

KOMBUCHA

organic

Original from Manxuria, north-east of China, Kombucha was consumed since III a.c. century. The Chinese emperors named this drink "The elixir of life" for the energizing and digestive qualities. Fountain of Probiotics, Kombucha is alive, bubbly, naturally fermented with scoby (a colony of microorganisms), cane sugar and tea.

Our kombucha is fermented a second time adding organic juices to achieve our flavours.

GINGER	 33cl
HIBISCUS	3.95
FLOWERS	3.95
VERBENA	3.95

CIDER

MOOMA	 33cl	3.90
young and fruity, filtered and slightly gasified smith granny, gala, fuji, pink rosee apples · 6% alc		

wines

organic

RdA PANSA BLANCA white	13% alc.	no sulphates added	monovarietal pansa blanca d.o. alella · 2017	3.45	17.10
ÀNEC MUT rosé	12,5% alc.	garnacha, merlot, syrah, ull de llebre	d.o. penedès · 2018	3.50	17.25
SARAU black	14% alc.	garnacha, carinyena · d.o. empordà · 2018		3.70	18.30
CAN SUMOI ANCESTRAL sparkling wine		from the high lands	monovarietal montonega	3.75	18.40

COMBO DRINKS

MUSHUSHU	35cl	5.50
beer la salve autentica, lemon, golden syrup, soda syphon and mandarin		
MESTÍS-BLENDED	30cl	6.90
nómada reventoulet beer and founders' breakfast		
SHAMASH-MULE	24cl	6.10
ginger kombucha, vodka, golden syrup and cinnamon		
GINBUTXA	20cl	6.10
verbena kombucha, gin, lemon, angostura bitters and cucumber		
CANDY APPLE	22cl	6.25
mooma sider, founders dirty bastard beer and lemon		

COCKTAILS

KOMBUTXA MOJITO - alcohol free	29cl	5.50
hibiscus kombucha, aged rum, lemon, golden syrup, mint, angostura bitters		
KOMBUTXA MOJITO	29cl	5.95
hibiscus kombucha, aged rum, lemon, golden syrup, mint, angostura bitters		
BLACK WISKEY BEER	24cl	6.50
founders breakfast beer, Irish whiskey, golden syrup, cream and cocoa		
NEGRONI BEER-MOUTH	16cl	6.90
la salve autentica beer, black vermouthe, campari and mandarin		
RED FRUIT BREW	21cl	6.10
nómada reventoulet beer, blackberry liquor, vodka, lime, mint and raspberry		
WEISSE CUCUMBER	16cl	6.10
cyclic beer farm Xinu Xanu, gin, liquor st. germain, cucumber, lime and basil		
ISHTAR SOUR	23cl	6.90
cyclic beer farm Xinu Xanu, bourbon, lemon, golden syrup, angostura bitters and mandarin		

taxes included

-Handmade fermented beverages, no pasteurized and no sugars added-

BARREL BEER

tap		10cl	33cl	50cl
1	LA SALVE · AUTÉNTICA · BILBAO lager style · 5.0% alc. gold colour, bright, persistent, dense and creamy foam, malt flavours with a sweet note and bitter end	1.75	2.75	4.40
2	LA SALVE · MUNICH · BILBAO DUBBLE dubble style · 6.2% alc. dark gold colour with coper reflexions, distinctive malt caramel and cereal notes. mid body and final bitterness	1.90	2.85	4.50
3	KÖNIG · LUDWIG · BELGIUM WEISSBIER weissbier style · 5.5% alc. wheat, cloudy, dense and creamy foam, banana, vanilla and sweet notes, delicate flavour, little bitterness	1.95	2.95	4.65
4	NÓMADA · NATUREPILS · SABADELL pils style · 4.2% alc. pale yellow color, a cloudy spot. good foam little resistant. in the mouth floral and citrus touches	2.50	3.50	5.20
5	FOUNDERS · BREAKFAST · USA stout style · 8.3% alc. chocolate and coffee notes and cinnamon colour foam	4.20	6.50	---
6	FOUNDERS · KBS BARRICA BOURBON · USA barrel aged stout style · 11.8% alc. black, short shot, dense and creamy, fine foam, aromatized with chocolate and coffee, aged in bourbon boats	5.10	8.25	---
7	SOMA · PYRAMID · GIRONA ipa style · 6.7% alc. cloudy with peach color. the nose is a festival of citrus and tropical fruits. on mouth, intense with touches reminiscent of tangerine, mango and passion fruit	3.05	5.50	6.70
8	CLOUDWATER · GYLE 724 · ENGLAND pale ale style · 4.0% alc. ripe peach color, very balanced. classic long drink beer	2.90	5.05	6.10
9	NÓMADA · HANAMI · SABADELL  indian pale lager style · 5.8% alc. aromatized with yuzu and cherry flowers, orange colour, cloudy and mid foam, elegant, fresh, floral and spicy notes	2.45	3.40	5.40
10	BIRRIFFICIO LAMBRATE · PORPORA · ITALIA doppelbock style · 8.0% alc. amber color, quite cloudy. middle body highlights the taste of caramel, cookie and figs with a liquor finish	3.00	5.15	6.30
11	FOUNDERS · DIRTY BASTARD · USA scotch style ale style · 8.5% alc. dense and persistent, red honey colour and foam even darker, the malts resemble toffee, notes of coffee and liquorice	2.85	4.15	5.95
12	FOUNDERS · CENTENNIAL · USA ipa style · 7.2% alc. orange colour, floral and citric aromas, in mouth sweet notes that balances out with the moderate bitter end	2.85	4.15	5.95
13	NORTH BREWING · TRANSMISSION · ENGLAND ipa style · 6.9% alc. beer with little persistent foam. pale color. on nose herbaceous touches and ripe tropical fruit	3.00	5.15	6.30
14	CIERZO · BANG! BANG! · ZARAGOZA west coast ipa style · 6.5% alc. very classic style with little body and sweet balance of malts and amaragura of hops. little durable foam that does not leave indifferent	2.95	5.10	6.30
15	LA PLAGA · LAIKA VIRGIN · LA BISBAL D'EMPORDÀ ipa style · 8.2% alc. persistent foam beer with pineapple color. on mouth, medium body and large balance between ripe tropical fruits. final bitterness	2.95	5.10	6.30
16	CYCLIC BEER FARM · XINU-XANU · BARCELONA berliner weisse style · 4.0% alc. refreshing, pale and a bit cloudy, little foam, dominant lactobacillus, acid and salty notes	2.65	3.85	5.75

