



WELCOME

TO THE "BARRI" OF SPICES



TOP  BARS



50 *Discovery*
BEST

SIGNATURE COCKTAILS €12.-



CELTA PULPERIA BAR - 0,0

180m  3 min.

Cumin Vodka. Laphroaig 10 Whisky. Tomato Juice. Kimchi.

Pickle Brine. Octopus, Pearl Onion, Piparra Pepper, Anchovy & Olive Skewer.

Inspired by their tender octopus and the Bloody Mary. Salty | Spicy | Acidic.



BAR BRUTAL

130m  2 min.

Maker's Mark Bourbon infused with Foie Gras. Port Wine Reduction. Angostura Bitters.

Inspired by the complexity of their organic wines. Velvety.



MARLOWE

260m  4 min.

400 Conejos Mezcal. Cocoa Campari. Carpano Rosso Vermouth infused with Mushrooms.

Knorr Broth Powder. Inspired by the flavor profile of their cocktails. Bitter | Sweet | Umami.



CASA PERRIS - 0,0

230m  4 min.

Roku Gin. Italicus Rosolio di Bergamotto. Palo Santo Cordial. Mediterranean Herb Blend.

Royal Bliss Tonic Water. Inspired by the aromas of the legendary shop. Sweet | Aromatic.



JON CAKE

200m  3 min.

Blue Cheese Roku Gin. Citrus Acids. Simple Syrup. María Cookie with

Salted Chocolate. Inspired by their iconic cheesecakes. Sweet | Acidic | Salty.



GALERIA MAXO

50m  1 min.

Laphroaig 10 Whisky. Mionetto Aperitif. Freixenet Cava. Soda. Fresh Ginger.

Electric Flower Gummy Candy. Inspired by their striking designs. Sparkling | Electric.



DEMASIE - 0,0

10m  0 min.

Maker's Mark Bourbon. Laphroaig 10 Whisky. Disaronno Amaretto. Butter.

Lemon & Honey. Egg White.

Inspired by their world-famous Cinnamon Roll. Sweet | Low Acidity | Creamy.



FARMACIA AGRAMONTE - 0,0

100m  2 min.

Toki Whisky. Laphroaig 10 Whisky. Salted Honey Syrup. Fresh Ginger Juice.

Lime Juice. Inspired by homemade remedies. Bitter | Spicy | Smoky.

DISARONNO



TOKI
SUNTORY
WHISKY



Maker's
Mark

LAPHROAIG



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MADE WITH LOTS OF LOVE €12.-



BRUNELLS

60m  1 min.

Nutmeg Vodka. Licor 43. Espresso Coffee. Salted Tonic Syrup.

Inspired by their award-winning pastry café. Sweet | Creamy.



PICASSO MUSEUM

80m  1 min.

Lilou Oyster Gin. Freixenet Cava. Acid Solution. Tarragon.

Inspired by the artwork "Still Life". Acidic | Salty | Strong | Refreshing.



BAR DEL PLA

110m  2 min.

Fundador Double Wood Brandy. Lime Juice. Simple Syrup. Egg White.

Pedro Ximénez. Palo Cortado. Ruby Port. Nutmeg.

Inspired by their carefully selected wines. Acidic | Sweet | Balanced.



LA FABRICA - 0,0

160m  3 min.

Flor de Caña 12-Year Rum infused with Chimichurri. Angostura Amaro. Banana Shrub.

Dulce de Leche Syrup. Panela. Lime Juice.

Inspired by Argentine gastronomy. Bitter | Sweet | Fruity.



UAO VINTAGE

100m  2 min.

Spicy Tamarind Gran Malo Tequila Liqueur. Chipotle Chili Smoke Liqueur. Tarragon Cordial.

Tonic Water. Inspired by the elegance of Italian fashion. Sweet | Smoky | Subtly Spicy.



LA CAMPANA

70m  1 min.

Torres 15 Brandy. Campari Bitter. Rosso Vermouth. Peanut Butter.

Inspired by the most traditional nougats. Sweet | Velvety.

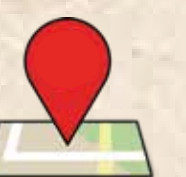


XXX TATTOO

100m  2 min.

The Rat Orange Ratafia. Defrente Tequila. Coffee Liqueur, Orgeat & Nori Seaweed. Lime Juice. Fresh Mint. Squid Ink Bitters.

