

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 y 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, tía María y café espresso

Bloody Mary /Michelada

Vodka /cerveza y zumo de tomate aderezado

Americano

Campari Vermouth rosso

Negroni

Campari, gin y vermouth rosso

Manhattan

Bourbon, vermouth Rosso y angostura

NEW SCHOOL

13.00 €

Lemon Pie

Gin, almíbar, leche sin láctosa y pulco.

Disaronno Mule

Amaretto, 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 Maria,Vodka, Baileys, Café y sirope chocolate.

Gennaro's 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, piña, limón y granadina



COLD TAPAS

Broken olives, grandma's recipe

4,50€ **NO VEGAN**

Crystal bread with tomato, rosetta and extra virgin olive oil (EVOO)

4,50€ **NO VEGAN**

Selection of Catalan cheeses with breadsticks

18€ **VEGAN**

Iberian acorn-fed shoulder with breadsticks

13 € (50g) / 25 € (100g)

Nachos with melted cheese, guacamole, pico de gallo and Jalapeños

14 € **VEGAN****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 € **NO VEGAN**

Fried squid rings with citrus mayonnaise

11 €

Chicken and chips with mild tartar sauce for pipping

12 €

SALADS**Caesar Lettuce with Fried Chicken**

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

Parmesan

16 €

Our Classic Salad

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

tapenade and pistachios

15€

SANDWICHES

Our mixed "bikini" on brioche bread

8,50 €

Iberian acorn-fed shoulder sandwich with arugula and parmesan on crystal bread

15 €

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

15 €

Beef burger, bacon, cheddar cheese sauce, fried onion and barbecue sauce

17 €

SERVED WITH FRENCH FRIES**FOCACCIAS**

Mozzarella focaccia with natural tomato sauce, Parmesan cheese and basil

10 € **VEGAN**

Mozzarella focaccia with natural tomato and pepperoni

11 €

Mozzarella focaccia with natural tomato sauce, Iberian ham shoulder and arugula

15 €

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

7€

American apple pie with vanilla ice cream

7€

Creamy Manchego cheesecake with raspberry ice cream

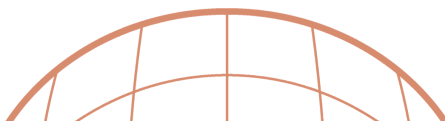
7€

Seasonal fruit salad**NO VEGAN**

7€

Chocolate and caramel brownie served with vanilla ice cream

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 / Teas	2,70 €

AGUAS Y REFRESCOS

WATER AND SOFT DRINKS

Agua 0.33l	2,00 €
San Pellegrino	3,30 €
Refrescos	3,75 €
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 O'O Tostada	4,50 €
Mahou sin gluten	4,50 €

APERITIVOS

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Martini Bianco/ Rosso	6,00 €
Campari	6,00 €
Petroni Blanco/Rojo	6,00 €
Sangria vino/ cava Copa	7,50 €
Sangria vino / cava 1L	22,00 €

SPRITZ

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



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WHISKYS

BLENDED

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 €

Armagnac 9,50 €

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, Calvados. Frangelico, Baileys.

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 €