

# MENU

Tuesday to Saturday from 12h - 22h30

100% IBÉRIC HAM, 80GR — 18€

LOCAL CHEESE BOARD WITH QUINCE JELLY, APPLE AND TOASTS — 15.5€

GILDAS DE BOQUERÓN WITH ANCHOVY AND RAVIGOTE SAUCE — 3.9€

ROASTED MEAT OR IBERIC HAM GROQUETTE — 3.5€

GOD FRITTER, SOUR CREAM AND CITRUS — 3.5€

BRAVAS POTATOES "LA ESQUINA" — 6.5€

TOAST WITH "LA ESQUINA" SALAD (2 PGS.) — 8.5€

STEAK TARTAR WITH FRIES — 14€

SEASONED TOMATOES SALAD WITH WHITE TUNA BELLY — 11€

CREAMY RICE WITH SAUSAGE, SAGE, FRESH PORTOBELLO AND PARMESAN — 16€

SEASONED SEA BASS WITH WATERMELON, "SALMOREJO" AND FRESH SPRING ONIONS — 17€

GRILLED RED SHRIMPS WITH GARLIC AND HERB OIL — 21€

CHICKEN KM O STUFFED WITH IBERIAN HAM, CHEESE AND 'PONT NEUF' POTATO — 17€

GLAZED DUROC PORK BELLY, APRICOT, MINT EMULSION AND PICKLED ONION — 18€

BEEF SIRLOIN STEAK, ROASTED ONION, LEEK DUXELLE AND CAFÉ DE PARIS SAUCE — 22€

BEEF TENDERLOIN WITH ROASTED PEPPERS — 22€

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FRIES — 3€

BREAD WITH TOMATOES — 4.5€

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## DESSERT

CHEESECAKE — 7€

SALTED TOFFEE TARTLET WITH CHOCOLATE GANACHE — 7€

PASSION FRUIT MOUSSE WITH A SALTED CRUMBLE — 7€

CHOCOLATE TRUFFLES — 2.5€

You can ask our wait staff for the allergens menu

# FULL BREAKFAST & SANDWICHES

Tuesday to Saturday from 9h - 12h

|  |                              |
|--|------------------------------|
| SPANISH OMELETTE   | 4.5€                         |
| OMELETTE OF THE DAY  | 4.5€                         |
| SCRAMBLED EGGS WITH CRÈME FRAÎCHE  | 4.5€                         |
| FRENCH OMELETTE  | 4.5€                         |
| COLD BAGUETTES IN A FRESHLY BAKED BREAD:<br>"FUET" CATALAN SALAMI<br>CHEESE<br>HAM   | 4.5€                         |
| HOT BAGUETTES IN A BRESHLY BAKED BREAD:<br>PORK BELLY<br>"CHISTORRA" SAUSAGE<br>SPANISH OMELETTE<br>"BUTIFARRA" PORK SAUSAGE<br>PORK LOIN<br>SERRANITO<br>ADD CHEESE | 7€<br><br><br><br><br><br>1€ |
| HOT DISHES:<br>PORK BELLY WITH EGGS<br>"CHISTORRA" SAUSAGE WITH EGGS<br>"BUTIFARRA" PORK SAUSAGE WITH EGGS   | 9€                           |
| EXTRAS:<br>FRIES<br>WHITE BEANS<br>BREAD WITH TOMATOES<br>BREAD  | 3€                           |
| "BIKINI" GRILLED SANDWISH:<br>MIXED: HAVARTI CHEESE & HAM<br>MALLORCAN: SOBRASADA & HAVARTI CHEESE<br>AVOCADO: SMOKED SALMON, CREAMY FRESH WITH HERBS & AVOCADO      | 6.5€                         |
| SWEETS:<br>CHEESECAKE<br>PASSION FRUIT MOUSSE WITH A SALTED CRUMBLE<br>CHOCOLALATE TRUFFLES  | 7€<br><br>2.5€/U.            |
| BAKERY:<br>CROISSANT<br>PAIN AU CHOCOLAT   | 2.5€                         |

You can ask our wait staff for the allergens menu

BAR

LA  
ESQUINA

# 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€ |
|---------------------------|----|

### 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<br>Bombay pressé, Martini Ambrato         | 6€ |
| SHERRY MARY<br>Manzanilla, seasoned tomato juice, pickles             | 8€ |
| LA PALOMA<br>Tequila, Grapefruit soda                                 | 9€ |
| BRANDONY<br>Torres IO, Campari, Vermouth Lustau                       | 8€ |
| EXPRESS-ION MARTINI CORNER<br>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€ |

@laesquinabcn

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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€