

# Cúpula

## GASTRO BAR



Escaneja el codi per a veure el llistat d'al·lèrgens  
Escanea el código para ver el listado de alérgenos  
Scan de code to see the list of allergens  
Scannez le code pour voir la liste des allergènes

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## COCKTAILS

### OLD SCHOOL

13.00 €

#### Daiquiri

Ron, Limón y azúcar.

#### Mojito

Ron, menta, azúcar y lima.

#### Margarita

Tequila, Triple seco, zumo de limon.

#### Cosmopolitan

Vodka, zumo de Arándanos y triple seco.

#### Boulevardier

Bourbon, Campari, Vermouth.

#### Moscow mule/Pink Mule

Vodka, zumo de limón /zumo de arándanos y ginger beer.

#### Piña Colada

Malibú, mangaroca y zumo de piña.

#### Espresso Martini

Vodka, tia María y café espresso.

#### Blody Mary

(vodka /cerveza y zumo de tomate aderezado)

#### Americano

(Campari Vermouth rosso)

#### Negroni

(Campari, gin y vermouth rosso)

#### Manhatan

(Bourbon, vermouth Rosso y angostura)

### NEW SCHOOL

13.00 €

#### Lemon Pie

Gin, almíbar, leche sin láctosa y pulco.

#### Disaronno Mule

Amareto, ginger beer y zumo de limón.

#### French Martini

Vodka, zumo de piña y zumo de arándanos.

#### Black old Fashioned

Whiski, licor de café, angostura.

#### Tiramisú Martini

Tia María,Vodka, Bailays, Café y sirope chocolate.

#### Gennaros Sidecar

Brandy, Limoncello, Triple seco, jugo limon y agua.

## SIN ALCOHOL

8.00 €

### ALCOHOL FREE

#### Piña colada

zumo piña, almíbar de coco y leche.

#### Pink Panther

Leche, almíbar de coco y granadina .

#### Red fizz

Zumo de arándanos, zumo de naranja y limón.

#### San Francisco

Zumos de naranja, limón y granadina .



## GASTRO BAR

### COLD TAPAS

Broken Olives, Grandma's Recipe

€4.50 

Crystal Bread with Tomato, Rosetta, and Extra Virgin Olive Oil (EVOO)

€4.50 

Selection of Catalan Cheeses with Breadsticks

€18 

Iberian Acorn-Fed Shoulder (50 or 100 g) with Breadsticks

€13 / €25

Nachos with Melted Cheese, Guacamole, Pico de Gallo, and Jalapeños

€14 

Semi-Cured Beef Steak Tartare with Pickles, Truffled Egg Yolk, and Carasau Bread

€18

Flamed Salmon Sashimi with Sautéed Tomatoes, Vinaigrette, and Sesame

€14

### HOT TAPAS

Havana Bravas with Two Sauces

€8.50

Homemade Croquettes with Iberian Ham and Chicken

€9 | 4 pcs

Crispy Prawns with Kimchi Mayonnaise

€16 | 6 pcs

Padrón Peppers 

€8

Fried Squid Rings with Citrus Mayonnaise

€11

Mozzarella and Parmesan Quesadilla with Fresh Tomatoes, Guacamole, Pico de Gallo, and Watercress

€13 

Chicken and Chips with Mild Tartar Sauce for Dipping

€12

Marinated Beef Wok with Vegetables, Soy, and Sesame

€16

### SALADS

#### Caesar Lettuce with Fried Chicken

Anchovy mayonnaise, crispy bread, fried onion, cherry tomatoes, and plenty of Parmesan

16€

#### Our Classic Tomato Salad

Seasonal tomatoes, mozzarella pearls, tuna belly, spring onion, pickled piparras, olive tapenade and pistachios

15€

#### Basmati rice Poke bowl

Smoked salmon, guacamole, edamame, assorted tomatoes, cucumber, carrot, and sesame

18€

### FOCACCIA & PASTA

#### Tagliatelles to taste

Parmesan cream, Bolognese, or pesto

15€

#### Mortadela Focaccia

Mozzarella, pistachios, and arugula

12€

#### Mozzarella Focaccia

& Peperoni


11€

## SANDWICHES

Our mixed “bikini” on Brioche bread  
8.50 €

Iberian acorn-fed shoulder sandwich with arugula and Parmesan on crystal bread  
15 €

Smoked salmon brioche with tartar sauce, lettuce, tomato, and fried onions  
16 €

Vegetable brioche with guacamole, lettuce, tomato, grilled zucchini, and kimchi mayonnaise  
14 € 

