

LA BOTIGA

RESTAURANT

WE SHARE

La Botiga fried potatoes with spicy sauce	5,50€
Truffle croquettes	5,75€
Acorn-fed Iberian ham croquettes	5,75€
Andalusian style squid with kimchi mayonnaise	6,90€
Homemade nachos with guacamole	6,50€
Bonbons of foie and caramelized apple	6,40€
Duo of hummus, chickpea & beet, with crunchy papadum	5,15€
Acorn-fed Iberian ham	13,90€

Coca bread with tomato	1,80€
Toasted coca bread	1,50€

GREEN&EGGS&PASTA

La Botiga Caesar salad	6,25€
Provençal salad with tomato, tuna and citrus vinaigrette	6,95€
Burratina salad with tomato and watermelon	8,75€
Carpaccio of avocado with prawns and crème fraîche	7,50€
Broken eggs with cuttlefish and tartare sauce	6,75€
Broken eggs with fried potatoes and acorn-fed Iberian ham	7,50€
All'arrabbiata spaghetti with shrimps	8,45€
Rigatoni al funghi with tartufata sauce and slow-cooked egg	7,90€
Roasted chicken cannelloni with mild bechamel and Parmesan sauce	7,90€

RICE "A LA LLAUNA"

'Del senyoret' rice, with prawns and shrimps	13,90€
Mountain rice, with mushrooms and Catalan sausage	11,50€

MEAT LOVERS

Madame Cocotte: homemade meatballs with slow-cooked egg and sautéed vegetables	9,75€
Bacon cheeseburger by La Botiga	11,60€
Veal tenderloin medallions with trio of cheeses and fried potato	10,85€
Crunchy chicken Milanese XL with truffle mozzarella and French fries	9,50€
Grilled beef steak with rocket leaves, Parmesan shavings and crunchy potatoes	12,80€
Mr. Chuletón: Holstein T-bone steak (800g) with French fries and salad bowl	46,00€

FROM THE SEA

Sautéed squids with duo of little beans and poached egg	9,65€
Grilled hake with sautéed potatoes, hummus and gremolata sauce	11,50€
Tuna with warm tomato jam and Pico de gallo	13,65€

SWEETS

Chocolate coulant with Maria cookie ice cream	4,50€
Cheesecake with four cheeses	6,30€
Fresh pineapple with molasses and lime zest	4,50€
Catalan crème brûlée with biscotti	4,50€
Our chocolate truffles with more cacao	4,50€
Sandro Desii's lemon sorbet	3,95€

We have available information about allergies. Please ask our staff.



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www.labotigarestaurant.com

vat included

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La Botiga fried potatoes with spicy sauce	6,05€
Truffle croquettes	6,35€
Acorn-fed Iberian ham croquettes	6,35€
Andalusian style squid with kimchi mayonnaise	8,00€
Homemade nachos with guacamole	7,15€
Bonbons of foie and caramelized apple	7,05€
Duo of hummus, chickpea & beet, with crunchy papadum	5,65€
Acorn-fed Iberian ham	15,30€

Coca bread with tomato	2,00€
Toasted coca bread	1,65€

GREEN&EGGS&PASTA

La Botiga Caesar salad	6,90€
Provençal salad with tomato, tuna and citrus vinaigrette	7,65€
Burratina salad with tomato and watermelon	9,65€
Carpaccio of avocado with prawns and crème fraîche	8,25€
Broken eggs with cuttlefish and tartare sauce	7,45€
Broken eggs with fried potatoes and acorn-fed Iberian ham	8,25€
All'arrabbiata spaghetti with shrimps	9,30€
Rigatoni al funghi with tartufata sauce and slow-cooked egg	8,70€
Roasted chicken cannelloni with mild bechamel and Parmesan sauce	8,70€

RICE "A LA LLAUNA"

'Del senyoret' rice, with prawns and shrimps	15,30€
Mountain rice, with mushrooms and Catalan sausage	12,65€

