic bread)	4.800 BHD
DASHED EGGS (Three free range eggs scrambled to perfection with poached potatoes and caramelized onion and topped with your choice of: Iberian Ham or Iberian Chorizo)	6.200 BHD
“SERRANITO” HAM AND MELTED CHEESE CRISPY SANDWICH (A toasted sandwich with thin slices of Iberian ham with machego cheese with our homemade bread)	6.600 BHD
ASSORTMENT OF COLD MEATS (Selection of cured cold Iberian meats, Chorizo, Salchicon, fuet and Iberian Ham, served with tomato bread)	11.200 BHD
PLATTER OF IBERIAN HAM WITH HOMEMADE OLIVE OIL BREAD (110GRS) (Acorn fed Iberian Ham, served with homemade toasted olive oil bread)	15.500 BHD

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