Our Havana club sandwich on seed bread with crispy chicken, bacon, tomato, lettuce, fried egg, and mayonnaise  
15 €

Double Smashed beef burger with bacon, cheddar cheese sauce, fried onions, lettuce, tomato, and barbecue sauce  
17 €

Vegetable burger with lettuce, tomato, onion compote, yogurt sauce, and pickles  
13 € 

ALL SERVED WITH FRIES OR SALAD

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## SWEET MOMENT

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**Warm waffle with dulce de leche**  
ice cream and chocolate sauce

7€

**Grilled sugar donut with Baileys**  
ice cream and freeze-dried pineapple

7€

**Creamy Manchego cheesecake**  
with raspberry ice cream

7€

**American apple pie**  
with vanilla ice cream

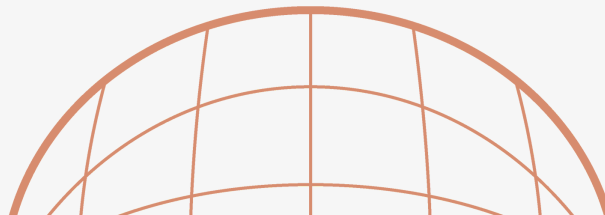
7€

**Chocolate and caramel brownie**  
served with vanilla ice cream

7€

**Seasonal fruit salad**

7€



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## CAFÉS

### COFFEES

Espresso	2,30 €
Cortado	2,50 €
Con leche/ with milk	2,70 €
Carajillo	3,50 €
Capuccino	3,50 €
Infusiones / Tea	2,70 €

## AGUAS Y REFRESCOS

### WATER AND SOFT DRINKS

Agua 0.33l	2,00 €
San Pellegrino	3,30 €
Refrescos	3,75 €
Alhambra Roja	5,00 €
Zumo naranja natural	5,00 €
Zumo de Frutas	3,75 €

## CERVEZAS

### BEER

Caña/ Clara	4,50 €
Jarra 0.5L/ Pinta	5,80 €
Alhambra Roja	5,00 €
Alhambra 1925	4,50 €
Mahou 0'0 Tostada	4,50 €
Mahou sin gluten	4,50 €

## APERITIVOS

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Martini blanco/ rosso	6,00 €
Campari	6,00 €
Petroni Blanco/Rojo	6,00 €
Sangría Copa	7,50 €
Sangría 1L	22,00 €

## SPRITZ

<b>Aperol spritz</b>	12,00 €
Aperol, cava y soda	
<b>Watermelon Spritz</b>	12,00 €
Vodka, lima, sirope sandía y cava	
<b>Frangelico Spritz</b>	12,00 €
Frangelico, cava y soda	



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## WHISKYS

### BLENDDED

J&B / Ballantines 10.00 €

### IRISH

Jameson 12.00 €

### CANADA

Canadian Club 12.00 €

### JAPON

Hibiki 20.00 €

### MALTS

Glenn Livet 15.00€

Glenrothes 15.00€

Macallan 18.00€

Chivas Regal 12 15.00€

### BOURBON

Jim Beam 10.00€

Jack Daniels 11.50€

Four Roses 10.00€

## BRANDYS

### COGNACS

Carlos III 7,50 €

Carlos I 11.00 €

Lepanto 11.00 €

Larios 1866 11.00 €

Rémy Martin 14.00 €

Courvoisier 14.50 €

## VODKA

Absolut / Smirnoff 9.50 €

Grey Goose 14.00 €

## GIN TONICS

Beefeater 13.50 €

Seagrams 13.50 €

Gordons 13.50 €

Puerto de Indias 13.50 €

Tanqueray 14.00 €

Bombay Sapphire 14.00 €

Citadelle 15.50 €

Macaronesian 14.00 €

Monkey 47 16.00 €

Hendricks 15,00 €

Tanqueray 0' 0 14,00 €

Servido con tónica Schweppes Premiun o Hibiscus  
Served with Schweppes Premium Tonic or Hibiscus

## LICORES

7.00 €

### LIQUORS

Orujo, Ratafia, Patxarán, Amaretto,  
Limoncello, Grappa, Crema de Orujo ,Oporto,  
Licor de frutas, Armagnac, Calvados. Frangelico

## RON

### RHUM

Havana 3 9.00 €

Havana 7 10.50 €

Bacardi 9.00 €

Brugal / Cacique 10.50 €

Flor de Caña 11.00 €

Zacapa 23 centenário 16.00 €

## TEQUILA

José Cuervo 8.50 €

José Cuervo reposado 10.00 €

El Jimador 8.50 €