MEAT LOVERS

Madame Cocotte: homemade meatballs with slow-cooked egg and sautéed vegetables	10,75€
Bacon cheeseburger by La Botiga	12,75€
Veal tenderloin medallions with trio of cheeses and fried potato	11,95€
Crunchy chicken Milanese XL with truffle mozzarella and French fries	10,45€
Grilled beef steak with rocket leaves, Parmesan shavings and crunchy potatoes	14,10€
Mr. Chuletón: Holstein T-bone steak (800g) with French fries and salad bowl	50,00€

FROM THE SEA

Sautéed squids with duo of little beans and poached egg	10,60€
Grilled hake with sautéed potatoes, hummus and gremolata sauce	12,65€
Tuna with warm tomato jam and Pico de gallo	15,00€

SWEETS

Chocolate coulant with Maria cookie ice cream	4,95€
Cheesecake with four cheeses	6,95€
Fresh pineapple with molasses and lime zest	4,95€
Catalan crème brûlée with biscotti	4,95€
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WHITE WINE

		
Xic Blanc d'Agustí Torelló Mata. Penedès	3,30€	13,80€
Viña Sol. Penedès		15,95€
Vaya Pasada. Rueda		16,80€
K-Naia. Rueda		17,90€
Ermita d'Espiells Juvé i Camps. Penedès		18,95€
Marqués de Alella "Pansa Blanca". Alella		19,65€
Marqués de Riscal Verdejo. Rueda	3,95€	19,95€
Martín Códax. Rías Baixas		20,85€
Viña Esmeralda. Penedès		21,90€

ROSÉ WINE

Xic Rosat d'Agustí Torelló Mata. Penedès	3,30€	13,80€
Torres de Casta. Penedès		15,85€

BLACK WINE

Tempranillo de La Botiga. Rioja	2,95€	9,20€
Arienzo Criança de Marqués Riscal. Rioja	3,30€	15,80€
Raimat Abadia Criança. Costers del Segre		16,50€
Atrium. Penedès		16,95€
L'Efecte Volador. Montsant		16,85€
Miros de Ribera. Ribera de Duero		19,95€
Gotes. Priorat	4,65€	20,95€
Vespres. Montsant		20,95€
Pago de Los Capellanes Roble. Ribera de Duero		21,60€
Marqués de Riscal Reserva. Rioja		25,95€
Camins del Priorat. Priorat		25,50€
Idoia negra. Catalunya	4,50€	16,95€

CAVA & CHAMPAGNES



Cava Brut Reserva La Botiga	3,50€	13,05€
Agustí Torelló Mata Brut Reserva	3,95€	20,50€
Llopart Gran Reserva Imperial		24,95€

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WHITE WINE

		
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Viña Sol. Penedès		16,75€
Vaya Pasada. Rueda		17,65€
K-Naia. Rueda		18,80€
Ermita d'Espiells Juvé i Camps. Penedès		19,90€
Marqués de Alella "Pansa Blanca". Alella		20,65€
Marqués de Riscal Verdejo. Rueda	4,15€	20,95€
Martín Códax. Rías Baixas		21,90€
Viña Esmeralda. Penedès		23,00€

ROSÉ WINE

Xic Rosat d'Agustí Torelló Mata. Penedès	3,50€	14,50€
Torres de Casta. Penedès		16,65€

BLACK WINE

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Atrium. Penedès		17,80€
L'Efecte Volador. Montsant		17,70€
Miros de Ribera. Ribera de Duero		20,95€
Gotes. Priorat	4,90€	22,00€
Vespres. Montsant		22,00€
Pago de Los Capellanes Roble. Ribera de Duero		22,70€
Marqués de Riscal Reserva. Rioja		27,25€
Camins del Priorat. Priorat		26,80€
Idoia negra. Catalunya	4,75€	17,80€

CAVA & CHAMPAGNES

Cava Brut Reserva La Botiga	3,70€	13,70€
Agustí Torelló Mata Brut Reserva	4,15€	21,50€
Llopart Gran Reserva Imperial		26,20€