

LA VINOTECA | BARCELONA

MENU

TAPAS

APERITIVO Cheese lollipops, root vegetable crisps, olives & nuts	3	SPANISH TORTILLA Traditional omelette, tomato salad & romesco sauce	3.2
PATATAS BRAVAS Deep fried potatoes stuffed with spicy chili sauce	2	FRIED CALAMARI With black lemon mayonnaise	3
GAMBAS AL AJILLO Garlic-chilli fried prawns, cherry tomatoes & paprika	3.5	ESCALIVADA Roasted peppers, aubergines, garlic, parsley & toast	2.7
CHICKEN WINGS Roasted boneless wings & mojo verde	2.7	PADRÓN PEPPERS With rock salt	2.5
PA AMB TOMÀQUET Crispy olive oil bread, tomato spread, olive oil & sea salt	2	FILLET & FOIE GRAS Beef fillet, foie gras, apple salad & truffle purée	6
BOQUERONES Marinated anchovies, escalivada & crispy bread	2.8	CHISTORRA Spanish pork chorizo braised in white wine & garlic (p)	4.8
HOUSE MADE CROQUETAS Chicken Mushroom Ibérico ham (p)	2 2 4.5	PICOTEO A selection of tapas for sharing: Pa amb tomàquet, chicken wings, patatas bravas, Spanish tortilla, gambas al ajillo & escalivada <i>Suitable for two to share</i>	10

STARTERS

CEVICHE Prawns marinated in lemon, spices, plantain chips & olive oil caviar	4	HOUSE MADE BEEF CHORIZO With Padrón peppers	4.5
SMOKED SALMON Thinly sliced house smoked salmon, pickles, red onion & red fruits caviar	4	OCTOPUS A LA GALLEGA Grilled octopus, potatoes & paprika	4.5
HUEVOS ROTOS Fried potatoes topped with fried egg & Ibérico ham (p)	4	GARDEN SALAD Mixed leaves, asparagus, tomatoes, carrots, avocado, red onions, croutons & balsamic vinaigrette	2.5
JAMÓN IBÉRICO Iberian ham & olive oil bread (p)	13	BEEF MOLLETE Pan fried beef fillet in steamed white bread, deep fried potatoes, honey & whole grain mustard sauce	4
CHARCUTERIE PLATE Spanish chorizo, salchichón, ham, lomo & piparras (p)	10.5	PINCHOS Skewers of marinated lamb and chicken, yoghurt dip & basil dip	3.7

(p) contains pork

All prices listed in Bahraini Dinars and are subject to 10% service charge, 5% government levy and 5% VAT

MAINS

PAELLA <i>Bringing the flavours of Valencia to Block 338</i>		SPECIALITIES	GRILLS
SEAFOOD	12.5	APPLE & AVOCADO SALAD With baby spinach, pear sorbet, pistachios & apple vinaigrette	4.7
CHICKEN	11	QUINOA & GOAT CHEESE SALAD With tomato jam & balsamic vinaigrette	5
MUSHROOM	9.5	GRILLED SEA BREAM With zucchini noodles	9
ARRÒS NEGRE	11.5	CORN FED CHICKEN BREAST With mashed potatoes, steamed vegetables & lemon butter sauce	11
STEAKS		ZARZUELA Traditional Spanish seafood stew	7.5
FILLET 200g	16	MILK FED LAMB Slow baked with Castilian potatoes, carrots & rosemary jus	16
SIRLOIN 300g	14	CRISPY SUCKLING PIG 9-hour slow roasted with pumpkin purée & asparagus (p)	15
RIBEYE 300g	18	PASTA MARINERA Linguine, jumbo prawns, mussels, clams & marinera sauce	7
CHURRASCO 400g <i>Spiral cut ribeye marinated in spicy chimichurri</i>	20		
T-BONE 1kg <i>Served with your choice of one side & a sauce</i>	40		
			20
			2
			Bravas chips Steamed rice Mashed potato Pan-fried mushrooms Grilled vegetables Steamed vegetables House salad Tomato salad Corn & black bean salad
			SAUCES
			1.5
			Chimichurri Peppercorn Mushroom Mojo rojo Blue cheese

DESSERTS

CREMA CATALANA Catalan Cream & Barcelona style cookies	3	NUTELLA & BANANA FRITOROLL With chocolate dip	4	CHEESE PLATTER A selection of European cheeses. <i>Pair with Pedro Ximénez dessert sherry</i>	7.5 3.5
PA AMB XOCOLATA Dark chocolate ganache, toasted bread & extra virgin olive oil	3	FRUIT SALAD Summer fruits & pineapple coulis	3		
ICE CREAM & SORBET House made, daily <i>Priced per scoop</i>	1.5	VANILLA CHEESECAKE With red berries	4		
		APPLE TART With vanilla ice-cream	3.5		

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GIN & TONICS

SPANISH 7

Gordon's gin, blueberries, raspberries, strawberries, lime, lemon & a sprig of rosemary.

