

From the Bar

“Pà amb tomàquet” PB	4
Rustic sourdough bread PB	4
Brochette Can Bo XXL	4,5
Oyster Poget n.3, red berries, basil	7
Cantabrian anchovy 000 bruschetta, paprika butter	8
Russian salad, confit tuna belly fillets	9
Tomato salad, cherry tomato emulsion, spring onion, basil PB	12
Watermelon salmorejo, stracciatella, pesto, focaccia croutons V	13
Cecina from León, Finca Gramanosa olive oil, breadsticks (70g)	15
Jamón ibérico de bellota (40g)	18
Selection of 4 cheeses from La Teca, homemade jam	18
Beef steak tartare, anchovy sauce, egg yolk	19
Amberjack carpaccio, spicy oil, crispy corn	21

From the Kitchen

Braised chicken croquette	3,5
Can Bo patatas bravas, spicy sauce V	8
Crispy octopus brioche	8
Spanish omelette cooked on the spot with roasted red pepper V	11
Iberian pork serranito sandwich, peppers, melted cheese, Iberian ham	14
Porcini & roasted eggplant cannelloni V	15
Dry aged beef meatballs, shoestring fries	19
Grilled beef tongue, bagna cauda, pickled cabbage	20
Felicetti mezze manica with Iberian carbonara	21
Lorenzo's fresh tagliatelle, oxtail ragu	24
Red prawn socarrat rice, giant clam, aioli	26
Sea bass supreme "all’acqua pazza", potatoes and cherry tomatoes	30

From the Grill

Maitake mushrooms V	18
garlic sauce	
Scarlet prawns	19/u
“salmoriglio” sauce	
Cuttlefish	28
summer salad, cuttlefish emulsion	
Iberian pork	32
plum purée, confit piquillo pepper	
Wild turbot	70
sliced baked potatoes, Biscayne sauce	
Dry-aged Galician cow sirloin 500g	80
Dry-aged Galician cow ribeye 750g	120
house cut fries, Padrón peppers	
Japanese Wagyu A5 250g	80
Mediterranean ponzu, homemade pickles	

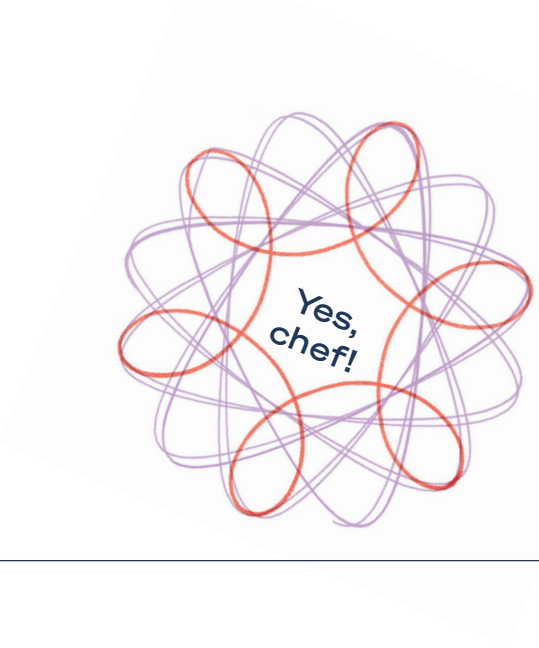


Chef's Menu €55

- Brochette Can Bo XXL
- Russian salad, confit tuna belly fillets
- Crispy octopus brioche
- Maitake mushrooms from the grill V
- Mezze maniche with Iberian carbonara
- Iberian pork
- Lorenzo's tiramisu V

Optional wine pairing +€25

*For the whole table, minimum two guests





Wine selection by glass

Sparkling wine

Sumarroca - Inalterat sense sulfits <i>D.O. Cava / Xarel·lo</i>	6,5	37
Josep Foraster - Cava Trepat Brut, 2022 <i>D.O. Cava / Trepat</i>	6,5	37
Taittinger - Taittinger Brut Reserva <i>A.O.C. Champagne / Chardonnay, Pinot Noir, Pinot Meunier</i>	16	95

