

# · MENU ·

· 20:00 a 23:00 ·

## APPETIZERS

Homemade Pickled Mussel Pâté with Potato Chips

9.00€

Mollusks, Sulfites, Dairy, Fish

Grandma's Marinated Olives

3.00€

Sulfites

Anchovy and Boquerón with Olive Water ·Per Unit·

5.50

Sulfites and Fish

Anchovy Gilda 0.0 with Charcoal-Grilled Artichoke · Two Units·

6.25€

Sulfites and Fish

Oysters with Mignonette Sauce or Aguachile

4.50€

Gluten

Coca Bread with Tomato

3.50€

Gluten

## COLD CUTS AND CHEESES

Arturo Sánchez Iberian Ham

25.00€

Secallona from Cal Rovira

13.00€

Catalan Cheese Plate

18.00€

Dairy

## STARTERS

Iberian Ham Croquette

2.50€

Sulfites, Dairy

Vitello Tonnato with Cured Tuna Belly

18.00€

Fish, Egg, Sulfites

Butterfish Ceviche with Avocado and Corn

19.00€

Pescado

Steak Tartare with Smoked Butter and Anchovy

19.00€

Fish, Dairy, Gluten, Egg

Caesar Salad Version 2.0

12.00

Fish, Dairy, Gluten, Mustard

## HOT DISHES

Pastrami Bun with Chipotle Mayonnaise and Pickles

12.00€

Boadas Burger, Cheddar, Pickles, and Rhubarb Ketchup

14.00€

Confit Rib from Pallars, Mustard and Honey Sauce, Ras El Hanout, and Battered Cauliflower

22.00€

## DESSERTS

Apple Crisp with Vanilla Ice Cream

7.00€

Two-Chocolate Tart with a Hint of Lime

7.00€

Ice Creams

4.00€

At Duquesa Boadas Terrace, rather than innovating, we prefer to renew. You will find traditional dishes from Catalan and Mediterranean cuisine, prepared with ideas and techniques that improve what was already excellent. All this is crafted by chef Toni Romero, recognized by the Michelin Guide.

# WINE MENU

## CAVA AND CHAMPAGNE

Oriol Rossell Brut Cuvée Especial 2022 - (DO Cava)  
VARIETIES: Xarelo, Macabeo, Parellada  
7€/28€

Oriol Rossell Brut Nature 2021 - (DO Cava)  
VARIETIES: Xarelo, Macabeo, Parellada  
30€

Oriol Rossell Brut Rosé 2022 - (DO Cava)  
VARIETIES: Pinot Noir, Garnacha Negra  
8€/32€

Lanson Le Black Label - (AOC Champagne)  
VARIETIES: Chardonnay, Pinot Noir, Pinot Meunier  
100€

## FORTIFIED WINES

Alvear Fino CB - (DO Montilla-Moriles)  
VARIETY: Pedro Ximénez  
6€

Alvear Pedro Ximénez de Añada 37.5cl 2019 - (DO Montilla-Moriles)  
VARIETY: Pedro Ximénez  
8€

## RED WINES

Jean Leon 3055 Petit Verdot - Merlot 2022 - (DO Penedès)  
VARIETIES: Merlot, Petit Verdot  
7€/28€

Purgatori 2021 - (DO Costers del Segre)  
VARIETIES: Garnacha Negra, Cariñena  
55€

Famille Perrin Côtes du Rhône Réserve Rouge 2021 - (AOC Côtes du Rhône Villages - Rhône Valley)  
VARIETIES: Syrah, Garnacha Negra, Mourvèdre  
29€

Malpaso Crianza 2020 - (DOC Rioja)  
VARIETY: Tempranillo  
26€

## WHITE WINES

Famille Perrin Côtes du Rhône Réserve Blanc 2023 - (AOC Côtes du Rhône Villages - Rhône Valley)  
VARIETIES: Garnacha Blanca, Viognier, Roussanne, Marsanne  
7€/28€

Clos Ancestral Blanc 2022 - (DO Penedès)  
VARIETIES: Xarelo, Forcada  
29€

Maltraud 2023 - (DO Penedès)  
VARIETY: Riesling  
49€

Domaine Dirlor-Cadé Pinot Blanc Sur Lie 2021 - (AOC Alsace)  
VARIETY: Pinot Blanc  
29€