

CUADRO

TO BEGIN

ALIGNED OLIVES

sicilian, Kalamata, Gordal and Chamomile

BREAD WITH TOMATOES

with hanging tomato

SALAD OR SOUP OF THE DAY

consult with a waiter/waitress

PATATAS BRAVAS

double cooked with kimchi sauce and aioli

HUMMUS DUO

classic and beetroot with crudités

CHEESE TRILOGY

tête de moine, smoked brezain, 36-month gouda

SLICES OF HAM

80g of Iberian pork shoulder from Extremadura



3,5

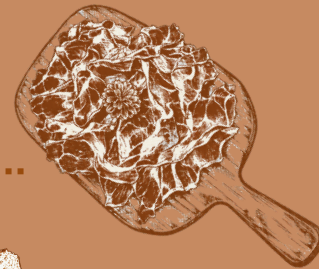
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6

9

10



12

16

SPECIAL BIKINIS

BIKINI VEGIE

smoked eggplant

DESIGNER BIKINI

beef cheek and semi-cured cheese

IBERIAN BIKINI

Iberian shoulder with Tête de Moine cheese



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OUR DISHES

GLAZED EGGPLANT

with Greek yogurt sauce, citrus, mint and feta cheese

HOMEMADE CROQUETTES (4 UNITS)

two mushroom and honey dishes and two beef cheek dishes with apple

TRUFFLED BURRATA FOCACCIA

with cherry tomatoes, pesto and pistachio

REINVENTED CEVICHE

Sea bass with tiger's milk, avocado and passion fruit sauce

PORK RIB

cooked at a low temperature with sweet potato puree

CRISPY PRAWNS

breaded in panko with passion fruit and mango sauce

OUR CHEESE BOARD

truffled brie, Pyrenees goat, Comté and Mimolette, with dried fruits, honey pairing and a butter candle



12

12

13

14

15

16

24



menu

CUADRO

SWEETS

CLASSIC SPANISH TOAST

brioche bread with vanilla ice cream

CHOCOLATE MOUSSE

with fleur de sel and extra virgin olive oil

ELECTRIC LEMON CREAM

crumble with whipped cream and jambu flower



8

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INSPIRED BY THE IDEA THAT EACH DISH IS A BLANK CANVAS, WE CREATE MOMENTS THAT STIMULATE YOUR SENSES AND AWAKEN FLAVORS. WE ARE COMMITTED TO NATURAL WINES, ARTISANAL CHEESES, AND A CUISINE FEATURING FRESH, SELECT INGREDIENTS.

WE DON'T WANT YOU TO COME JUST TO FILL YOUR STOMACH, BUT TO ENJOY, DISCOVER, CONVERSE AND BE SURPRISED. BECAUSE FOR US, THE EVERYDAY CAN BE THE MOST SPECIAL IF IT'S DONE WITH LOVE.

WELCOME TO THE CUADRO EXPERIENCE.

CUADRO

SPECIALTY COFFEE

espresso	2,5
cortado	2,7
latte	2,8
flat white	2,9
cappuccino	3
american	3
carajillo	3,8
chai latte	4
dirty chai latte	4,5
matcha latte	4
cacao	4



INFUSIONS

black with roses	3,8
san francisco	3,8
pennyroyal mint	3,8
ginger and lemon	3,8



NATURAL JUICES

natural orange juice	4
mint and ginger lemonade	4
homemade strawberry lemonade	4



SOFT DRINKS

500ml filtered water	2,8
solan bottled water	3
tonic	3
coca-cola (regular-zero)	3,5
fanta (orange-lemon)	3,5
vichy catalan	3,8



CRAFT BEER

pilsen 220ml / 500ml	3,3 / 5,5
IPA 220ml / 500ml	3,8 / 6,5
alcohol-free (blonde-brown)	4
clara	3,5



COCKTAILS

mimosa	7
aperol spritz	8
gin tonic	10
mojito	10
rum and cola	10
espresso martini	10
margarita	10



ESSENTIALS

wine by the glass	5
cider (option non-alcoholic)	4
vermouth	4
sangria	4
cava	4
ratafia	3
glass of sweet wine	6



drinks

CUADRO

WHITE



Succès Vinícola, White Experience (Pairing) - CAT	30
The Charm, Som Riure (Macabeo) - CAT	31
Bumpkin Boat, Cucú (Verdejo) - ES	32
Nekeas Chardonnay, Cuvée Allier (Chardonnay) - ES	32
Castes Bancas, Tiro al Blanco (Godello, Treixadura, Albariño) - ES	32
Oriol Artigas, La Rumbera (Pansa Blanca) - CAT	34
Clos du Tue-Boeuf, Vin Blanc (Sauvignon Blanc) - FR	34
Amós Bañeres, Message in a Bottle (Macabeo) - CAT	35
Cal Xurriu, Instant Animal (Macabeo, Charelo, Malvasia) - CAT	36
Envínate, Benjé Blanco (Listán Blanco) - ES	38
Raúl Moreno, Destellos (Palomino, Arinto) - ES	39

RED

Matanegra, Olmedillo de Roa (Tempranillo) - ES	30
Envínate, Albahra (Garnacha Tintorera, Moravia Agria) - ES	31
Turó de les Llebres, Foresta (Sumoll, Garnacha, Cabernet) - CAT	32
La Natural, La Figa (Garnacha Tinta, Cariñena) - CAT	32
Joan d'Anguera, Planella (Cariñena, Garnacha) - CAT	34
Rietsch, Stierkopf (Pinot noir) - FR	34
The Stranger, Fahrenheit (Grenache Noir, Syrah) - FR	36
Martinez Elorza Family, Rioja (Tempranillo) - ES	36
La Grappiere, Adonis (Pineau d'Aunis) - FR	37
Giovanni Rosso, Langhe (Nebbiolo) - IT	38

ORANGE

Mas Candí, Ovella Negra (White Grenache, Malvasia) - CAT	31
Bizarria, Malvasia (Malvasía) - ES	32
La Natural, Tangerines (Garnacha Blanca) - CAT	32
Utiel Requena, Cueva Bobal (Garnacha, Tempranillo) - ES	34
Muller Koeberlé, Symbiose (Riesling, Auxerrois, Pinot) - FR	36
Domaine La Bohème, G&M (Muscat of Alexandria, Riesling) - FR	40

ROSÉ

Zutanita, Côtes de Provence (Cinsault, Garnacha) - FR	32
Clos du Tue-Boeuf, Les Montils (Sauvignon Blanc) - FR	34
Cantina Giardino, Tu (Aglanico, Primitivo, Piediroso, Coda) - IT	36
Bruno Duchêne, La Luna (Garnacha, Carignan) - FR	42

SPARKLING

We are, Ancestral Bubbles (Macabeo) - CAT	30
The Vinyerons, Ancestral Prayer (Charelo) - CAT	32
DG Viticultors, Brut Nature (Pinot Noir, Albariño) - CAT	36
Billecart, Salmon Brut Nature (Pinot Noir, Chardonnay, Meunier) - FR	44