FLORAL 7

Bombay Sapphire infused with lavender, rose syrup & hibiscus tea.

HERBAL 7

Tanqueray 10 infused with basil, crushed thyme & lemon juice.

ALL SPICE 7

Bombay Sapphire gin infused with cinnamon, star anise, cloves & cardamom.

CITRUS 7

Tanqueray gin infused with orange peel, orange bitters & citrus fruits.

SPIGY 6

Tanqueray gin infused with chilli & pink peppercorns.

*Buscas un clásico y no lo encuentras?
Déjate asesorar por nuestro barman y disfruta!
Fancy a classic? Can't find what you are looking for?
Our mixologist is on the way!*

L V B

COCKTAILS

LVB SPRITZ 6

Tequila, Aperol, Campari, crushed raspberries, pink grapefruit juice & soda water. Served over ice.

GRANADA ROSA 4

Tequila, pomegranate, pink grapefruit juice & ginger syrup. Served over ice.

CUCUMBER & ROCKET MARTINI 4

Black pepper infused vodka, cucumber & rocket leaves.

STRAWBERRY & BASIL MARTINI 4

Vodka or gin, fresh strawberries & basil leaves.

LEMON PIE COOLER 5

Vanilla vodka, Grand Marnier, muddled lemon & butterscotch. Served long.

QUERIDA MARTINI 5

Vodka, muddled strawberries & passionfruit purée.

SPANISH HEAT 4

Vodka, red capsicum, red chilli, fresh ginger & lime leaves. Served on the rocks.

DI-VINE-TINI 8

Cîroc vodka, muddled grapes, basil & lime leaves.

MAMBO MORUNO 7

Gin, crème de mure, homemade blackberry purée & lime. Served long.

CAMINO AL CAMPO 5

Pimm's, gin, muddled fresh peach, basil, citrus juice, & pomegranate seeds. Served long.

BARCELINI 5.5

Sparkling wine, vodka, raspberries, passion fruit purée & lime juice.

LA VINOTECA | BARCELONA

BRUNCA

BUENA VIDA

VAMOS, LET'S GO! CHOOSE FIVE DISHES TO START.

FISH

SEA BASS TIRADITO

Aji amarillo citrus sauce

CEVICHE MIXTO

Mixed seafood with spiced leche de tigre

FRIED CALAMARI

Aioli

FISH FRITURA

White fish tempura with lemon mayonnaise

GAMBAS AL AJILLO

Garlic-chilli fried prawns, cherry tomatoes & paprika

MEAT

CHICKEN SKEWERS

Cherry tomatoes, red onion & green pepper

LAMB SKEWERS

Crumbled feta

BEEF MEATBALLS

Tomato sauce

CHICKEN WINGS

Mojo verde

CHURRASCO STRIPS

Sirloin strips marinated in chimichurri

VEGETARIAN

MUSHROOM CROQUETAS

Romesco sauce

SPANISH TORTILLA

Tomato salad

ZUCCHINI & AUBERGINE FRITURA

Red pepper & chilli sauce

EGGS FLORENTINE

Spinach & hollandaise

ROASTED FIGS

Goat cheese & lavender infused honey

SPINACH & CHICKPEAS

Tomato sauce

SALADS

BABY SPINACH

Apple & avocado

GREEK

Feta, cucumber, red onion, black olive, tomato & green pepper

CORN & BLACK BEAN

Green & red peppers

MIXED TOMATO

Garlic & oregano

GREEN BEAN

Sundried tomatoes, garlic, olive oil & mint

PORK

CHISTORRA

Braised in white wine & garlic

HUEVOS ROTOS

Potatoes, egg, chorizo & onion

CHORIZO & CHICKEN SKEWER

Roasted cherry tomatoes

CHARCUTERIE PLATE

Chorizo, salchichón & rustic bread

PAN FRIED CHORIZO

Sweet potato

THE MAIN EVENT

Enjoy one of these house favourites. Choose one dish, served with a selection of sides for the table.

