
Windsor Menu

- served to the whole table - available until 15 minutes before the kitchen closes

menu	65.00 €
with 3 Windsor wines	95.00 €
with 3 Premium wines	125.00 €

Artichoke carpaccio, Reixagó cheese and pine nuts vinaigrette - Veg Dc Cn Gf

Semi-firm egg, Maresme peas, pork, and truffle - Gf Dc

Black Angus beef 22 hs 70°C with organic vegetables - Gf

Warm chocolate crunchies olive oil + salt - Veg Dc

Fleca Balmes white bread - Drinks not included -

Gran Windsor Menu

- served to the whole table - available until 30 minutes before the kitchen closes

menu	95.00 €
with 4 Windsor wines	135.00 €
with 4 Premium wines	175.00 €

Artichokes carpaccio, Reixagó cheese and pine nuts vinaigrette - Veg Dc Cn Gf

Sea urchin stuffed with its own cream - Gf Dc

Semi-firm egg, Maresme peas, pork, and truffle - Gf Dc

Vacuum bass, morel mushrooms and white asparagus stew - Gf Dc

Black Angus beef 22 hs 70°C with organic vegetables - Gf

Lemon cream with meringue - Veg Gf Dc

Hazelnut coulant with passion fruit contrast - Veg Dc Cn

Fleca Balmes white bread - Drinks not included -

Tapas and bite-size appetisers



Macerated red tuna cubes, carrot puree and “escabeche” (2 pieces)	15.00 €
Special nº3 oysters (Normandia), Ponzu and spring onion sauce (3 pieces)	15.00 €
Grilled scallops, streaky bacon and sea and mountain juice (1 pieces) - Gf	6.90 €
Sea urchin stuffed with its own cream, crispy seaweed and sesame (1 pieces) - Gf Dc	6.65 €
Raf tomatoes with pickled vegetables and bonito belly - Gf	16.10 €
Anchovies from L’Escala (El Xillu 000) with virgin olive oil (4 fillets) - Gf	14.00 €
Cured acorn-fed iberian ham D.O. Guijuelo and tomato bread	18.80 € / 26.80 €
Grandmother’s cod fritters (6 pieces) - Dc	15.30 €
Carn d’olla and ham croquetes (4 pieces) - Dc	14.00 €
Eggplant fritters with drops of mató cheese and honey (6 pieces) - Veg Dc	14.50 €
Tempura fried “calçots” with romesco sauce (4 pieces) - Veg Cn	14.40 €

It is winter...

Raff tomato with seasonal greens (peas, fava beans, snowpeas...)	- <i>Veg Gf</i>	23.80 €
Green salad with homemade tuna belly and green mojo	- <i>Veg</i>	19.70 €
Artichoke carpaccio, pine nuts, truffle vinaigrette and Reixagó cheese	- <i>Dc Gf Cn Veg</i>	22.70 €
Roman-style artichoke with cured yolk and Perigord sauce	- <i>Dc</i>	22.50 €
Semi-firm egg, Maresme green peas, pork chunks and sliced black truffle	- <i>Dc</i>	27.50 €
Meat ball with little Christmas broth and chickpeas	- <i>Dc Cn</i>	19.90 €
Meat, mushrooms and cabbage ravioli with poultry and ginger broth	- <i>Dc</i>	22.30 €
Octopus, truffled parmentier, mushrooms and pistachios	- <i>Cn Gf Dc</i>	25.80 €
“Del Senyoret” sea food creamy rice	- <i>Gf</i>	29.70 €
Escudella (Christmas’s soup) rice with cabbage and marrow	- <i>Gf</i>	26.60 €
Turbot, smoked butter, capers and lemon zest	- <i>Gf Dc</i>	34.10 €
Catalan style Cod (cocochas, spinach juice, dry raisins, pine nuts, spicy touch)	- <i>Gf Cn</i>	29.80 €
Vacuum bass, morel mushrooms and white asparagus stew	- <i>Gf Dc</i>	32.80 €
Monkfish, “suquet” casserole juice and prawn tartar	- <i>Cn</i>	35.40 €
Ox tail and Priorat wine stew cannelloni	- <i>Dc</i>	25.90 €
Black Angus rib steak, cooked at 70°C for 22 hours with organic vegetables	- <i>Gf</i>	33.50 €
Beef tenderloin steak tartare, potato rösti and toasts	- <i>Dc Cn</i>	30.20 €
Hare Royale style with beetroot tartar	- <i>Dc</i>	32.80 €
Venison Loin, quince and pepper sauce	- <i>Dc Gf</i>	34.60 €

In Windsor we mostly cook in the moment. Please let us know about any dietary restrictions and we'll happily make sure we adapt our dishes to suit your needs.

Gf gluten-free **Veg** vegetarian **Dc** dairy contains milk derivatives **Cn** contains nuts

— Prices include VAT —

Breads from the 1909 Fleca Balmes Bakery



Long-fermented white sourdough bread baked in a stone oven	<i>Piece, 60 grs.</i>	2.60 €
Semi-whole wheat sourdough bread with nuts baked in a stone oven	<i>Quarter of chusco loaf, 95 grs.</i>	3.95 €
Pan con tomate bread topped and virgin arbequina oil	<i>Slices, 150 grs.</i>	6.55 €
Gluten-free pan de payés rustic bread	<i>Slice, 50 grs.</i>	2.60 €
Toasted, long-fermented white bread, garlic and arbequina oil	<i>Slices, 150 grs.</i>	5.50 €
Two butters: Natural and smoked	<i>50 grs.</i>	3.90 €

Our selection of cheeses

seasonal cured cheeses made from milk of the best sheeps

3 cheeses 13.50 € / **5 cheeses** 20.00 € / **7 cheeses** 28.00 €



Our desserts

Seasonal fruit salad - <i>Veg Dc</i> <i>with blood orange sorbet</i>	12.50 €
Lemon cream - <i>Veg Gf Dc</i> <i>meringue, orange caramel and crumble</i>	13.50 €
Matcha tiramisu - <i>Veg Dc Gf</i> <i>with a white chocolate touch</i>	13.50 €
Millefeuille with cream and organic strawberries - <i>Veg Dc</i> <i>crispy puff pastry, semi-sweet cream and strawberries from Maresme</i>	14.70 €
Hot chocolate casserole (preparation 15 min) - <i>Gf Veg Dc Cn</i> <i>70% chocolate, fondant heart</i>	14.70 €
Hazelnut coulant (preparation 15 min) - <i>Dc Cn Veg</i> <i>with passion fruit contrast</i>	15.70 €

Artisan ice creams and sorbets

<i>Ice Creams: Vanilla / Gianduja / Caramel / Pistachio /</i>	<i>half portion</i>	8.30 €
<i>Chocolate with cocoa nibs (vegan) - Dc Cn</i>		
<i>Sorbets: Blood Orange / Lemon / Raspberries - Dc Cn</i>	<i>full portion</i>	11.90 €