

Jardín del Alma Bar

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Freshly Squeezed Juices

- Revitalising – Vitamin C: grapefruit, carrot and parsley^o € 8
 - Equilibrium – Antioxidant: cabbage, apple, fennel and ginger^o € 8
 - Energy: pineapple, spinach, lettuce and mint^o € 8
 - Roots – Minerals: sweet potato, beetroot and carrot^o € 8
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Preserved Seafood

- Large cockles from the Galician estuaries^o € 5
 - White clams from the Galician estuaries^o € 15
 - Sardines in extra virgin olive oil^o € 9
 - Mussels in marinade^o € 7
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Tapas

- Cantabrian anchovy fillets (5 pieces)^o € 10
 - Russian potato salad with mini bread sticks^o € 5
 - Fried artichokes with *romesco* sauce^o € 8
 - Free-range chicken or Iberian cured ham croquette (1p.) € 2.5
 - Hummus with *carasatu* bread^o € 6
 - Guacamole with *carasatu* bread^o € 8
 - Eggplant in tempura with *romesco* sauce^o € 6
 - Folgueroles flatbread with tomato^o € 6
 - Señorío de Montaner Iberian acorn-fed ham^o € 18
 - Farmhouse cheese board^o € 16
 - Loin of smoked salmon with 6-grain toast and butter^o € 16
 - Homemade straw potatoes^o € 4.5
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Sandwiches

- Alma burger: with Tou dels Til·lers cheese, tomato confit and crispy onion € 14
 - GL club sandwich € 12
 - Alma BKN: Iberian and baked ham, Tou de Til·lers cheese and truffle € 10
 - Bread roll with omelette € 9
 - Sunflower seed bread with tomato, avocado, buffalo mozzarella and rocket^v € 9
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Salads*

- Organic quinoa with salmon, grapefruit, avocado and crispy onion^v € 12
 - Garden-fresh baby-leaf salad, sun-dried tomatoes, pumpkin seeds and burrata cheese^o € 10
 - Goats cheese salad, cured duck breast^o € 14
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Soups & Creams*

- Creamy artichoke soup with croutons^o € 9
 - Made to order fresh vegetable soup^o € 9
 - Pumpkin soup with ginger and pumpkin seeds^o € 9
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Hot Dishes*

- Norwegian salmon fillet, lentils cooked with fresh herbs^o € 14
 - Free-range chicken breast with mashed sweet potato and baby spinach leaves^o € 14
 - Spaghetti *aglio e olio* € 10
 - Pumpkin & parmesan ravioli € 12
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Desserts

- Homemade ice-creams and sorbets (2 scoops)^o € 5
 - Fonteta cottage cheese with marmalade^o € 6
 - Chocolate brownie with vanilla ice-cream € 6
 - Fruits of the forest in a strawberry infusion^o € 6
 - Cake/tart of the day € 5
 - Organic yoghurt with granola, cranberries and acacia honey^o € 6
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- * During restaurant hours
 - o Gluten-free option (available upon request)
 - v Vegan option (available upon request)
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Table _____ No. of Diners _____

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