

COCKTAILS BY MANEL VEHI

APEROL SPRITZZ STARS 10,50 €

Aperol, grapefruit juice, cava Perelada Stars

DARK AND STORMY 10,50 €

Aged rum, lemon, Fever Tree Ginger Beer

PERALADA 10,50 €

*Vodka, St. Germain, berry juice, lime juice
simple syrup, lime foam*

DOLCE VITA 10,50 €

*Umeshu, fresh basil leaves, lime juice,
berry juice, Peralada Syrah vinegar, simple syrup*

GIMLET 10,50 €

Gin N°209, Rosolio di Bergamotto, simple syrup

VERMUT SOUR 10,50 €

*Rosso vermouth, lemon grass, tonka bean,
lime juice, simple syrup, egg white*

CARIBEÑO 10,50 €

*Santa Teresa aged rum, soursop juice,
lime juice, fresh mint, simple syrup*

CAP DE CREUS 10,50 €

*Gin N°209, lemon grass, ginger, rosemary
lime juice, grapefruit juice, simple syrup*

1979 10,50 €

*Umeshu, lime juice, simple syrup,
vanilla syrup, lemon San Pellegrino*

PISCO SOUR

Pisco, lemon, egg white, angostura 10,50 €

GIN TONICS PREMIUM SAN PELLEGRINO

No209	€13,80
BLUECOAT	€13,80
THE LONDON No1 BLUE	€13,80
MOM	€13,80
G'VINE	€13,80
MACARONESIAN	€13,80
BOTANIC	€13,80
OXLEY	€13,80
GINMARE	€13,80

VODKA TONICS PREMIUM SAN PELLEGRINO

BELVEDERE	€13,80
GREY GOOSE	€13,80
KREMLIN AWARD	€13,80

RUM

PAMPERO	€8,00
HAVANA 7 YEARS	€7,00
OPTHIMUS 15 YEARS	€12,50
SANTA TERESA	€8,00
ZACAPA 23 YEARS	€15,50

BLENDED WHISKY

NOMAD	€10,50
JOHNNIE WALKER black label	€11,50

MALT WHISKY

GLENMORANGIE	€12,50
MACALLAN AMBER	€13,50
YAMAZAKI 17 YEARS	€21,50
GLENROTHERS	€15,50

ISLAY WHISKY

ARDBERG 10 YEARS	€17,50
LAVAGULIN 16 YEARS	€17,50

BOURBON WHISKEY

JACK DANIELS	€9,50
MAKERS MARK	€9,50

FOR MEALS From 1pm to 10:30pm

Acorn-fed Iberian ham croquettes (8 units)	€12,00
Fried calamari	€17,50
Prawn tempura with coconut, honey and curry (6 units)	€14,50
Sardines marinated in citrus and ginger	€15,50
DO Dehesa Extremadura Iberian ham with tomato-rubbed pa de vidre (thin ciabatta-style bread)	€25,50
Assortment of Catalan cheeses (5 varieties) with toast	€16,00
Micuit duck foie gras with Empordà apple and black olive jam	€17,50
Local fresh anchovies with tomato-rubbed pa de vidre (thin ciabatta-style bread)	€17,00
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Burger with the works with Figueres onion jam, lettuce, tomato, barbecue sauce and chips	€16,00
Grilled ham and cheese sandwich	€8,50
Smoked salmon sandwich with lettuce, tomato, hardboiled egg, avocado, lime and cilantro mayonnaise	€8,00

[Check our restaurant's dessert menu](#)

CHEF'S TAPAS MENU

From 8pm to 10,30pm

COLD TAPAS

Crunchy pesto tagliatelle

Strawberry gazpacho shot
with fresh cheese foam

White asparagus with lime
and cilantro mayonnaise

Tuna tataki with melon chutney
and spiced oil

WARM TAPAS

Our version of the traditional potato
and onion omelet

Mini Girona beef hamburger
with barbecue sauce

Grilled octopus with hummus,
toasted corn and red pepper oil

Iberian ham croquettes

Tempura prawn skewer, yuzu sauce
and prawn powder

DESSERTS

100% Chocolate

Tiny sweet amuses-bouche

Selection of Perelada-Chivite wines

Price per person €35,00