



BREAKFAST

Croissant Croissant

GLUTEN, DAIRY PRD.

With butter from the Catalan Pyrenees
De mantequilla de los Pirineos Catalanes

2,95€

Joselito "Flautín" Flautín Joselito

GLUTEN

Crunchy bread spread with tomato and extra virgin olive oil,
stuffed with acorn Coppa Iberica

Fino pan crujiente untado con tomate y aceite de oliva virgen
extra, relleno de Coppa ibérica de bellota

6,95€

ARTISAN

Green Olives Olivas verdes



from Terra Alta
de la Terra Alta

4,50€

Joselito Iberian acorn Coppa (100g) Coppa Ibérica de bellota Joselito (100g)

Joselito Iberian acorn Coppa sliced
thin.

Coppa Ibérica Joselito cortada
finamente.

24,90€

Artisan Cheeses Quesos artesanales

DAIRY PRD.

Selection of three artisan cheeses
from small-scale Catalan producers.
Selección de tres quesos artesanales
de pequeños productores catalanes.

15,00

TAPAS

FOLLOWING TRADITION, ALL OF THESE PLATES ARE CONCEIVED TO BE SHARED

Bravas Potatoes Patatas bravas

EGG, DAIRY PRD.



"Agria" potato perfectly fried accompanied by spicy brava sauce
and soft "Allioli".

Patata agria perfectamente frita acompañada de salsa brava
picante y allioli suave.

7,00€

Jardinera "meatballs" Albóndigas a la jardinera

GLUTEN, DAIRY PRD, EGG, NUTS

Meatballs of "Duroc" pork and cow of "Blonde" breed stewed in
meat juice, stir-fried and seasonal vegetables.

Albóndigas de cerdo Duroc y vaca Rubia gallega guisadas en
jugo de carne, sofrito y vegetales de temporada.

9,95€

Jerusalem artichoke and ham croquette Croqueta de aguaturnas y jamón

GLUTEN, DAIRY PRD.

Crispy croquette of roasted jerusalem artichoke and Joselito
Iberic ham.

Croqueta crujiente de aguaturna asada y jamón ibérico
Joselito.

3,00€/UNIT

"Ganxet" bean Hummus Hummus de alubias del Ganxet

GLUTEN, DAIRY PRD, SESAME



Hummus of Ganxet beans, smoked eel, coriander, paprika,
olive oil and Umeboshi sesame.

Hummus de alubias del Ganxet, anguila ahumada, cilantro,
pimentón, aceite de oliva y sésamo Umeboshi.

13,00€

SANDWICHES

Burgerster Burgerster

GLUTEN, DAIRY PRD, EGG

100% matured beef, cheese, tomato, lettuce, bacon, spring onion and Gloucester sauce.

100% carne de vaca madurada, queso, tomate, lechuga, cebolla tierna, bacon y salsa Gloucester.

15,95€

Pizza Margarita Pizza Margarita

GLUTEN, DAIRY PRD. 

Base of Roman pizza, tomato sauce, capers, basil and Escaldat and 18 months Reixagó cheeses.

Base de pizza Romana, tomate pelado, aceite de oliva virgen extra, albahaca fresca, queso Escaldat y queso Reixagó curado 18 meses.

15,00€

Pulled Mix Bun Bollo Pulled Mix

GLUTEN, DAIRY PRD, EGG, NUTS

Bread stuffed with roasted meats, mojo picón, mayonnaise, spring onions and coriander.

Pan tierno relleno de carnes asadas, mayonesa de Mojo Picón, cebolla tierna y cilantro.

12,00€

SIDES & BREAD

Small french fries bowl Bol pequeño de patatas fritas

 4,50€

Small green salad bowl Bol pequeño de ensalada verde

 4,50€

Barrote Bread Pan de Barrote

GLUTEN  6,00€

Bread with Tomato Pan con Tomate

GLUTEN  6,95€

MAINS

Traditional Macaroni Macarrones a la cazuela

GLUTEN, DAIRY PRD.

Macaroni cooked with tomato sauce, 18 months Reixagó cream cheese and roasted meats.

Tradicionales, cocinados con jugo y carnes asadas, sofrito de tomate y crema de queso Reixagó 10 meses.

18,00€

Spaghetti á la Cardinal Espaghetti a la Cardinal

GLUTEN (GLUTEN FREE OPTION), DAIRY PRD, CRUSTACEANS

Spaghetti cooked in cardinal sauce of crumbled lobster and cured cheese.

Cocinados en una salsa cardinal de bogavante desmigado y queso curado.

24,00€

Green Salad Ensalada verde



Lettuce mezclum, raw vegetables and aromatic herbs, seasoned with a lime vinaigrette.

Mezcla de lechugas, vegetales crudos y hierbas aromáticas condimentada con una vinagreta de lima.

