

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

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

Tapas

- Cantabrian anchovy fillets (5 pieces)^o € 10
- Russian potato salad with mini bread sticks^o € 5
- Alma *brava potatoes*^o € 4.5
- Free-range chicken or Iberian cured ham croquette (1p.) € 2.5
- Hummus with carasatu bread^o € 6
- Guacamole with carasatu bread^o € 8
- Garden-fresh onion rings^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

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
- Flatbread with ventresca of tuna, piquillo peppers, mayonnaise and chilli € 9
- Sunflower seed bread with tomato, avocado, buffalo mozzarella and rocket^v € 9

Salads*

- Organic quinoa with salmon, grapefruit, avocado and crispy onion^o € 12
- Garden-fresh baby-leaf salad, sun-dried tomatoes, pumpkin seeds and burrata cheese^o € 10
- Niçoise: green beans, hard-boiled egg, tomato, ventresca of tuna and anchovy^o € 12
- Steamed aubergine with sesame vinaigrette, nuts and Fonteta cottage cheese^o € 10

Soups & Creams*

- Salmorejo (cream of tomato, bread, olive oil and garlic)^v € 9
- Beetroot gazpacho^v € 9
- Cream of spinach and coriander^o € 9
- Pumpkin soup with ginger and pumpkin seeds^o € 9

Hot Dishes*

- Supreme of Norwegian salmon with crunchy vegetable salad^o € 14
- Free-range chicken breast with mashed sweet potato and baby spinach leaves^o € 14
- Fresh spaghetti with seasonal sauce € 10
- Roast beef carpaccio with tartare sauce and pickles € 10

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
- Panna cotta with seasonal marmalade^o € 5

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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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