Jerez wine

Harveys - Amontillado <i>D.O. Jerez / Palomino</i>	7	36
Harveys - Fino <i>D.O. Jerez / Palomino</i>	5	26
Harveys - Palo Cortado <i>D.O. Jerez / Palomino</i>	7	36

White wine

Art Laietà - Tallarol, 2023 <i>D.O. Alella / Pansa Blanca</i>	6	32
La Unidad - Sking or Queen Orange Wine, 2024 <i>D.O.P. Cebreros / Albillo Real</i>	5,5	26
Castillo de Monjardín - Chardonnay Gran Reserva, 2016 <i>D.O. Navarra / Chardonnay</i>	9	50
Prieto Pariente - O´Chan, 2025 <i>D.O. Bierzo / Godello</i>	6	31
La Marca di San Michele - Capovolto, 2024 <i>D.O.C. Marche / Verdicchio</i>	8,5	44

Rosé wine

Vinyes d'Olivardots - Rosa d' Àmfora, 2025 <i>D.O. Empordà / Carinyena gris</i>	6,5	30
Podere Cipolla - Rosa Dei Venti, 2023 <i>I.G.T. Emilia / Lambrusco Grasparossa</i>	7	36

Red wine

Alemaný i Corrió - El Microscopi, 2022 <i>D.O. Penedès / Cariñena, Merlot</i>	6,5	31
Art Laietà - Cau d´en Genís, 2023 <i>D.O. Alella / Garnatxa Peluda</i>	7,5	40
Amaren - Ángeles de Amaren, 2020 <i>D.O.Ca. Rioja, Álava / Tempranillo, Graciano</i>	9	48
Bodegas y Viñedos Ponce - Clos Lojen, 2024 <i>D.O. Manchuela / Bobal</i>	6	26
Terenzuola- Vermentino Nero, 2024 <i>I.G.P. Cinque Terre / Vermentino Nero</i>	9	49

Wines by the glass - Coravin selection

White

Terenzuola - Cinqueterre, 2024 <i>Cinque Terre / Bosco, Vermentino, Albarola,Ruzzese</i>	13
Red	
Ignios Orígenes- Vijariego Negro, 2021 <i>Ycoden / Vijariego Negro</i>	16
Ottin - Torette Superieur, 2023 <i>Valle d'Aoste, Torrette / Petit Rouge, Fumin, Cornalin</i>	11

Vermouth

Antica Formula	6
Martini Rubino	5
Martini Ambrato	5
Yzaguirre Rojo joven	4
Yzaguirre Blanco joven	4
Yzaguirre Rojo Reserva	5
Yzaguirre Blanco Reserva	5

Sangrías

Red wine sangría <i>Santa Teresa 1796 rum, amaretto, red vermouth, citrus fruit, orange juice, red wine</i>	
White wine sangría <i>Bombay Sapphire gin, white vermouth, orange liqueur, citrus fruit, orange juice, white wine</i>	
Cava sangría <i>Bombay Sapphire gin, white vermouth, orange liqueur, citrus fruit, orange juice, cava</i>	

From the Bar

“Pà amb tomàquet” (1) PB	4
Rustic sourdough bread (1 / 5) PB	4
Brochette Can Bo XXL (4 / 14)	4,5
Oyster Poget n.3, red berries, basil (12)	7
Cantabrian anchovy 000 bruschetta, paprika butter (1 / 2 / 3 / 4)	8
Russian salad, confit tuna belly fillets (1 / 3 / 4 / 14)	9
Tomato salad, cherry tomato emulsion, spring onion, basil (14) PB	12
Watermelon salmorejo, stracciatella, pesto, focaccia croutons (1 / 2 / 5 / 14)V	13
Cecina from León, Finca Gramanosa olive oil, breadsticks (70g) (1)	15
Jamón ibérico de bellota (40g) (1)	18
Selection of 4 cheeses from La Teca, homemade jam (1 / 2)	18
Beef steak tartare, anchovy sauce, egg yolk (1 / 3 / 4 / 14)	19
Amberjack carpaccio, spicy oil, crispy corn (4 / 14)	21