12,00

DESSERTS

Creamy flan Flan cremoso de yema

DAIRY PRD, EGG 

Traditional caramel creamy flan. Tradicional, al caramelo. Nuestro postre más afamado.

9,50€

Chocolate pie Pastel de chocolate

GLUTEN, DAIRY PRD, EGG, SOY 

Traditional chocolate pie. Tradicional pastel de chocolate.

9,50€

Fruit dessert Postre de fruta



Dessert made with seasonal fruit and aromatic herbs.

Postre elaborado con fruta de temporada y hierbas aromáticas.

7,50€

WINE

BY THE GLASS

WHITE

LA QUICA

CELLER CAN MORRAL (VALLÈS OCCIDENTAL) – NATURAL WINE

75% XAREL·LO, 25% CHARDONNAY

Stainless steel and concrete deposit
Natural, fruity

8,00€

ABADIA DE POBLET BLANC

ABADIA DE POBLET (CONCA DE BARBERÀ)

MACABEO, PARELLADA

12 months aging in cement tank
Mature, complex

10,00€

RED

EL QUICO

CELLER CAN MORRAL (VALLÈS OCCIDENTAL) – NATURAL WINE

90% ULL DE LLEBRE, 10% GRENACHE OF 40 YEARS

6 month aging in stainless steel tank
Natural, fruity

8,00€

LA CLAVE

RAÚL PÉREZ (BIERZO)

90% MENCÍA, 5% SYRAH, 5% TEMPRANILLO

12 months aging in second year French oak barrels
Tasty, fresh

8,00€

SPARKLING

MORRAL 15

CELLER CAN MORRAL (VALLÈS OCCIDENTAL)

XAREL·LO, MACABEO, CHARDONNAY

Aged 15 months in the bottle
Fruity, traditional

8,00€

MOËT & CHANDON IMPERIAL

MOËT & CHANDON (CHAMPAGNE)

41% CHARDONNAY, 33% PINOT NOIR, 26% PINOT MEUNIER

5 year aging
Elegant, deep

15,00€

ROSE

BRUNUS ROSAT

PORTAL DEL MONTSANT (MONTSANT)

100% GRENACHE OF 18-25 YEARS

100% must without pressing
Fruity, fresh

8,00€

FORTIFIED

MANZANILLA MARUJA

BODEGAS JUAN PIÑERO (SANLÚCAR DE BARRAMEDA)

100% PALOMINO

System of "criaderas" and aging of 9 years under flower veil
Mineral, saline, almond

6,00€

FINO INOCENTE

VALDESPINO (JEREZ)

100% PALOMINO

System of "criaderas" and aging of 10 years under flower veil
Mineral, saline, almond

6,00€

AUREO SECO 1954

DE MÜLLER (TARRAGONA)

70% GRENACHE, 30% WHITE GRENACHE

Oxidative aging with "solera" from 1954
Dry, deep, roasted

7,00€

AMONTILLADO NPU

ROMATE (JEREZ)

100% PALOMINO

Oxidative aging of more than 18 years by "criaderas y soleras"
system

Dry, deep, hazelnut

7,00€

OLOROSO DON NUÑO

EMILIO LUSTAU (JEREZ)

100% PALOMINO

Oxidative aging of 12 years by "criaderas y soleras" system
Tasty, structured, roasted, walnut

7,00€

SWEET

EMILIO HIDALGO PX

EMILIO HIDALGO (JEREZ)

100% PEDRO XIMÉNEZ DEHYDRATED

"Criaderas y soleras" system in old oak barrels
Dense, dried fruit

7,00€

PERFUM DE PANSA BLANCA

RAVENTÓS D'ALELLA (ALELLA)

100% PANSA BLANCA (XAREL·LO)

5 years aging in French oak barrels
Dense, quince

7,00€

GARNATXA DE L'EMPORDÀ

CELLER ESPOLLA (EMPORDÀ)

100% WHITE & ROSÉ GRENACHE

Oxidative aging in oak with 1931 solera
Elegant, rancid

7,00€

DOLÇ MATARÓ

ALTA ALELLA (ALELLA)

100% MATARÓ OVERMATURED

5 months of maceration in stainless steel and 2 months of aging
in French oak barrels

Ripe, tasty fruit

8,00€

RAR BULLIT

CELLER CAN MORRAL (VALLÈS OCCIDENTAL) – NATURAL WINE

Only 250 bottles a year, produced by our Chef Artur
Martínez. Exclusively in Hilton Diagonal Mar.

100% MACABEU 65 YEARS OLD

Ancient method of Catalan medieval winemaking. Reduction of
must by "Bullit" fermentation and aging 12 months in chestnut
barrels with "solera"

Different, complex

12,00€