Inspired by tattoo ink. Sweet | Balanced | Surprising.



MYKA SLASH

10m  0 min.

Charly's Chocolate Gin. White Vermouth. Greek Yogurt. Mint. Cucumber. Lemon.

Lemongrass Syrup. Inspired by the most popular Greek yogurt. Sweet | Frozen | Subtle.



Charlie's

DEFRENTE®

ROYAL
BLISS

RON
Flor de Caña

THE
RAT

ESTD 1750
FUNDADOR
SHERRY CASK



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MOST SOLD € 13.-

#CURRYQUIRI

Brugal Double Reserve Rum. Mount Gay Barbados Rum. Carpano Dry. Curry. Lime Juice. Citrus Smoke Bubble.

Especcarium Bar's signature cocktail. Spiced | Fresh | Aromatic.



CAMP NOU

Engine Gin. Harveys Fino Wine. Fresh Herb Syrup. Lemon Juice.

Antonio Naranjo's world-renowned signature cocktail. Balanced | Fresh.

DRAFT COCKTAILS

TAMA-RICO

€ 12.-

Gran Malo Tamarind Tequila Liqueur. Sauza Tequila. Beet Juice. Bols White Cacao Liqueur. Grapefruit Soda. Vegetable Umami.

CONDE BRANCA

€ 11.-

Fernet Branca. Branca Menta. Thomas Henry Watermelon & Cherry Blossom Soda. Saline Solution.

PORN HUB

€ 12.-

Finlandia Vodka. Orange, Carrot, Turnip & Ginger Shrub. Passoã Passion Fruit Liqueur. Vanilla Syrup.

JAMON DE MONO

€ 11.-

Fundador Double Wood Brandy. Bols Banana Liqueur & Banana Juice. Peanut Butter. Citrus.

CHICANO

€ 12.-

Maker's Mark Bourbon. Unión Mezcal. Lime Juice. Bell Pepper & Cilantro.

WASABI SMASH

€ 10.-

Roku Gin. Lime Juice. Wasabi & Basil.

MOUNT GAY
Barbados Rum
EST 1703

**GRAN
MALO**

BRUGAL
• LA PERFECCIÓN DEL RON •

PASSOÃ
THE PASSION DRINK

FINLANDIA

FERNET-BRANCA

ENGINE
FUEL THE DREAM



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CLASSICS

PALOMA:	Derechito Tequila. Royal Bliss Grapefruit Soda.	€ 12.-
OLD FASHIONED:	Maker's Mark Bourbon. Angostura Bitters. Sugar. Orange Peel.	€ 14.-
MARGARITA:	Derechito Tequila. Triple Sec. Lime Juice.	€ 11.-
ESPRESSO MARTINI:	Vodka. Tía María Coffee Liqueur. Espresso.	€ 11.-
CARAJILLO 43:	Licor 43. Espresso.	€ 11.-
DRY MARTINI:	MG Gin. Carpano Dry Vermouth.	€ 14.-
PORN STAR MARTINI:	Vodka. Chinola Passion Fruit Liqueur. Vanilla Syrup. Freixenet Cava.	€ 14.-
NEGRONI:	Roku Gin. Campari Bitter. Vermouth.	€ 11.-
BOULEVARDIER:	Michter's Single Barrel Rye. Campari Bitter. Vermouth.	€ 14.-
HIGH-BALL:	Bushmills Black Bush Irish Whiskey. Vichy Catalan.	€ 11.-
LAST WORD:	Citadelle Gin. Green Chartreuse. Lemon Juice. Maraschino.	€ 13.-
PISCO SOUR:	Altos del Carmen Pisco. Lemon Juice. Sugar. Egg White. Angostura Bitters.	€ 11.-
WHISKEY SOUR:	Maker's Mark Bourbon. Lemon Juice. Sugar. Egg White.	€ 11.-
DAIQUIRI:	Ámbar Santísima Trinidad Rum. Lime Juice. Sugar.	€ 11.-
MOJITO:	Flor de Caña 4 White Rum. Lime Juice. Sugar. Mint. Royal Bliss Soda.	€ 11.-
TRINIDAD SOUR:	Maker's Mark Bourbon. Angostura Bitters. Lime Juice. Orgeat Syrup.	€ 20.-
HANKY PANKY:	Hendrick's Another Gin. Sweet Vermouth. Fernet Branca.	€ 14.-
FERNET COLA:	Fernet Branca. Coca-Cola.	€ 10.-
SPRITZ:	Mionetto Spritz. Freixenet Cava. Royal Bliss Soda.	€ 11.-
GIN TONIC:	Hendrick's Gin. Royal Bliss Tonic Water. - - O,O: Tanqueray.	€ 10.-

OTHER **CLASSICS** OR DIFFERENT DRINKS

PLEASE ASK OUR **TEAM**.



