

## CAVA AND CHAMPAGNE

Oriol Rossell Brut Cuvée Especial 2022 - (DO Cava)

Varieties: Xarel·lo, Macabeu, Parellada  
7€/28€

Oriol Rossell Brut Nature 2021 - (DO Cava)

Varieties: Xarel·lo, Macabeu, Parellada  
30€

Oriol Rossell Brut Rosat 2022 - (DO Cava)

Varieties: Pinot Noir, Garnatxa Negra  
8€/32€

Lanson Le Black Label - (AOC Champagne)

Varieties: Chardonnay, Pinot Noir, Pinot Meunier  
100€

## FORTIFIED WINES

Alvear Fino CB - (DO Montilla-Moriles)

Varieties: Pedro Ximénez  
6€

Alvear Pedro Ximénez de Añada 37.5Cl. 2019 - (DO Montilla-Moriles)

Varieties: Pedro Ximénez  
8€

## RED WINES

Jean Leon 3055 Petit Verdot - Merlot 2022 - (DO Penedès)

Varieties: Merlot, Petit Verdot  
7€/28€

Purgatori 2021 - (DO Costers del Segre)

Varieties: Garnatxa Negra, Carinyena  
55€

Famille Perrin Côtes du Rhône Réserve Rouge 2021 - (AOC Côtes du Rhône Villages - Vall del Roine)

Varieties: Syrah, Garnatxa Negra, Mourvèdre  
29€

Malpastor Crianza 2020 - (DOC Rioja)

Varieties: Ull de Llebre  
26€

## WHITE WINES

Famille Perrin Côtes du Rhône Réserve Blanc 2023 - (AOC Côtes du Rhône Villages - Vall del Roine)

Varieties: Garnatxa Blanca, Viognier, Roussanne, Marsanne  
7€/28€

Clos Ancestral Blanc 2022 - (DO Penedès)

Varieties: Xarel·lo, Forcada  
29€

Waltraud 2023 - (DO Penedès)

Varieties: Riesling  
49€

Dopff Au Moulin Pinot Blanc Tiré Sur Lies 2021 - (AOC Alsace) 29€

Varieties: Pinot Blanc  
29€

## ROSÉ WINES

Jean Leon 3055 2023 - (DO Penedès)

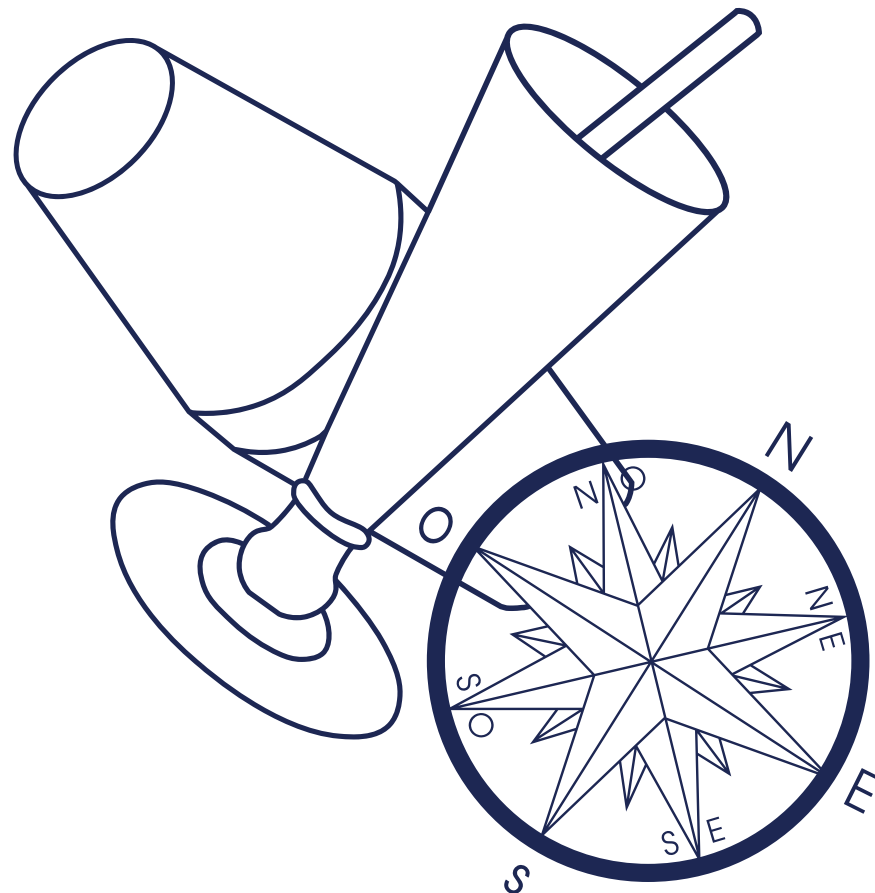
Varieties: Pinot Noir, Garnatxa Negra  
7/28€

