

THE ROOFTOP

BOTTOMS UP UP TOP

Welcome to The Rooftop, our hideaway above Barcelona for you to detox...or re-tox—whatever your heart desires.

If you're leaning more towards detox, enjoy our carefully crafted selection of cold-pressed juices, prebiotic and probiotic drinks and kefir smoothies. All of our dishes are created with freshest, ripest ingredients from local suppliers.

If you'd rather re-tox, you're in the right place. Taste your way through our surprising cocktails and organic wines.

Whether you're cheers-ing with a kombucha or a shot of mezcal —enjoy!

KOMBUCHA BY FERMENT9

Ferment 9's premium Kombucha Gold is brewed in small, controlled batches following the strictest traditional methods. Using a special blend of black Ceylon and red Pu erh teas, regional spring water, biological cane sugar and kombucha culture, Kombucha Gold is smooth and thirst quenching, with just the right balance between sweet and tart. We hope you enjoy!

—Ferment 9

NATURAL KOMBUCHA

Ferment 9's natural kombucha recipe.

An effervescent, tart and slightly sweet fermented Ceylon Black and Pu Erh Red tea blend (250ml)

6.50

GINGER KOMBUCHA

Ferment 9's natural kombucha fermented with the warm bite of fresh ginger (250ml)

6.50

TURMERIC KOMBUCHA

Fresh turmeric fermented with our natural kombucha for a peppery kick (250ml)

6.50

COLD-PRESSED JUICES BY THE JUICE LOVER

EARTH

Carrot, apple & ginger

6

FIRE

Beetroot, apple, carrot, pineapple & ginger

6

IVY

Melon, pear, lettuce, spinach & lime

6

SUN

Pineapple, apple, mango, mint & lime

6

PROBIOTIC SMOOTHIES BY FERMENT9

PROBIOTIC COLADA

Coconut milk blended with fresh pineapple

Add Bacardi Carta Blanca (+€6)

6

PRO-TROPIC

Whole milk kefir blended with avocado, mango, pineapple and honey

Go vegan with coconut milk

6

PRO-SEASONAL

Whole milk kefir blended with strawberry and raspberry

Go vegan with coconut milk

6

SMALL DISHES

IBERIAN HAM (50GR/100GR)
16 / 32

SWISS CHARD LEAVES
STUFFED WITH WILD RICE, OLIVES
AND SPICY TOMATO ^{V/VG/GF}
9

SEVEN NORTH'S BAG OF
GREEN BEANS ^{V/VG/GF}
Green beans perfumed with lemon and garlic
8

CANS & CRACKERS
*Rotating selection of Spain's finest
canned seafood & water crackers*
MARKET PRICE

TOAST / PAN COCOA

TOMATO, SEA SALT &
ARBEQUINA OLIVE OIL ^{VG}
9

STRACCIATELLA DI BUFALA &
HEIRLOOM CHERRY TOMATOES ^V
13

AVOCADO, LIME & CHILI ^{VG}
9

GRAVALAX (SALMON), FROMAGE
BLANC & RADISH
14

DIPS

*All dips are served with fresh
market crudité and flatbread.*

*Choose one for €8,
or all three for €22.*

HUMMUS ^{V/VG/GF}

RED PEPPER & AUBERGINE ^{V/VG/GF}

AVOCADO & CHILI ^{VG/GF}

SALADS & BOWLS

*Add: Chicken €6, Gravalax (salmon) €8,
Egg €4, Shrimps €8*

TOMATO & WATERMELON ^{V/GL}
Cucumber, rocket & feta
9

GRILLED STONE FRUIT
& CORN SALAD ^{VG/GF}
Chili, mint & Pedro Ximénez vinaigrette
9

ENSALADA PICADA ^V
*Romaine lettuce, hard boiled egg,
chickpeas, green herbs, crunchy vegetables
& oregano vinaigrette*
12.50

FOOD

RAW

FERMENTED HEART OF
PALM, AVOCADO & YOUNG
COCONUT CEVICHE
*with garden vegetables, puffed rice
& chili citrus broth* ^{VG/GF}
12

SCALLOPS & OCTOPUS AQUA CHILI
*with red onion, pepitas &
lime-habanero broth* ^{GF}
16

DAILY FISH CRUDO
with lemon, sea salt & Arbequina olive oil ^{GF}
Market Price

YELLOWTAIL TUNA CEVICHE
*with avocado, sungold tomatoes
& Leche de Tigre* ^{GF}
14

