

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!

DOS CUCCHARAS

C A R T A B A R C E L O N A

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.)

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

SQUID 19.50
andalusian style with kimchi sauce and citrus touches

PATATAS BRAVAS Dos Cucharas 9.50
with mild aioli and brava sauce and piparra

BLACK PORK SOBRASADA 14.50
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

WITH DEDOS

CROQUETTE 4/Ud.
of Joselito iberian ham

CROQUETTE 3.50/Ud.
rice black pudding with sour apple compote

SALTED ANCHOVY 000 - 1 loin 4.90
Santoña in sweet brioche and smoked butter

COD FRITTER - 1 piece 4
with saffron aioli

OUR GILDA - 1 piece 8
anchoa, piparra, bonito y aceitunas sobre pan de coca
con tomate

BRIOCHE 12
with red tuna tartar, white chocolate and lime

BAO BREAD 6.90
with iberian jowl, caramelised onion with black beer
and mustard

HOT AND COLD STARTERS

“COLL DE DAMA” FIGS 22
roasted with comte cheese, iberian ham
and pine nuts

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

ROASTED LEEKS 17.50
with buffalo stracciatella, praline, hazelnut crunch
hazelnut and basil crisp

WHITE AUBERGINE 18.50
with sage yoghurt, pumpkin seeds and granola,
fried sage and chlorophyll oil

EGGS FROM HAPPY HENS 16.50
with fried potatoes and sobrasada or butifarra
sausage from Cal Rovira's perol (your choice)



PASTAS AND RICE

CANELON 24

with foie gras sauce, roasted mushrooms and roast juices

LASAÑA 19.50

cardinal style with chicken ragout and sheep's milk cheese

FIDEOS A LA CAZUELA (min 2 pax) 18.50

with Iberian ribs and truffled sausages

MELOSIOUS RICE (25 min.) 32

of Bresse Mont Royal pigeon with mushrooms and foie gras

MELOSIOUS RICE (25 min.) 32

with red prawns, langoustine, salicornia, lemon and mild aioli

DRY RICE (25 min. / 2 pax) 28 p.p.

with perol sausage, chicken thigh and seasonal mushrooms

EXTRA GARNISHES

OUR FRENCH FRIES 7

SPINACH 8

with sultanas, pine nuts and parmesan cheese

MASHED POTATOES 8

homage to Robuchon

MINI VEGETABLES AND MUSHROOMS 12

sautéed seasonal

FRESH LETTUCE 7

with its dressing made from pickle juice

MEAT

BEEF SIRLOIN STEAK 32

from Gerona Rossini style with foie gras, brioche and Périgourdine sauce

SIRLOIN STEAK TARTAR 28

of sirloin steak with foie micuit, french fries and toast (with grilled marrow + 4.8)

DUCK MAGRET 27

with plum hoisin, spring onion, cucumber and its juices

RACK OF SUCKLING LAMB 34

with herb and pistachio crust, organic vegetables and their juices

CHATEAUBRIAND for 2 persons (550 g. +-) 36 p.p.

of wood-fired veal with Béarnaise sauce served with 'art a la table' with fries and piquillo peppers

CHULETA 12.50/100

of Portuguese Turin beef selection Max&Meat matured for 80 days g

TOMAHAWK 6.5/100g.

from Friesian cow with 25 days of maturity

THE MILANESE 32

"elephant's ear" of loin with low temperature egg and truffle

BEEF MINI-HAMBURGER - 2 pieces 19.50

cwith smoked cheddar, pickles, our sauce and homemade bread



CAVIAR

WOOD-FIRE OVEN BREAD - 1 bite 25
with salted butter, Maldonado and Osetra Caviar

OYSTER "Kys n. 2" 16.5/Ud.
with Caviar Osetra

CAVIAR OSETRA 30g/85
50g/135
con cuchara de nacar, blinis
y crème fraîche hecha en casa

RIGATONI 85
with cream and Caviar Osetra

FRIED EGGS 85
with asparagus or red prawns (your choice) and
Caviar Osetra

LAMB OF VEAL MOLLEJA - 2 bites 48
grilled with Caviar Osetra

FISH FROM OUR COAST

HAKE 32
fried in green clam sauce

BLACK BELLY MONKFISH 38
grilled Bilbaina style

WHOLE GALICIAN WILD TURBOT 95/Kg.
grilled whole, open and finished at the table with its
own pil pil (+- 1,5 kgs)

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.

SEAFOOD FROM OUR COASTS

NATIONAL LOBSTER for 2 persons 75
with fried eggs and fried potatoes our way

RED SHRIMP- 4/5 Units s.m.
from Palamós grilled or boiled - 200 g.

CRAYFISH (Min. 2 PIECES) s.m.
grilled open on the back - per piece

OYSTER "Kys no2" 5.90
natural with lemon and pepper

OYSTER "Kys no2" 5.90
with ponzu sauce and spring onions

OYSTER "Kys no2" 5.90
grilled with butter

TASTING OF OUR 3 OYSTERS 16.50



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"

made with homemade brioche bread, caramelised and toasted with meringue ice cream (20 min.) 11

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

CHEESE CAKE Dos Cucharas

with red fruits 10.5

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

OUR TROUFFES - 1 piece

chocolate with a touch of Maldon salt 2.5

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

RASPBERRY SORBET

with cava brut nature 8.5

LEMON SORBET

with fresh mint and lime zest washed down with aged rum 8.5

Ask for our selection of ice creams and sorbets

7.5

ESPRESSO MARTINI

12.9

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.