

COLD TAPAS

Bread with tomato	5,00 €
Bread with alioli	5,00 €
Cheese tasting (Manchego, Brie, Roquefort, Goat)	15,90 €
Iberian ham (100 g.)	23,90 €

HOT TAPAS

Homemade ham and veal croquette	3,90 €/u
Homemade croquettes with Gorgonzola	11,90 €
Spicy potatoes “bravas”	9,80 €
Fried empanada stuffed Argentinian style	4,80 €/u
Grilled Provolone cheese with rosemary honey and garlic	13,90 €
Chicken lollipop with curry mayonnaise	14,50 €
Gyozas: japanese dumplings (pork/vegetables)	11,60 €
Vietnamese vegetable nems	12,50 €
Salmon tartar baos with yogurt and mind sauce	14,90 €
Fried baby squid with black alioli (puntillas)	14,90 €

SALADS

Caesar salad with chicken, parmesan and croutons	16,90 €
Goat cheese salad, candied onions, sundried tomatoes with figs and walnut vinaigrette	17,50 €
Poke bowl salmon (salmon, quinoa, wakame, marinated onion, aubergine, spinach, dry fruits, edamame, candied cherry tomatoes, guacamole)	21,90 €

VEGANS

Indian curry with vegetables and basmati rice	16,90 €
Poke bowl vegan (quinoa, marinated onion, aubergine, spinach, carrot, dry fruits, edamame, candied cherry tomatoes, guacamole)	18,90 €
Quinoa, lentil and shiitake burger with nuts, vegan mayonnaise and fried sweet potato	18,90 €
Artichoke burger with mustard mayonnaise and fried sweet patato sticks	18,90 €

FISH

Fish and chips of hake, french fries and tartar sauce	17,90 €
Confit cod with baked potatoes	23,90 €
Grilled octopus with paprika oil and mashed potatoes	26,90 €

MEAT

Steak tartare (130g), fried egg and french fries	18,50 €
Beef burger with potato wedges (200 g.) (cheddar, bacon,caramelized onion & BBQ sauce)	18,90 €
Veal milanese with french fries	18,90 €
Neapolitan veal milanese with french fries (sweet ham, Mozzarella and tomato sauce)	20,50 €
Green curry thai chicken with basmati rice (spicy)	19,90 €
Oxtail stew with carrot puree	23,90 €
BBQ ribs with french fries	21,90 €
Lamb at low temperature with baked potatoes	23,90 €
Rossini beef tenderloin (foie gras and truffle sauce) with crushed potato and rosemary (220 g.)	29,50 €
Queen bife (500 g) with potato wedges and chimichurri sauce	39,80 €



Bo & Gola Pas de la casa
@boandgola



SOUPS & STEW

Homemade broth with meatballs and pasta	14,90 €
Onion soup with toast and melted cheese	15,90 €

EGGS

Fake spanish omelette (potatoes & onions) with egg at low temperature	8,90 €
Broken eggs with Iberian ham and french fries	17,90 €

PASTA & RICE

Pasta stuffed with ricotta and spinach with pomodoro sauce, pesto and burrata cheese	17,50 €
Classic meat cannelloni	17,50 €
Italian beef lasagne	18,90 €
Rice of the day	16,50 €
Yakisoba teriyaki chicken with vegetables	18,90 €
Shrimp yakisoba with vegetables	19,90 €

FOOD SIDES

Natural french fries	5,50 €
Sweet potato sticks	5,50 €
Mashed potatoes	5,50 €
Wok vegetables	5,50 €
Basmati rice	5,50 €
Green salad	4,50 €
Bread ration	2,50 €

Lactose free

Gluten free

Vegan

Cereals with gluten

Sesame

Fruit in shell

Crustaceans

Egg

Fish

Mustard

Milk

Celery

Peanut

Soy

Molluscs

Lupins

Sulfites

DESSERTS

Tarte tatin with: vanilla ice cream or whipped cream 🍌🍌🍌	7,00 €
Chocolate coulant with raspberry 🍌🍌🍌🍌🍌	7,00 €
Classic pavlova (baked, meringue, red berries, cream and foolproof crème anglaise) 🍌🍌	7,00 €
Cheesecake cup 🍌🍌🍌	7,00 €
Tiramisu 🍌🍌	7,00 €
Chocolate truffles 🍌	6,00 €
Ice cream and sorbets 🍌 (chocolate, vanilla, coffee, strawberry, raspberry, lemon, green apple)	6,00 €

