

Barcelona Pool House, all day sample menu

Tapas

Pan de cristal con tomate (plant-based)
Iberian ham croquette
Calçot croquette, romesco (vegetarian)
Calamari fritti, padron peppers, alioli
Wood baked razor clams, herb butter
Fried artichokes, rosemary honey, manchego (vegetarian)
Ensaladilla, potato, egg cured tuna, piparra
Tiger prawns "al ajillo"

Cured

Gilda
Cantabrian anchovy
Boquerones
Jamon Iberico
Cecina de Leon
Lomito Ibérico al pimentón

Raw

Oyster n.3, shallots mignonette
Pyrenees smoked trout, celery, lime, apple
Black Angus steak tartare, cured egg yolk, mushrooms, truffle vinaigrette
Bluefin tuna carpaccio, onion, confit tomato
Beef carpaccio, confit artichoke, parmigiano

Greens

Beetroots, pine nuts, citrus vinaigrette (plant-based)
Honey & garlic cauliflower, chives (vegetarian)
Topinambur soup, white beans, black kale, rosemary (plant-based)
Raff tomato, spring onion, caperberries (plant-based)
Kale, apple, chickpea, herb tofu (plant-based)
Roasted pumpkin, leeks, pomegranate, stracciatella (vegetarian)

Mains

Lemon & herb chicken "picanton", spinach
Cod, piquillo pepper, salsa verde
Oxtail cannelloni, foie, bechamel, black truffle
Arroz meloso, artichoke, peas, camambert (vegetarian)
Wagyu beef burger, lettuce, tomato, pickles, fries
Rib eye, peppercorn sauce, fries
Linguine, prawns, baby squid, chili, confit tomato
Salmon trout, roasted blini, celeriac

Sides

Roasted vegetables (plant-based)
Grilled bimi (plant-based)
Mixed salad (plant-based)
Fries, add truffle & parmesan

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

Barcelona Pool House, sample wine list

Sparkling

Juvé & Camps Essential 'Xarel.lo', Brut Reserva 21
Juvé & Camps, Pinot Noir, Brut Rose 21
Tanca Els Ulls, Macabeu Ancestral, Penedes Sp 24
Júlia Bernet, exsum, Brut Nature Sp 21
Ruinart R, Brut, Fr NV
Lallier, Brut, Fr NV
Ruinart Blanc de Blancs, Brut, Fr NV
Laurent Perrier Rose, Fr NV
Dom Perignon, Fr 15

Rose

Maison Vincent Rose, Carignanm Fr 24
Mirabeu X, Grenache Syrah Cinsault, Fr 23
Lady A, Provence IGP, Fr 22
Mirabeu Pure, Cote de Provance, Fr 24
Lady A Magnum, Provence, IGP, Fr 22

White

Ca N'Estruc, Xarel.lo Macabeu, Catalunya Sp 24
Nekeas, Pamplona, Chardonnay, Navarra, Sp 24
Maison Vincent Blanc, Languedoc, Fr 24
And the Winner is..., Penedes, Sp 23
La Locomotora, Verdejo, Rueda, Sp 24
Miranda d'Espiells, Chardonnay, Penedes, Sp 24
Modernista, Macabeu, Moscatel, Terra Alta, Sp 24
Pinot Grigio, Andrea di Pec, Ir 24
Finca Nueva, Viura, Rioja, Sp 23
Terraprima, Xarel.lo Riesling, Penedes, Sp 24
Mas Oller Mar, Picapoll Malvasia, Emporda, Sp 24
Blanc de Marges, Costers del Segre, Sp 23
Tardieu-Laurent, Cotes-du-Rhone, Les Becs Fr 24
Blanc del Sere, Macabeu Paredada, Costers del Segre Sp 24
Quintaluna, Verdeja, Castilla y Leon, Sp 23
Pedro Méndez, Albariño, Rias Baixas, Sp 24
Sense Pressa, Garnatxa Blanca, Empordà, Sp 22
O Luar do Sil, Godello, Valdeorras, Sp 24
Santystuste Paraje el Vallejo, Castilla y Leon, Sp 23
Especial, Macabeu, Pla de Bages, Sp 19

Red

Ca N'Estruc, Garnatxa, Catalunya, Sp 24
Cepa Por Cepa, Garnacha, Navarra, Sp 24
Maison Vincent Rouge, IGP Pays d'Oc, Fr 24
Supermoon, Garnatxa, Cerdanyola del Vallès, Sp 25
Luberri Maceracion Carbonica, Viura, Rioja, Sp 24
Negre de Folls, Garnatxa, Conca de Barbera, Sp 24
Frontio Una Mas, Tempranillo, Sp 21
Bodegas Palacio Glorioso Crianza, Rioja, Sp 21
Petit Bernat, Cab Franc Carinyena, Pla de Bages, Sp 24
Lasendal, Syrah Garnatxa, Montsant, Sp 23
Parcel.les Negres, Picapoll, Cerdanyola del Vallès, Sp 23
Albert Bichot Origines, Pinot Noir, Fr 23
Pago d'Anguix, Tinto Fino, Ribera del Duero, Sp 22
Els Aurons, Picapoll, Pla de Bages, Sp 22
Oller del Mas Els Ecos, Cariñena Malvasia, Sp 21
Ferrer Bobet, Carinyena Garnatxa, Priorat, Sp 20
Milsetentayseis, Tempranillo, Ribera del Duero, Sp 21
Barolo Bussia, Prunotto, Piemonte, It 20
Tiganello, Antinori, Toscana, It 22
Vega Sicilia Unico, Ribera del Duero, Sp 14