BOTTLE OR CAN BEERS

 Tasty juice · Neipa · Norway 6.0% alc.		6.95	50cl
 Steel cut · Oat pale ale · UK 4.2% alc. 	burnt mill	8.00	44cl
 Yeboah · Imperial Stout · Ireland 10.9% alc.	boundary	7.40	44cl
Nomada prosapia - Imperial stout - Sabadell 11% alc.	nómada	8.00	33cl
BdeGust · Lager · Girona 6.5% alc.		4.00	33cl
Drink'in · American wheat ale · Denmark 0.3% alc.	mikkeller	5.20	33cl
Enerjibajer · Wheat ale · Denmark 0.0% alc.	mikkeller	5.60	33cl
Red Poppin · Red flanders, barrel aged · USA 6.5% alc.	the lost Abbey	25.30	37.5cl

LAMBIQUES · laboured once a year with local wild yeasts and spontaneous fermentation

Oude Gueuze · Belgium 6.0% alc	oude beersel	20.45	75cl
Oude kriel · Belgium 6.0% alc.	oude beersel	23.95	75cl
Gueuze a l'ancienne · Belgium 7.0% alc.	tilquin	25.00	75cl
Bzart lambiek · Belgium 7.0% alc.	oude beersel	30.50	75cl

SOUR · acid, aged in barrels with little alcohol percentage. Is the oldest style of beer in the world

Cranberry 2016 · USA 6.9% alc.	cascade	30.40	75cl
Strawberry 2015 · USA 7.1% alc.	cascade	30.55	75cl
Funk metal · USA 8.2% alc.	jester king	35.20	75cl
Stout rullquin · Belgium 7% alc.	tilquin	27.40	75cl

SAISON · seasonal, rustic, high fermentation with aromas and spices, orange colours and cloudy










Mosaic saison · USA 6.5% alc.	anchorage		75cl
		25.20	

TAPAS

We propose you to combine our tapas with a selection of barrel beers to share and discover a great variety of dishes and beers.

pairing tap



spicy potatoes with sauce and "vera" paprika 	4.20	4
autumn salad 	5.75	8
carrot and cumin croquette 	1.50	8
russian salad with "picos" 	4.10	8
L'Escala anchovies and coca catalan tomato 	6.90	10
zucchini carpaccio with pesto and pine nuts 	5.95	13
nachos with cochinita pibil and guacamole	6.45	5
lamb "pinxo moruno" with tzatzika sauce	5.85	3
taco mountain and sea with roasted chicken and calamari 	4.95	12
Iberic ham, mozzarella and truffle sandwich 	6.75	11
llonguet bread 	1.80	






our kitchen is open

monday, wednesday, thursday, friday and eve of public holidays
17:30h to 23:30
saturday, sunday and public holidays
12:30h to 23:30h
tuesday closed





taxes included / extra charge on terrace 0.20€

pairing tap



oaks tail bao with pickles 	6.30	9
stir-fried vegetable bao with shitake mushrooms and peanut sauce 	5.25	1
ssam creole prawns 	5.50	14
marinated tuna with teriyaki sauce 	10.80	7
black garlic codfish 	9.40	2
old cow tataki with truffle parmentier (40 days maturation)	13.80	3

SWEET TAPAS

beer fruit with basil and mint 	4.10	16
baked apple bundle with cream 	3.85	7
chocolate, bread, oil and salt 	4.10	5
chocolate and black beer 	3.90	6

 vegetarian

allergens | **F** = fish **G** = gluten **E** = eggs **N** = nuts
S = soya **SF** = seafood **M** = milk