

FULL BREAKFAST & SANDWICHES

THE HENHOUSE

SPANISH OMELETTE With caramelized onions With seasonal mushrooms & garlic sprouts	4.5€ 4.5€
FRIED EGGS With "Ibérico" ham With "sobrasada" & honey With roasted pancetta With grilled "chistorra" sausage 2 Fried eggs	12.8€ 9.8€ 9.8€ 9.8€ 6€

CHARCUTERIE

	Half	Full
CHEESE PLATTER With quince & carasau toasts	13€	22€
IBÉRICO HAM 100% Acorn-fed, Hand-cut 80gr	15€	26€
CHARCUTERIE PLATTER Local "Ibérico" cuts & sliced cured sausages	10€	18€
"BUTIFARRA" GRILLED PORK SAUSAGE With "Santa Pau" beans With seasonal mushrooms & garlic sprouts	7€ 7€	

BAGUETTES

with olive oil y tomato

FUET "CATALÁN SALAMI"	4.5€
IBÉRICO HAM	9€
IBÉRICO LOIN	7€
BULL BLANC O NEGRE "CURED BOTIFARRA"	6€
IBÉRICO CHORIZO	7€
GRILLED "CHISTORRA" SAUSAGE	8€
MANCHEGO CHEESE	7€
TUNA & "PIQUILLO" RED PEPPERS	7.5€
GRILLED PORK SAUSAGE	6.5€
ROASTED PANCETTA	7.5€
*Add cheese to your favorite baguette	1.5€

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

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 & LICOR	3.5€
TEA & HERBAL	3€
GOLD CHOCOLATE "GAGAOLAT"	2.8€

SOFT DRINKS

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

@laesquinabcn
Breakfast from 8h till 12.30h

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NO TABLECLOTH, WE ARE JUST A BAR

CHARCUTERIE

	Half	Full
CHEESE PLATTER With quince & carasau toasts	13€	22€
IBÉRICO HAM 100% Acorn-fed, Hand-cut 8Ogr	15€	26€
CHARCUTERIE PLATTER Local "Ibérico" cuts & sliced cured sausages	10€	18€
"BUTIFARRA" GRILLED PORK SAUSAGE With "Santa Pau" beans With seasonal mushrooms & garlic sprouts		7€ 7€

THE TAVERN

	Half	Full
FINE DE CLAIRE Nº2 OYSTER "POGET"		4.5€/U
CLASSIC "BRAVAS" POTATOES		6€
GRILLED "CHISTORRA" SAUSAGE (2 U)		5€
THE CROQUETTE XXL With béchamel, roasted chicken & veal shank		3.20€/U
"MATRIMONIO" Marriage of anchovies, cured & marinated, pickles		8€
FISHERMAN SKEWER Tiger prawns, octopous, pickles & paprika mayonnaise		6€
"ENSALADILLA ESQUINERA" Our Russian salad with cured tuna belly in olive oil	5€	9€
VEAL HEAD CHEESE TERRINE Carpaccio style, with our homemade vinaigrette		8.5€

THE ORCHARD

	Half	Full
SEASONAL TOMATO SALAD With anchovies from north Spain With preserved tuna belly in olive oil With pickled anchovies in vinegar with smoked herring	8€ 8€ 6€ 6€	15€ 15€ 13€ 13€
ROASTED EGGPLANT With "sobrasada", green romesco sauce & "mató" cottage cheese	7€	14€

ASK FOR OUR SPECIAL
SEASONAL DISHES

@laesquinabcn

Kitchen open from 12:30h till 22:30h

FROM THE BOAT

TUNA CARPACCIO With iberian essence & toasted almonds	17€
SEABASS & SEA URCHIN TARTAR With smoked butter & toasts	22€
COD & "SAMFAINA" RATATOUILLE	20€
SQUID Stuffed with pork sausage & creamy sauce	20€
GRILLED BLUEFIN TUNA With tomato concasse, pistacchio & Allioli	22€
RED PRAWNS PAELLA	27€

MEAT PLEASURES

THE GANELONNI Roasted veal shank, béchamel & black trumpet mushrooms sauce	19€
ROAST BEEF IBERIAN PORK LOIN With sweet & sour peppers, manchego cheese & basque pickled peppers	18€
DRY-AGED ENTRECÔTE 400GR	35€
DRY-AGED ENTRECÔTE 200GR	18€

SIDE DISHES

SOURDOUGH BREAD WITH TOMATO	3.5€
HAND-CUT FRIES	4.5€
ROASTED PIQUILLO PEPPERS	4€
LETTUCE BUDS SALAD	4€
AÏOLI SAUCE	3€

HOMEMADE DESSERTS

HONEY & CHEESE "MEL I MATÓ" Aninse, raspberry & pistacchio	7€
CHEESECAKE	7€
APPLE CAKE TATIN	7€
SPANISH CARAMEL PUDDING	6€
4 CHOCOLATE TEXTURES	7€
CHOCOLATE TRUFFLES	2.5€/U

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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 Patron Silver, 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€

Bar is open until 22:30h!
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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 GORDON 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 Couto
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€

BAR

LA
ESQUINA

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