

Summer Menu

Spicy Gordal Olives 6,00 €

Gordal olives seasoned with a spicy marinade.



Ajo Blanco with Salmon and Melon 12,00 €

Traditional cold almond and garlic soup, served with smoked salmon and fresh melon.



Confit Artichoke 8,50 €

Confit artichoke served with shaved cured ham and its own vinaigrette.



Rosellón-Style Marinated Anchovies 11,00 €

Vinegar-marinated anchovies served on crispy toasts, finished with a subtle citrus touch.



Burrata with Pumpkin Cream 12,00 €

Creamy Italian burrata served over a smooth pumpkin cream.



Aged Beef Carpaccio 16,00 €

Thinly sliced aged beef, carefully selected for its rich flavour and delicate texture.



Potato Chips with Escabeche Aioli 5,00 €

Crispy potato chips served with a unique escabeche aioli.



Iberian Ham 18,00 €

Served with *pan cristal* topped with fresh tomato.



Salmorejo 8,00 €

Traditional chilled tomato and bread soup, served with quail egg and shavings of Iberian ham.



Russian Salad with Guanciale 11,00 €

Traditionally prepared Russian salad, topped with crispy guanciale.



Octopus in Escabeche 18,00 €

Octopus marinated in a delicate escabeche sauce, served with fresh vegetables.



Roast Beef Tapa 14,00 €

Thin slices of roast beef, served with finely chopped pickles and red pesto.



Fuet Tartar 13,00 €

A twist on the classic tartar, made with fuet, delicately seasoned and served with cured e.g.



Picanha Tataki 15,00 €

Picanha seared tataki-style, full of flavour and served with yellow chilli tiger's milk and guacamole.



Salmon Tiradito 16,00 €

Beetroot-marinated salmon, served with avocado emulsion and cherry tomatoes.



Desserts

Lemon Pie Jar 8,00 €

Tres Leches Jar 8,00 €

Nutella Cheesecake Jar 8,00 €



Nuestros platos pueden adaptarse en función de los alérgenos e intolerancias.

Consulte con el camarero antes de realizar su pedido.



Cocktails

Aperol Spritz	16 €
Mojito	15 €
Mojito de fresa	16 €
Mojito de maracuya	16 €
Piña Colada	15 €
Mocktails	10 €
Margarita	15 €
Daiquiri	15 €
Moscow Mule	15 €
Mimosa	8,5 €
Espresso Martini	15 €
Hugo Spritz (Saint Germain)	14,5 €

Sangrías

Red wine sangría	22 €	15 €	6 €
Cava sangría	24 €	16 €	-

Beers

San Miguel Especial 0,5L	6,5 €
San Miguel	4,5 €
Coronita	5 €
San Miguel sin alcohol	4,5 €
Clara	4,5 €
Clara 0,5 L	6,5 €

Wines

White		
Mediterranean R.B.	23 €	5,5 €
I Heart Riesling	24 €	6 €
Monólogo Verdejo (D.O. Rueda)	24 €	6 €
I Heart Chardonnay	26 €	6,5 €
Rosé		
MIA Moscato	23 €	5,5 €
Monólogo Rosado (D.O. Rueda)	23 €	5,5 €
Red		
Mediterranean R.B.	22 €	5,5 €
I Heart Merlot	25 €	6 €
Cava		
Blanc de Blancs de Freixenet	27 €	6,5 €
Elyssia Grand Cuvée	28 €	7,5 €
Champagne		
Möet & Chandon Brut Imperial	67 €	-
Möet & Chandon ICE	85 €	-

Aperitif

Martini Bianco	9 €
Martini Rosso	9 €

Gin & Tonic

Puerto de Indias Strawberry	15 €	5 €
Beefeater	15 €	5 €
Bombay Sapphire	15 €	6 €
Martin Miller	16 €	6 €
Hendrick's	17 €	7 €
Gin Mare	15 €	6 €

Whisky · Ron · Vodka · Tequila

Whisky			
Ballantine's	15 €	9 €	4,5 €
Johnny Walker Red	15 €	10 €	5 €
Jack Daniel's (Tennessee)	16 €	11 €	6 €
Johnny Walker black 12 años	17 €	12 €	7 €

Ron			
Bacardi	15 €		5 €
Havana 3 años	16 €		5 €
Havana 7 años	17 €	12 €	7 €

Vodka			
Smirnoff	15€		5 €
Absolut	16€		6 €

Tequila			
Jimador	15€		5 €
Espolon	16€		6 €

Soft Drinks · Water · Juices · Lemonades

Classic lemonade & Passionfruit lemonade	6,9 €
Still mineral water ½	3,2 €
Sparkling water Vichy Catalan	3,2 €
Soft Drinks	3,5 €
Ginger Beer	3,5 €
Fuze Tea	3,5 €
Juices (orange, pineapple, peach)	4 €
Tonica Royal Bliss	5 €
Monster	5 €

10% VAT Included

Terraza **Rosellón** encourages the responsible consumption of alcohol. ***The sale and consumption of alcoholic beverages are strictly prohibited for anyone under the age of 18, even if accompanied by a parent or legal guardian.***

Rooftop Hours:

Bruch: from 10:00 a.m. to 12:30 p.m. | **Menu:** from 13:00 p.m. to 22:30 p.m.

