

WE SHARE

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€
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€
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

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

MEAT LOVERS

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€
Our chocolate truffles with more cacao	4,95€
Citrus sorbet trio	4,35€

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



@labotigarestaurant

www.labotigarestaurant.com

vat included

Lunch menu

15,90€
VAT included



STARTER *to choose*

La Botiga fried potatoes with spicy sauce

La Botiga Caesar salad

Carpaccio of avocado with prawns and crème fraiche

Fried eggs with potatoes and acorn-fed Iberian ham

Andalusian style squid with kimchi mayonnaise

Burratina salad with tomato and watermelon (+€1)

MAIN COURSE *to choose*

Veal tenderloin medallions with trio of cheeses

Bacon chesseburger by La Botiga

Sautéed squids with duo of little beans and poached egg

Rigatoni al funghi with tartufata sauce and slow-cooked egg

Mountain rice with mushrooms and Catalan sausage

Grilled beef steak with Parmesan shavings and potatoes (+€2,50)



COFFEE



You can change coffee for dessert (+€3)

Citrus sorbet trio / Catalan crème brûlée with biscotti

Fresh pineapple with molasses and lime zest

Water, soft drink, beer or glass of wine.

LA
BOTIGA
RESTAURANT

from Monday to Friday



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NIGHTS & WEEKENDS



Welcome glass of cava

STARTER *to choose*

- Burratina salad with tomato and watermelon
- La Botiga Caesar salad
- Andalusian style squid with kimchi mayonnaise
- Broken eggs with cuttlefish and tartare sauce
- Homemade nachos with guacamole
- Roasted chicken cannelloni with mild bechamel and Parmesan sauce

MAIN COURSE *to choose*

- Veal tenderloin medallions with trio of cheeses
- Tuna with warm tomato jam and Pico de gallo
- Grilled beef steak with rocket leaves, Parmesan shavings and crunchy potatoes
- Mountain rice with mushrooms and Catalan sausage
- Bacon cheeseburger by La Botiga
- All'arrabiata spaghetti with shrimps

DESSERT *to choose*

- Citrus sorbet trio
- Cheesecake with four cheeses
- Chocolate coulant with Maria cookie ice cream

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- Coca bread with tomato
 - Water, soft drink, beer or glass of wine
 - Coffee

24,50€
VAT included

LA
BOTIGA
RESTAURANT

LA BOTIGA

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WHITE WINE		
Xic Blanc d'Agustí Torelló Mata. Penedès	3,50€	14,50€
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		
Tempranillo de La Botiga. Rioja	3,10€	9,65€
Arienzo Criança de Marqués Riscal. Rioja	3,50€	16,60€
Raimat Abadia Criança. Costers del Segre		17,35€
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€