Studio By Miraval 2023 - (AOC Côtes de provance)

Varieties: Garnatxa Negra, Cinsault, Rolle, tibouren  
32€

# BOADAS

TERRASSA



## TERRASSA DUQUESA

At the Duquesa Boadas terrace, instead of innovating, we prefer to renew. You will find traditional dishes from Catalan and Mediterranean cuisine, prepared with ideas and techniques that enhance what was already excellent. All under the guidance of chef Toni Romero, recognized by the Michelin guide.

## Tapas

### Iberian Ham Croquette

·Gluten, Egg, Dairy·  
2.50€

### Prawn Croquette

·Gluten, Egg, Dairy, Fish·  
2.50€

### Gorgonzola Croquette

·Gluten, Egg, Dairy·  
2.50€

### Cod Brandade

·Glúten, Pescado, Lácteo·  
7.50€

### Anchovy Marriage ·Unidad·

·Sulfitos, Pescado·  
6.25€

### Artichoke Gilda ·Two units·

·Gluten, Egg, Dairy·  
5.50€

### Grandmother's Olives

·Sulfitos·  
3.00€

### Tomato Bread

·Sulfitos, Fish·  
3.50€

### Millionaire's Pâté

·Moluscos, sulfitos, Pescado, Lácteo·  
9.00€

## Cured Meats and Cheeses

### Arturo Sánchez Iberian Ham

25.0€

### Secallona by Cal Rovira

13€

### Catalan Cheese Platter

18€  
·Dairy·

## Oysters and Caviar

### Natural Oyster

·Mollusk·  
4.50€

### Oyster with "Mignonette" Sauce

·Sulfites, Mollusk·  
4.50€

### Oyster with "Aguachile"

·Mollusk·  
4.50€

### Oyster with 5g Caviar

·Mollusk, Fish·  
16€

### Toast with Pancetta and 5g Caviar

·Fish, Gluten·  
15€

### Can of Caviar 10gr

·Fish·  
22€

## Tasting with Cocktails

A selection of Seven courses paired with drinks  
designed by Boadas

75€

## Starters

### Caesar Salad Version 2.0

·Fish, Dairy, Egg, Gluten·  
12.00€

### Butterfish Ceviche with Avocado and Corn

·Fish·  
19.00€

### "Vitello Tonnato" with Cured Tuna Belly

·Fish, Egg, Sulfites·  
18.00€

### Steak Tartare with Smoked Butter and Anchovies

·Fish, Dairy, Gluten, Egg·  
19.00€

## Hot Dishes

### Pastrami Sandwich with Chipotle Mayonnaise and Pickles

·Gluten, Egg, Sulfites·  
12.00€

### Pork Rind Sandwich with Payoyo Cheese and Romesco

·Glute, Sulfites·  
12€

### Boadas Burger with Cheddar, Pickles, and Rhubarb Ketchup

·Gluten, Sulfites, Dairy, Egg, Mustard·  
15€

### Confit Ribs with Mustard and Honey Sauce, Ras El Hanout, and Cauliflower

·Gluten, Dairy·  
22€

### Galician-style Grilled Octopus with Potato and Lemon Purée

·Fish·  
22€

## Desserts

### Apple Crisp with Vanilla Ice Cream

·Gluten, Dairy·  
7.00€

### Two Chocolate Tart with Lime Touch

·Dairy·  
4.50€

### Ice Creams

·Dairy·  
4.50€