COFFEES & INFUSIONS

Espresso	1,80 €
Macchiato	2,00 €
American coffee	2,20 €
Coffee with milk	2,50 €
'Carajillo'	3,00 €
Capuccino	3,50 €
Infusions	2,00 €
Twinings Teas	3,00 €
Irish Coffee	9.80 €

WINES

Red

Espeto Castilla	16,00 €	4,50 €
Pura Vida Costes del Segre	26,00 €	5,50 €
Juan Gil 12 mesos Jumilla	24,00 €	6,00 €
Lopez Cristobal Roble Ribera del Duero	23,00 €	6,00 €
El Buscador Crianza Rioja	22,00 €	5,50 €
Sierra Cantabria Reserva Rioja	36,00 €	
El nen del Celler Montsant	21,00 €	4,50 €
Onix Priorat	29,00 €	
Romanico Toro	29,00 €	
Domaine de la Janasse Côte du Rhône	28,00 €	6,00 €
Bastian Bordeaux	29,00 €	
La Linda Malbec	28,00 €	6,00 €
Norton Altura 2021 Malbec	36,00 €	

White

Espeto Castilla	16,00 €	4,50 €
Nekeas El Rincón Chardonnay Navarra	24,00 €	5,50 €
La Casa by Menade Verdejo Rueda	23,00 €	5,50 €
Leirana Albariño Rias Baixas	29,00 €	5,50 €
Domaine Laffitte Gascogne	22,00 €	5,50 €
Muscadet Ch.de L'Aujardière	23,00 €	6,00 €
Touraine Sauvignon Blanc Touraine	26,00 €	6,00 €
Fernlands Sauvignon Blanc Nueva Zelanda	30,00 €	

Rose

Espeto Castilla	16,00 €	4,50 €
Ullones Empordà	22,00 €	5,50 €
Esquisse Côte de Provence	26,00 €	6,00 €

Cava & Champagne

Familia Olivera Brut Cava	29,00 €	7,50 €
Monthuys Brut Reserva Champagne	60,00 €	11,00 €

LUNCH MENU

19,50 €

Starters

Salad: mezclum, spinach, quinoa, candied cherry tomatoes, burrata cheese and pesto vinaigrette 🍌🍌
Homemade broth with pasta 🍌
Chorizo and lentil stew
Fried eggs with serrano ham or chistorra sausage 🍌
Pasta of the day 🍌🍌
Chickpeas with curry and basmati rice

Main courses

Cannellonis with spinach and ricotta 🍌🍌🍌
Rice of the day
*Chicken milanese
*Pork knuckle in sauce
*Grilled veal "onglet" + supplement 2,00 €
*Entrecote steak (300 g) + supplement 4,50 €
*Fish of the day 🍌
*Sides: mashed potatoes, fried potatoes, basmati rice, sweet potato sticks or vegetables

Dessert or coffee

Homemade flan 🍌🍌
Dessert of the day 🍌🍌🍌
Chocolate truffles 🍌
Yogurt with flavored syrup (red fruits, strawberry or caramel) 🍌
Assorted ice cream: (chocolate, vanilla, coffee, strawberry, raspberry, lemon, green apple) 🍌

1 drink per person and 1 portion of bread included

DRINKS

Font Vella 50 cl.	3,00 €
Font Vella sparkling 36 cl.	2,80 €
Caña Estrella / Clara Estrella	3,50 €
Caña Ipa Complot	3,80 €
Jug Estrella 50 cl.	6,00 €
Beer Inedit by Ferran Adrià 33cl.	4,00 €
Estrella Galicia 33cl.	4,00 €
Coronita / Voll Damm 33cl.	4,00 €
Freedamm 33cl	4,00 €
Coca Cola / zero 35 cl.	3,30 €
Fanta (orange / lemon) 35 cl.	3,30 €
Sprite 35 cl.	3,30 €
Fuze Tea / Aquarius 30cl.	3,30 €
Cacaolat	3,00 €
Red bull	4,50 €
Juices: Orange, peach, pineapple, apple	2,80 €