SKEWERS & PLATES

BEEF & LAMB MEATBALLS
with dill & roasted garlic
12

GRILLED ORGANIC SALMON
with chard broccolini ^{GF}
14

CHARCOAL GRILLED OCTOPUS
with salad of lima beans ^{GF}
16

FLAT ORGANIC CORN-FED
CHICKEN PIRI PIRI
with lemon & fresh herbs ^{GF}
13

ROASTED VEGETABLES
ON BLACK RICE
with tahini & fresh green herbs ^{VG/GF}
11

DIRTY VICTOR BURGER
with lettuce, tomato, pickles & special sauce
13

CRISPY CHICKEN PITA
with tahini, schug and chopped salad
13

FOOD

SIDE DISHES

SMASHED POTATOES
6

DUTCH FRENCH FRIES
6

SWEET

MEL I MATÓ ^V
9

SEASONAL SORBET ICE CREAM
please ask your waiter
3.50
per scoop

SUMMER FRUITS MARINATED IN
ARAK WITH VERBENA ^{VG/GF}
9

WINE

WHITE

by the glass / bottle

LAFOU ELS AMELERS

Terra Alta, Spain ~ Garnacha blanca ^{Ecological}

6.50 / 39

MENADE

Rueda, Spain ~ Verdejo ^{Ecological}

6.50 / 39

ATREVIDA

Conca de Barberà, Spain ~
Chardonnay & Parellada ^{Ecological}

5.50 / 34

MENADE

Castilla y León, Spain ~ Sauvignon Blanc ^{Ecological}

7.50 / 45

LOUIS LATOUR

Chablis, France ~ Chardonnay

- / 59

JERMANN

Venezia Giulia, Italy ~ Pinot Grigio

- / 64

BELONDRADE Y LURTON

Spain ~ Verdejo

- / 69

WHITE WINES WITH A TWIST

by the glass / bottle

JEAN GINGLINGER

Alsace, France ~ Riesling Reserve 2017 ^{Natural}

6.50 / 36

MICROBIO CORRECAMINOS

Segovia, Spain ~ Verdejo ^{Natural}

- / 45

LA PERDIDA

Nacho Gonzalez, Valdeorras, Spain ~ Malas
Uvas 2018 (Palomino y Dona Branca) ^{Natural}

7.50 / 44

ROSÉ

by the glass / bottle

MÉS QUE PARAULES

Catalunya, Spain ~ Merlot & Sumoll ^{Ecologic}

5 / 30

MIRAVAL

A.O.P. Cotes de Provence ~ Cinsault,
Grenache, Syrah, Rolle

7.50 / 49

WINE

RED

by the glass / bottle

EXIBIS, NEGRE JOVE

Pla de Bages, Spain ~ Cabernet Sauvignon
& Sumoll & Mando ^{Biodynamic}

5.50 / 30

PALACIOS REMONDO LA MONTESA

Rioja, Spain ~ Tempranillo ^{Ecologic}

6.50 / 37

COCA I FITÓ MARAGDA

Montsant, Spain ~ Garnacha,
Carinyena & Syrah ^{Ecologic}

7 / 42

LES BRUGUERES NEGRE

Priorat, Spain ~ Garnacha & Syrah ^{Ecologic}

7.50 / 45

VINCENT GIRARDIN

Bourgogne, France ~ Pinot Noir

- / 49

TORREMILANOS CRIANZA

Ribera del Duero, Spain ~ Tempranillo
& Cabernet Sauvignon ^{Biodynamic}

8.50 / 51

SPARKLING WINE

by the glass / bottle

TORELLÓ CAN MARTI BRUT GRAN RESERVA

Cava, Espanya ~ Chardonnay
Xarel·lo & Parellada ^{Biodynamic}

7 / 36

RECAREDO TERRERS GRAN RESERVA

Cava, Spain ~ Macabeu,
Xarel·lo & Parellada ^{Biodynamic}

- / 45

PERRIER JOUET GRAND BRUT

Champagne, France ~ Epernay, Reims, France
~Chardonnay, Pinot Noir & Pinot Meunier

- / 85

RUINART BLANC DE BLANCS

Champagne, France ~Chardonnay

- / 119

PERRIER JOUET ROSE

Epernay, Reims, France
~Pinot Meunier & Pinot Noir

- / 139

DRINKS

ROOFTOP SPECIAL

SPARKLING SANGRIA (1L)
with fresh fruit topped off with cava

49

Upgrade with Perrier Jouet Grand Brut (+€75)

THE ROOFTOP COCKTAILS

DRY MARTINI

*Grey Goose Vodka or Bombay Sapphire Gin
/ Martini dry / olive or lemon twist*

14

ROOIBOPOLITAN

*Grey Goose Vodka infused with raspberry /
Cointreau / lime juice / organic Rooibos tea*

14

MATCHATINI

*Sake / matcha / green organic tea
/ lime juice / Saint Germain*

14

SIR VICTOR MARTINI

*Grey Goose Vodka infused with raspberry
/ lime juice / mint*

14

WATERMELON MARTINI

*Grey Goose Vodka / fresh watermelon
/ lime juice / mint*

14

MOKA MARTINI

*Grey Goose Vodka / black brew coffee
/ Patrón Café / Mozart Chocolat / vanilla syrup*

16

HEMINGWAY MARTINI

*Rum Bacardi Carta Blanca / grapefruit juice
/ lime juice / Luxardo Marrasquino*

14

POOL CLASSICS

(CLASSIC / PASSION FRUIT /
STRAWBERRY / RASPBERRY)