From the Kitchen

Braised chicken croquette (1 / 2 / 3 / 8)	3,5
Can Bo patatas bravas, spicy sauce (3 / 4 / 14) V	8
Crispy octopus brioche (1 / 2 / 3 / 12 / 14)	8
Spanish omelette cooked on the spot with roasted red pepper (3) V	11
Iberian pork sandwich, peppers, melted cheese, Iberian ham (1 / 2 / 3)	14
Porcini & roasted eggplant cannelloni (1 / 2 / 3) V	15
Dry aged beef meatballs, shoestring fries (1 / 2 / 8 / 14)	19
Grilled beef tongue, bagna cauda, pickled cabbage (2 / 12)	20
Felicetti mezze manica with Iberian carbonara (1 / 2 / 3)	21
Lorenzo's fresh tagliatelle, oxtail ragu (1 / 2 / 3 / 8)	24
Red prawn socarrat rice, giant clam, aioli (3 / 4 / 8 / 11 / 12)	26
Sea bass supreme all’acqua pazza, potatoes, cherry tomatoes (4 / 14)	30

From the Grill

Maitake mushrooms (2) V	18
garlic sauce	
Scarlet prawns (11)	19/ud
“salmoriglio” sauce	
Cuttlefish (12 / 14)	28
summer salad, cuttlefish emulsion	
Iberian pork (2 / 5)	32
plum purée, confit piquillo pepper	
Wild turbot (4 / 14)	70
sliced baked potatoes, Biscayne sauce	
Dry-aged Galician cow sirloin 500g	80
Dry-aged Galician cow ribeye 750g	120
house cut fries, Padrón peppers	
Japanese Wagyu A5 250g (1 / 7 / 14)	80
Mediterranean ponzu, homemade pickles	

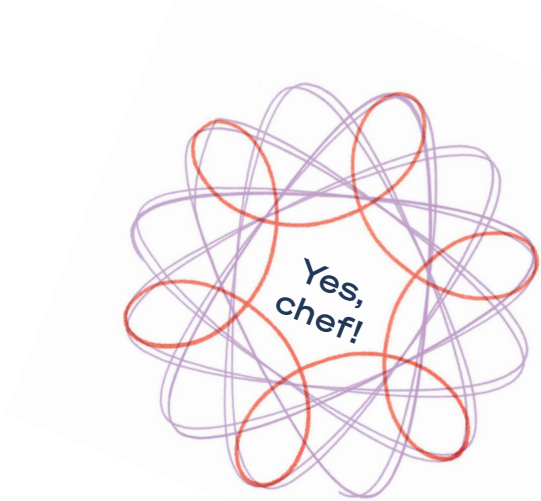


Chef's Menu €55

Brochette Can Bo XXL (4 / 14)
Russian salad, confit tuna belly fillets (1 / 3 / 4 / 14)
Crispy octopus brioche (1 / 2 / 3 / 12 / 14)
Maitake mushrooms from the grill (2) V
Mezze maniche with Iberian carbonara (1 / 2 / 3)
Iberian pork (2)
Lorenzo's tiramisu (1 / 2 / 3 / 5) V

Optional wine pairing +€25

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Yzaguirre Blanco joven	4
Yzaguirre Rojo Reserva	5
Yzaguirre Blanco Reserva	5

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White wine sangría (14) <i>Bombay Sapphire gin, white vermouth, orange liqueur, citrus fruit, orange juice, white wine</i>	
Cava sangría (14) <i>Bombay Sapphire gin, white vermouth, orange liqueur, citrus fruit, orange juice, cava</i>	