

THE ROOFTOP

WELCOME TO THE ROOFTOP

Enjoy our carefully crafted selection of prebiotic and probiotic drinks, kefir smoothies, signature cocktails, surprising wines and healthy cold-pressed juices. All of our wines are organic, biodynamic or natural, with as little interference from the producer as possible.

Our ingredients used in our fresh dishes and cocktails come from over 10 different small suppliers and specialty brands. In selecting them, we pay special attention not only to regionality but also to production methods that spare resources and perfect ripeness at harvest. In the preparation of our food, we use traditional methods such as pickling, fermenting, smoking and curing to intensify the taste.

Thank you for joining us.

PREBIOTIC AND PROBIOTIC

PREMIUM KOMBUCHA BY FERMENT9

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

*Our 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

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'er 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

COLD-PRESSED JUICES

ENERGIA POSITIVA

Carrot, orange & pineapple

6

ELIXIR DE JOVENTUT

Strawberry, beetroot & watermelon

6

CURA EXCESSOS

Spinach, cucumber & celery

6

PROBIOTIC SMOOTHIES BY FERMENT9

PRO-PIÑA COLADA

*Coconut milk kefir blended
with fresh pineapple.*

Add Bacardí Carta Blanca (+6)

6

PRO-TROPIC

*Whole milk kefir blended with mango,
pineapple and avocado.*

Go vegan with coconut milk kefir

6

PRO-SEASONAL

*Whole milk kefir blended with
berries or peach.*

Go vegan with coconut milk kefir

6

SNACKS

SMALL DISHES

ASSORTMENT OF MARINATED
OLIVES ^{VG/GL}

4

CANTABRIAN ANCHOVIES OO

12

IBERIAN HAM (50GR)

16

TOASTED BREAD WITH TOMATO ^V

4

TOAST WITH STRACCIATELLA DI
BUFALA AND CHERRY TOMATOES ^V

9

DIPS, PITA BREAD, VEGETABLE
CRUDITÉS & TAHINI ^{VG}

12

HAMACHI CEVICHE WITH AVOCADO,
ROASTED SWEET POTATO AND
LECHE DE TIGRE ^{GF}

14

SMOKED TUNA WITH CAPERS
AND LEMON ^{GF}

10.50

VEGETABLE FIDEUÁ WITH
YOGURT AIOLI ^V

16

SNACKS

SALADS

LITTLE GEM SALAD

*with red oak lettuce, avocado, green goddess
dressing, radishes and herbs* ^{VG/GL}

14

SALAD OF VENERE
RICE AND QUINOA
*with artichoke confit, lemon
and fresh green buds* ^{VG/GL}

14

SANDWICHES

THE ROOFTOP CLUB SANDWICH
*with herb roasted chicken, avocado, smoky
bacon, lettuce and tomato on Vienna bread*

15

THE DIRTY VICTOR BURGER
with lettuce, tomato, pickles and special sauce

16

SWEET

FRESH FRUIT SALAD
with celery ice cream ^{VG/GL}

6.50

MEL I MATÓ ^{V/GL}

9

WINE

SPARKLING WINE

by the glass / bottle

TERRERS BRUT NATURE GRAN

St. Sadurni Spain, Anoia, Recaredo Reserva
Cava ~ Macabeu, Xarel-lo & Parellada *Biodynamic*