PAELLA *Bringing the flavours of Valencia to Block 338*

SEAFOOD

CHICKEN

MUSHROOM

ARRÒS NEGRE

SPATCHCOCK CHICKEN

Marinated in chimichurri

CATCH OF THE DAY

Pan fried with lemon butter

SIRLOIN STEAK 300g

Mushroom sauce

THE GRAND FINALE

Choose one of the below to end your experience on a sweet note.

TORREJAS

Toasted with cinnamon sugar

BANANA & NUTELLA FRITOROLL

Chocolate dip

CHOCOLATE BROWNIE

Chocolate sauce

PANCAKES

Dulce de leche & vanilla ice cream

CREMA CATALANA

Barcelona style cookies

(p) contains pork

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DRINKS

L V B

SPARKLING WINE

RED, WHITE & ROSÉ WINE

BUDVAR BEER

SPANISH G & T

MIMOSA

CAIPIROSKA

SANGRIA

MOJITO

APEROL SPRITZ

LA VINOTECA | BARCELONA

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PATATAS BRAVAS 2

Deep fried potatoes stuffed with spicy chili sauce

PA AMB TOMÀQUET 2

Crispy olive oil bread, tomato spread, olive oil & sea salt

ESCALIVADA 2.7

Roasted peppers and aubergines, garlic, parsley & toast

PADRÓN PEPPERS 2.5

With rock salt

GARDEN SALAD 2.5

Mixed leaves, asparagus, tomatoes, carrots, avocado, red onions, croutons & balsamic vinaigrette

APPLE & AVOCADO SALAD 4.7

With baby spinach, pear sorbet, pistachios & apple vinaigrette

MUSHROOM PAELLA 9.5

A Valencian favourite

SELECTION OF VEGAN FRIENDLY SIDES 2

Bravas chips

Steamed rice

Mashed potato

Pan-fried mushrooms

Grilled vegetables

Steamed vegetables

House salad

Tomato salad

Corn & black bean salad

FRUIT SALAD 3

Summer fruits & pineapple coulis

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GROUP DINING

TASTE OF LVB

PICOTEO TO SHARE

*Pa amb tomàquet, chicken wings,
patatas bravas, Spanish tortilla,
gambas al ajillo, escalivada,
garden salad*

THE MAIN EVENT

Your choice of one of the below items

Chicken paella

Zarzuela

Spatchcock chicken

Quinoa and goat cheese salad

GRAND FINALE TO SHARE

Crema Catalana

Dulce de leche pancakes

Torrejas

BD 12 ++ PER PERSON

SHARING MENU

Cheese lollipops
Garden salad
Padrón peppers
Pa amb tomàquet
Patatas bravas
Gambas al ajillo
Fried calamari
Chicken croquetas

Paella
with mixed leaf salad

Crema Catalana
Pa amb Xocolata

Mince pies and turrón
served with tea and coffee

BD 18 ++ PER PERSON

LA VINOTECA | BARCELONA

SIGNATURE MENU

CHOOSE ONE ITEM FROM EACH SECTION

TO START

Apple & avocado salad

House smoked salmon

Chicken croquetas

Grilled gambas with aioli

THE MAIN EVENT

Seafood paella

with mixed leaf salad

Ribeye steak

with chimichurri sauce and bravas chips

Spatchcock chicken

with mashed potatoes

Catch of the day

with grilled vegetables

THE GRAND FINALE

Crema Catalana

Apple tart

Ice cream selection

Cheese board

BD 20 ++ PER PERSON

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PASS AROUND BITES

FEELING PECKISH?

BD 12 ++ PER PERSON

Cheese lollipops
Pa amb tomàquet
Ceviche
Chicken croquetas
Mushroom croquetas
Chicken skewers
Spanish totilla
Anchovy crostini
Smoked salmon crostini
Lamb skewers
Beef mollete
Gambas skewers
Mini beef burger
Mini paella

LEAVING A LITTLE ROOM?

BD 8 ++ PER PERSON

Cheese lollipops
Pa amb tomàquet
Chicken skewers
Gambas skewers
Lamb skewers
Smoked salmon crostini
Chicken croquetas
Beef mollete
Mini paella

BEVERAGE PACKAGES

UNLIMITED FOR THREE HOURS

GOING HOME EARLY

BD 15 ++ PER PERSON

Budvar
Fetzer white
Fetzer red
House spirits
Soft drinks

STAYING OUT LATE

BD 25 ++ PER PERSON

Jean-Louis brut
Budvar
Fetzer white
Fetzer red
House spirits
Spanish G&T
Sangria
Mojito
Aperol Spritz
Caipiroska
Soft drinks