

WELCOME TO DOS CUCHARAS

*A project with its own essence, a new way of travelling with the palate and
understanding gastronomy focused on market and seasonal cuisine*

Eat and feel at home!

2025 CUCHARAS

C A R T A S A N T C U G A T

LITTLE THINGS TO SHARE

TOASTED BREAD 5
with tomato and extra virgin olive oil

IBERIAN HAM 28
100% acorn-fed D.O Guijuelo machine-cut (90 gr.)

SALTED ANCHOVY 000 - 4 loins 16
Santoña with olive oil and pepper

RUSSIAN SALAD 11.5
Dos Cucharas with a touch of truffle and tuna belly

SQUID 19.5
andalusian style with kimchi sauce and citrus touches

PATATAS BRAVAS Dos Cucharas 9.5
with mild aioli and brava sauce and piparra

BLACK PORK SOBRASADA 14.5
grilled with honey accompanied by grilled bread

BIQUINI 14
of Angus cured beef jerky, maux brie and truffle honey

*Bread service baked in a wood-fired oven
and our smoked butter* 3/P.P.

Gluten free bread 4

HOT AND COLD STARTERS

DUCK FOIE GRAS 26
homemade with pistachio crust,
fruit textures and walnut bread

TOMATO SALAD 22
with vine peaches, figs, buffalo stracciatella
and basil

ROASTED LEEKS 17.5
with buffalo stracciatella, praline, hazelnut crunch
hazelnut and basil crisp

POTATO FOAM 16
with 63º egg, foie gras and Perigourdine sauce

EGGS FROM HAPPY HENS 16.5
with fried potatoes and sobrasada or butifarra
sausage from Cal Rovira's perol (your choice)

MORELS 28
in cream with foie gras and meat juice

WITH 2025 DEDOS

CROQUETTE 3.5/Ud.
with roast chicken and Joselito ham

COD FRITTER - 1 piece 4
with saffron aioli

OUR GILDA - 1 piece 7.9
anchoa, piparra, bonito y aceitunas sobre pan de coca
con tomate

BRIOCHE 12
with red tuna tartar, white chocolate and lime



PASTAS AND RICE

CANELON with foie gras sauce, roasted mushrooms and roast juices	24
RIGATONI with creamed morels and foie sauce	24
MELOSIOUS RICE (25 min.) of Bresse Mont Royal pigeon with mushrooms and foie gras	32
MELOSIOUS RICE (25 min.) with red prawns, langoustine, salicornia, lemon and mild aioli	32
DRY RICE (25 min. / 2 pax) with perol sausage, chicken thigh and seasonal mushrooms	28 p.p.

MEAT

BEEF SIRLOIN STEAK from Gerona Rossini style with foie gras, brioche and Perigourdine sauce	32
SIRLOIN STEAK TARTAR of sirloin steak with foie micuit, french fries and toast (with grilled marrow + 4.9)	28
DUCK MAGRET with plum hoisin, spring onion, cucumber and its juices accompanied by an Asian broth	27
RACK OF SUCKLING LAMB with herb and pistachio crust, organic vegetables and their juices	34
CHATEAUBRIAND for 2 persons (550 g. +-) of wood-fired veal with Béarnaise sauce served with 'art a la table' with fries and piquillo peppers	36 p.p.
THE MILANESE "elephant's ear" of loin with low temperature egg and truffle	32

FISH FROM OUR COAST

NATIONAL LOBSTER (recommended for 2 persons) with fried eggs and fried potatoes our way	75
SUPREME OF HAKE prepared Mediterranean style with roasted tomato, rosemary, olives and lemon and spinach catalan style	32
FROM THE FISH MARKET (IN SUPREME)	s.m.
OVEN ROASTED with potato, tomato, Figueres onion, tomato and olives.	
GRILLED with organic vegetables and 'romesco' sauce.	

EXTRA GARNISHES

OUR FRENCH FRIES	7
SPINACH with sultanas, pine nuts and parmesan cheese	8
MASHED POTATOES homage to Robuchon	8
MINI VEGETABLES AND MUSHROOMS sautéed seasonal	12
FRESH LETTUCE with its dressing made from pickle juice	7



DESSERTS

*IT IS NECESSARY TO ASK FOR DESSERTS IN THE ORDER.

SOUFFLÉ 14.5

of orange and Grand Marnier with Bourbon vanilla ice cream (30 min.)

Pairing with *Château de l'École. Sauternes 2019 - Muscadelle, Sauv. Blanc, Sauv. Gris i Sémillon* 7.5

COULANT 11.5

70% chocolate with red fruits and hazelnut ice cream (20 min.)

Pairing with *Lustau. Pedro Ximénez San Emilio - Pedro Ximénez.* 8.5

CUSTARD 10.5

creamy with Bourbon vanilla, lime zest and toffee.

Pairing with *Hetzsölö. Szamorodni Sweet 2017 - Furmint* 8

FRENCH TOAST "TORRIJA" 11

made with homemade brioche bread, caramelised and toasted with meringue ice cream (20 min.)

Pairing with *Oremus. 6 puttonyos 2013 - Furmint, Hárslevelű, Sargamuskotaly i Zéta* 16

CHEESE CAKE Dos Cucharas 10.5

with red fruits

Pairing with *Espelt Viticultors. Airam Garnatxa en Solera - Garnatxa* 7

OUR TROUFFES - 1 piece 2.5

chocolate with a touch of Maldon salt

Pairing with *Celler de Capçanes. Garnatxa Dolça de Capçanes - Garnatxa.* 6

RASPBERRY SORBET 8.5

with cava brut nature

LEMON SORBET 8.5

with fresh mint and lime zest washed down with aged rum

Ask for our selection of ice creams and sorbets 7.5

ESPRESSO MARTINI 12

This drink was created by Miguel Tudela in the late 1980s at Fred's Club in London for a young woman who asked for something that would 'wake me up and then destroy me'.

1980s at Fred's Club in London for a young woman who asked for something that would 'wake me up and then destroy me'. The drink saw its popularity grow in the early 2020s. This popularity was greeted with nervousness on the part of bartenders due to the time and effort required to prepare the drink.