Mojito / Caipirinha / Daiquiri / Margarita

12

DRINKS

THE ROOFTOP
SIGNATURE COCKTAILS

CLOVER CLUB

*Bombay Sapphire Gin / raspberry coulis
/ Martini dry infused with lavender*

14

OLD CUBAN

*Bacardi Reserva 8yr Rum / mint
/ lime juice / Angostura / topped off with
Torelló Can Marti Gran Reserva*

15

MEX MOJITO

*Patrón Reposado Tequila / hibiscus syrup
/ lime juice / mint / orange juice /
cranberry juice*

16

BEE NEGRONI

*Campari / Bombay Sapphire Gin infused with
chamomile / vermouth macerated with bee
pollen / lemon flower bio honey / citrus bitters*

16

UMAMI OLD FASHIONED

*Maker's Mark Bourbon / Laphroaig 10yr /
black beer and shiitake / black walnut bitters
/ grapefruit peel*

16

INDIAN COLADA

*Bacardi Reserva 8yr Rum / passion fruit
/ kalamansi / cinnamon syrup / coconut foam
/ Indian spice bitters*

16

KIMCHI MARY

*Grey Goose Vodka / lemon juice / Kimchi
/ tomato juice / capers / secret spicy recipe*

16

ITALIAN JOB

*Martini Fiero / Martini Bitter / limoncello
/ passion fruit / basil*

16

BARCELONA MULE

*Grey Goose Vodka / fresh ginger / lime
juice / ginger beer / topped off with Torelló
Can Marti Brut Gran Reserva*

16

DRINKS

WATER

Numen still (500ml) 4

Numen still (1000ml) 6

Vichy Catalan sparkling (500ml) 4

San Pellegrino sparkling (500ml) 4.60

SOFT DRINKS

Coca-Cola (23cl) 4

Coca-Cola Light (23cl) 4

Coca-Cola Zero (23cl) 4

Fever-Tree Tonic (20cl) 4

Fever-Tree Smokey Ginger Ale (20cl) 5

Fever-Tree Premium Ginger Beer (20cl) 4.50

Schweppes Lemon (20cl) 4

Schweppes Orange (20cl) 4

Schweppes Tonic (20cl) 5

Schweppes Ginger Ale (20cl) 5

Bitterkas (20cl) 5

ChariTea Green Tea (33cl) 6

ChariTea Red Tea (33cl) 6

PAGO JUICES

Peach 5

Cranberry 5

Apple 5

Pineapple 5

Tomato 5

DRINKS

BEERS

Estrella Damm (33cl) 5.50

Brutus (33cl) 5.50

Heineken (33cl) 5.50

Alhambra Reserva (33cl) 5.50

NON-ALCOHOLIC:

Estrella Galicia 0.0% (33cl) 4.50

Daura Gluten-free 0.0% (33cl) 4.50

VERMOUTH (50ML)

Yzaguirre Rojo Reserva 6.50

Morro Fi 6.50

Martini Rosso 6.50

Martini Bianco 6.50

Martini Dry 6.50

VODKA (35ML)

Belvedere 11

Ketel One 12

Grey Goose 14

GIN (35ML)

Gin Mare 14

Plymouth 14

Seagram's 14

Tanqueray Ten 14

Monkey 47 15.50

Star of Bombay 14

Bombay Sapphire 14

Oxley 15

RUM (35ML)

Bacardí Carta Blanca 12

Bacardí Ocho 13

Diplomático Reserva Exclusiva 14

Plantation Pineapple Rum 14

DRINKS

WHISKEY & BOURBON (35ML)

SINGLE MALT

- Glenlivet 12yr 9
- Glennfiddich 15yr 9
- Laphroaig 10yr 11
- Talisker 10yr 11
- Oban 14yr 16
- Lagaluvin 16yr 16
- Macallan 18yr 34

JAPANESE

- Nikka from the barrel 14
- Yamazaki Distillers Reserve 21
- Suntory Hakushu 12yr 30

BOURBON

- Maker's Mark 9
- Chivas Regal 18yr 9

TEQUILA & MEZCAL (35ML)

- Don Julio 1942 16
- Patron Café 17
- Patron Anejo 18
- Patron Reposado 19
- Patron Silver 19
- Mezcal Alipus Sant Andres 9
- Mezcal Los Danzantes Joven 12
- Mezcal Montelobos 12

COGNAC (50ML)

- Rémy Martin 9
- Hennessey 11
- Courvoisier V.S.O.P. 9

DRINKS

LIQUEURS (35ML)

- Tia Maria 5.50
- Licor 43 6
- Baileys 6.50
- Disaronno Original 6.50
- Fernet-Branca 6.50
- Cointreau 7.50
- Grand Marnier 7.50
- Saint Germain 6.50

HOT DRINKS

- Espresso 2.50
- Cortado 2.50
- Double Espresso 3.50
- Americano 3.50
- Cappuccino 4
- The Rooftop Iced Coffee 6
- Matcha Latte 6

Almond milk and soy milk available.

TEA

- Various flavors 3.50
- Fresh mint 4
- Ginger 4
- Chamomile 4

