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**
Sea crackling, scarlet prawn emulsion, Oscietra caviar	**12**
Russian salad, confit tuna belly fillets	**9**
Tomato salad, spring onion, basil PB	**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	**22**

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 chanterelle mushrooms V	**15**
Iberian pork serranito sandwich, peppers, melted cheese, Iberian ham	**15**
Salt cod cannelloni, tomato béchamel, olive powder	**17**
Dry aged beef meatballs, shoestring fries	**19**
Callos stewed tripe with chickpeas, raw langoustines	**19**
Felicetti mezze manica with Iberian carbonara	**23**
Red prawn socarrat rice, giant clam, aioli	**28**
Lorenzo’s fresh tagliatelle with porcini mushrooms, 24-month-aged Parmesan	**29**
Sea bass supreme "all’acqua pazza", potatoes and cherry tomatoes	**32**

From the Grill

Scarlet prawns “salmoriglio” sauce	**19/u**
Maitake mushrooms V garlic sauce	**20**
Cuttlefish salad, cuttlefish emulsion	**28**
Iberian pork roasted pumpkin purée, confit piquillo pepper	**32**
Wild turbot sliced baked potatoes, Biscayne sauce	**70**
Dry-aged Galician cow sirloin 500g	**80**
Dry-aged Galician cow ribeye 750g house cut fries, Padrón peppers	**120**
Japanese Wagyu A5 250g Mediterranean ponzu, homemade pickles	**80**

Chef's Menu €60

Brochette Can Bo XXL
Russian salad, confit tuna belly fillets
Crispy octopus brioche
Maitake mushrooms from the grill V
Salt cod cannelloni, tomato béchamel, olive powder
Iberian pork
Lorenzo's tiramisu V

Optional wine pairing **+€25**

*For the whole table, minimum two guests

Please alert your server of any allergy or dietary concerns.

PB / PLANT BASED
V / VEGETARIAN

CanBo

Wine selection by glass

Sparkling wine

Sumarroca - Inalterat sense sulfits	**6,5**	**37**
D.O. Cava / Xarel·lo		
Sabaté i Coca - CastellRoig Rose Brut	**7**	**36**
D.O. Corpinnat / Garnacha, Trepat, Xarel·lo		
Taittinger - Taittinger Brut Reserva	**16**	**95**
A.O.C. Champagne / Chardonnay, Pinot Noir, Pinot Meunier		
La Marca di San Michele - Numero 7	**10**	**52**
I.G.T. Marche / Verdicchio, Montepulciano		

Jerez wine

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

White wine

Còsmic Vinyaters - Valentia, 2025	**9**	**48**
Empordà / Carinyena blanca		
Clos d'Agon - Valmaña Blanc, 2024	**8**	**41**
D.O. Catalunya / Viognier		
Casal de Armán - Pepe Carrasca, 2025	**7**	**39**
D.O. Riberiro / Treixadura		
Pedralonga - Marel Albariño, 2022	**10**	**52**
D.O. Rías Baixas / Albariño		
Terenzuola - Fosso di Corsano Reserva, 2023	**10**	**55**
D.O.C. Colli Di Luni / Vermentino		

Rosé wine

Vinyes d'Olivardots - Rosa d' Àmfora, 2025	**6,5**	**30**
D.O. Empordà / Carinyena gris		
Curii Uvas & Vinos - Curii Clarete, 2024	**9**	**47**
D.O.P. Alicante / Giró ros, Trepat, Malvasía		

Red wine

Collbaix - Raw Mandó, 2024	**8**	**40**
D.O. Pla de Bages / Mandó		
Clos de L´Obac - Usatges Negre, 2024	**10**	**68**
D.O.Q. Priorat / Garnacha, Tempranillo, Cabernet Sauvignon, Merlot, otras		
Campo Eliseo Lurton- Contracorriente , 2024	**7**	**33**
D.O. Toro / Tinta de Toro		
Telmo Rodríguez - Gaba, 2021	**6**	**27**
D.O. Valdeorras / Mencía		
Frontonio - Microcósmico Garnacha , 2024	**7**	**36**
I.G.P. Valdejalón / Garnacha		
Scarpa - Langhe Nebbiolo Bric Du Nota, 2023	**10**	**55**
D.O.C. Nebbiolo d´Alba, Piemonte / Nebbiolo		

Wines by the glass - Coravin selection

White

Mas de les Pereres - Nunci Blanc, 2012 **16**
D.O.Q. Priorat / Garnacha, Macabeo, Viognier, Pedro Ximénez
Terenzuola - Cinqueterre, 2024 **13**
D.O.C. Cinque Terre / Bosco, Vermentino, Albarola, Ruzzese

Red

Clos De L´Obac - Clos De L´Obac, 2015 **20**
D.O.Q. Priorat / Garnatxa, Cabernet Sauvignon, Syrah, Merlot, Carinyena
Castello Tricerchi - Brunello di Montalcino, 2018 **18**
D.O.C.G. Brunello di Montalcino / Sangiovese Grosso

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 **12**

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

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OPENING HOURS: 12.30PM TO 12AM
(KITCHEN: 12.30PM TO 10.30PM)