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PREMIUM SELECTION



SCOTLAND

MACALLAN 12 € 19.-

MACALLAN 15 € 50.-

MACALLAN 18 € 110.-

LAPHROAIG 25 € 113.-

JAPAN

HAKUZHU 12 € 42.-

HAKUZHU 18 € 221.-

YAMAZAKI 12 € 47.-

YAMAZAKI 18 € 190.-

LUXURY HIGH BALL: Hibiki Japanese Whisky. Le Tribute Olive Soda. € 20.-

Prices are based on a 50ml serving.

Spherical Ice € 3.-

MEXICO

TEQUILA 1800 GUACHIMONTON 50ml. € 32.-

WINES

RED WINE CASA BOHER GRAN RESERVA € 46.-

60% Malbec, 25% Merlot, 15% Cabernet Franc. Valle de Uco, Mendoza, Argentina.

WHITE WINE A. ROCA RESERVA DE FAMILIA € 42.-

80% Chardonnay, 20% Pinot Noir. Cañada Seca, San Rafael, Mendoza, Argentina.

SEGURA VIUDAS BRUT RESERVA HEREDAD € 40.-

75% Macabeo, 25% Chardonnay. Torrelavit, Barcelona, Catalonia, Spain.

Freixenet



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THE USUALS

HEINEKEN BEER BOTTLE . 330ML. - 0,0 € 5.-

HOUSE VERMOUTH. € 5.- ADICIONAL GILDA € 2.-

WINE BY THE GLASS – SEGURA VIUDAS HEREDAD. € 6.-
RED OR WHITE FROM CATALONIA.

CAVA BY THE GLASS. € 5.-
FREIXENET BLANC DE BLANCS.

SOFT DRINKS 200ML. € 3.-
COCA-COLA, COCA-COLA ZERO, SODA WATER, GINGER BEER,
TONIC WATER, ROYAL BLISS GRAPEFRUIT SODA, VICHY CATALAN.

STILL WATER 330ML. € 3.-

SNACKS ALL DAY

MARINATED OLIVES · MIX OF MARINATED OLIVES · € 5.-

KIMCHI OLIVES ·
MIX OF OLIVES IN HOMEMADE KIMCHI SAUCE · € 5.-

MEDITERRANEAN CHEESE BITES · CHEESE CUBES MARINATED IN
EXTRA VIRGIN OLIVE OIL, OREGANO, AND CRUSHED CHILI · € 6.-

CLASSIC GILDAS · OLIVE, PIPARRA PEPPER, ANCHOVY, AND
CHEESE WITH MEDITERRANEAN SAUCE (2U) · € 6.-

CRUNCHY POTATO CHIPS · THICK-CUT CHIPS FRIED IN VEGETABLE
OIL, SERVED WITH ESPINALER SAUCE AND PIPARRA PEPPERS · € 6.-

MEDITERRANEAN HUMMUS · CHICKPEA HUMMUS WITH
VEGETABLE STICKS AND TOASTED PITA BREAD · € 12.-

IBERIAN BIKINI SANDWICH · SOFT SANDWICH BREAD WITH TRUFFLE
SAUCE, CHEDDAR AND BRIE CHEESES, FIG JAM, AND IBERIAN HAM · € 9.-

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TO SHARE

SELECTED IBERIAN HAM · HAND-CUT IBERIAN HAM SERVED WITH TOASTED BRIOCHE BREAD, GRATED TOMATO, AND PIPARRA PEPPERS · € **26.-**

PREMIUM CHEESE BOARD · GOURMET CHEESE SELECTION WITH DRIED FRUITS AND SPICY JAM · € **21.-**

TAKE AWAY & SHOP

PIN ESPECIARIUM BAR

€ **5.-**

TAPS TAKE AWAY 125ML BOTTLE.

€ **8.-**



WE HOPE EVERY MOMENT
WAS WORTH LIVING.

By ANTONIO NARANJO AND THE ESPECIARIUM TEAM.