9 / 69

BILLECART-SALMON BRUT RÉSERVE

Epernay, Reims, France ~ Chardonnay,
Pinot Meunier

19 / 139

BILLECART-SALMON BRUT ROSÉ

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

- / 229

BILLECART-SALMON BLANC DE BLANCS

Epernay, Reims, France ~ Chardonnay

- / 249

ROSÉ

by the glass / bottle

MÉS QUE PARAULES DO CATALUNYA

Catalunya, Spain ~ Merlot & Sumoll *Ecological*

5 / 30

COCA I FITÓ

Montsant, Spain ~ Syrah *Ecological*

7.50 / 40

MIRAVAL

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

- / 49

WINE

WHITE

by the glass / bottle

MAS CANDI BAUDILI

Penedès, Spain ~ Macabeu & Xarel-lo *Natural*

5.50 / 33

EÒLIC BLANC JOVE

Penedès, Spain ~ Sauvignon Blanc *Ecological*

6.50 / 39

LAFOU ELS AMELERS

Terra Alta, Spain ~ Garnatxa blanca *Ecological*

6.50 / 39

ATREVIDA

Conca de Barberà, Spain ~
Chardonnay & Parellada *Ecological*

7 / 42

MICROBIO CORRECAMINOS

Segovia, Spain ~ Verdejo *Natural*

7.50 / 45

RED

by the glass / bottle

EXIBIS, NEGRE JOVE

Pla de Bages, Spain ~ Cabernet Sauvignon
& Sumoll & Mando *Biodynamic*

5.50 / 30

JOAN D'ANGUERA ALTAROSSES

Montsant, Spain ~ Syrah *Biodynamic*

7 / 42

COCA I FITÓ MARAGDA

Montsant, Spain ~ Garnatxa,
Carinyena & Syrah *Ecological*

7 / 42

LES BRUGUERES NEGRE

Priorat, Spain ~ Garnatxa & Syrah *Ecological*

7.50 / 45

TORREMILANOS CRIANZA

Ribero del Duero, Spain ~ Tempranillo
& Cabernet Sauvignon *Biodynamic*

8.50 / 51

DRINKS

THE ROOFTOP COCKTAILS

WHISKEY SMASH

*Chivas Regal 18y Bourbon / fresh mint
/ lemon juice / Angostura bitters*
14

HORSE'S NECK

*Maker's Mark Bourbon / Fever-Tree Ginger Ale
/ Angostura bitters / lemon wedge*
14

BLOODY MARY

*Ketel One Vodka / kimchi / Ferment9
tomato juice / spice mix*
14

OLD CUBAN

*Bacardi Reserva 8y / fresh mint / lime juice
/ Angostura bitters / topped off with
Gran Reserva Cava Brut*
15

COLD BREW ESPRESSO MARTINI

*Ketel One Vodka / Kahlua / cold
brew espresso*
15

OLD FASHIONED

*Chivas Regal 18y Bourbon / Angostura bitters
/ vanilla syrup / soda*
16

BARCELONA MULE

*Ginger-infused Grey Goose Vodka / lime juice
/ Gran Reserva Cava Brut*
16

DRINKS

BEERS

Estrella Damm (33cl) 5

Craft lager - Brutus (33cl) 5.50

Heineken (33cl) 5.50

*Spanish craft beer - Alhambra
Reserva (33cl) 5.50*

Daura Gluten Free 0.0% (33cl) 4.50

NON-ALCOHOLIC:

*Tepache (fermented pineapple beer
by Ferment9) (25cl) 7*

Estrella Galicia (33cl) 4.50

WATER

Numen still (500ml) 4

Numen still (1000ml) 6

Vichy Catalan sparkling (500ml) 4.60

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 Sicilian Lemon Tonic (20cl) 4

Fever-Tree Mediterranean Tonic Water (20cl) 4

Fever-Tree Smokey Ginger Ale (20cl) 4

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 / Cranberry / Apple / Pineapple / Tomato
4.50

DRINKS

VERMOUTH (50ML)

Vermouth de la casa 6.50
Yzaguirre Rojo Reserva 6.50
Morro Fi 6.50

VODKA (50ML)

Belvedere 11
Ketel One 12
Grey Goose 14

GIN (50ML)

Gin Mare 14
Plymouth 14
Seagram's 14
Tanqueray Ten 15.50
Monkey 47 15.50

RUM (50ML)

Bacardí Carta Blanca 12
Bacardí Ocho 13
Diplomático Reserva Exclusiva 14
Plantation Pineapple Rum 14

COGNAC (50ML)

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

DRINKS

WHISKEY & BOURBON (35ML)

SINGLE MALT:

Glenlivet 12yr 9
Glennfiddich 15yr 9
Laphroig 10yr 11
Talisker 10yr 11
Oban 14yr 16
Lagaluvín 16yr 16
Macallan 18yr 34

JAPANESE:

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

BOURBON:

Makers Mark Bourbon 9
Chivas Regal 18yr 9

TEQUILA & MEZCAL (35ML)

Don Julio Reposado 16
Patron Café 17
Patron Reposado 19
Patron Silver 19
Mezcal Alipus Sant Andres 9
Mezcal Sant Andres 9

LIQUEURS (35ML)

Licor 43 5
Baileys 5
Disaronno Original 5
Fernet-Branca 5
Cointreau 6.50
Tia Maria 6.50
Grand Marnier 8
Saint Germain 11

DRINKS

HOT DRINKS

Espresso 2.50

Cortado 2.90

Double Espresso 3.50

Americano 3.50

Cappuccino 3.50

Flat White 3.50

Latte Macchiato 4

Almond and soy milk available.

TEA

Various flavors 3.50

Fresh mint 4

Ginger 4

Chamomile 4

