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## Windsor Menu

- served to the whole table -

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

**Our red salad; tomatoes, red onions, strawberries, raspberries, olive oil caviar, spicy touch...** - Veg Cn

**Anglerfish, leek, seafood, green curry and spirulina** - Gf Dc

**Suckling pig cannelloni, cheese fondant, juice from the cooking** - Dc

**Lemon cream, pineapple chunks, basil water and crumble** - Veg Gf Dc

*Fleca Balmes white bread - Drinks not included -*

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## 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 €

**Our red salad; tomatoes, red onions, strawberries, raspberries, olive oil caviar, spicy touch...** - Veg Cn

**“Ajoblanco” with fresh red tuna dices, fresh mango and raisins** - Cn Gf

**Anglerfish, leek, seafood, green curry and spirulina** - Dc Gf

**Km 0 Prawn head’s creamy rice** - Gf

**Pigeon, duck liver and Cabernet Sauvignon vinegar** - Gf Dc

**Raspberries sorbet with Requit cheese** - Dc Gf Veg

**Hot chocolate casserole** (preparation 15 min) - Gf Veg Dc Cn

*Fleca Balmes white bread - Drinks not included -*

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## Tapas and bite-size appetisers



<b>Pistachio macerated red tuna cubes</b> (2 pieces) - Cn	15.00 €
<b>Special nº3 oysters (Normandia)</b> (3 pieces)	15.00 €
<b>Grilled scallops, Café Paris-Barcelona butter</b> (1 piece) - Gf Dc	6.90 €
<b>Prawn Km 0. Head grilled, tail in tartar</b> (1 piece) - Gf	10.00 €
<b>The best tomato, strawberries, onion and home confit tuna</b> - Gf	16.10 €
<b>Cured acorn-fed Iberian ham D.O. Guijuelo and tomato bread</b>	18.80 €/26.80 €
<b>Anchovies from L’Escala (El Killu 000) with virgin olive oil</b> (4 fillets) - Gf	14.00 €
<b>Eggplant fritters with drops of mató cheese and honey</b> (6 pieces) - Veg Dc	14.50 €
<b>Grandmother’s cod fritters</b> (6 pieces) - Dc	15.30 €
<b>Carn d’olla and ham croquettes</b> (4 pieces) - Dc	14.00 €
<b>Grilled duck liver, mango and citrus</b> - Gf Dc	21.30 €

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## It is summer...

<b>Tomato soup, mini scallop's burger and celery-lime sorbet</b>	- <i>Dc</i>	24.90 €
<b>Our green salad; lettuce, seasonal greens, green salmorejo, crispy bread chunks...</b>	- <i>Veg</i>	18.55 €
<b>Our red salad; tomatoes, red onions, strawberries, raspberries, olive oil caviar, spicy touch...</b>	- <i>Veg Cn</i>	20.30 €
<b>Baked bone-in tenderloin with oyster tartare and mustard</b>	- <i>Gf</i>	23.10 €
<b>Meatball salad with pickled vegetables and chickpeas</b>	- <i>Cn Dc</i>	19.80 €
<b>"Ajoblanco" with fresh red tuna dices, fresh mango and raisins</b>	- <i>Cn Gf</i>	24.40 €
<b>Lobster, leek and carrot ravioli, lobster head's sauce</b>	- <i>Dc</i>	32.20 €
<b>Mountain style rice with mushrooms, baby lamb cheeks and tarragon</b>	- <i>Gf</i>	32.90 €
<b>Km 0 prawn head juice creamy rice</b>	- <i>Gf</i>	34.70 €
<b>Monkfish and hake traditional "Sarsuela"</b>	- <i>Cn</i>	34.50 €
<b>Cod "Barcelona XX century". Confit. Served with a delicate garlic mousseline</b>	- <i>Gf</i>	30.00 €
<b>Grilled turbot, pil-pil sauce, cauliflower and orange</b>	- <i>Gf Dc</i>	34.50 €
<b>Anglerfish, leek, seafood, green curry and spirulina</b>	- <i>Gf Dc</i>	36.80 €
<b>Tuna belly on the grill with pickled carrot pure</b>		38.20 €
<b>Black Angus rib steak, cooked at 70°C for 22 hours with Eco vegetables</b>	- <i>Gf</i>	33.50 €
<b>Beef tenderloin steak tartare, potato rösti and toasts</b>	- <i>Cn Dc</i>	29.20 €
<b>Half roasted pigeon with duck liver and corn. Cabernet Sauvignon vinegar sauce</b>	- <i>Dc Gf</i>	32.00 €
<b>Milk-Fed lamb shoulder, with samfaina (Maresme vegetables sofrito)</b>	- <i>Gf</i>	37.60 €
<b>Suckling pig cannelloni, cheese fondant, juice from the cooking</b>	- <i>Dc</i>	25.90 €

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 —

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## Breads from the 1909 Fleca Balmes Bakery



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

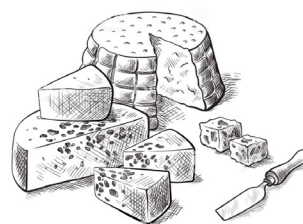
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## Our selection of cheeses

*seasonal cured cheeses made from milk of the best sheeps*

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



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## Our desserts

<b>Seasonal fruit salad</b> - Veg Dc <i>with passion fruit sorbet</i>	13.50 €
<b>Spiced mango soup</b> - Veg Gf Dc <i>with lemon verbena ice-cream</i>	13.50 €
<b>Lemon cream</b> - Veg Gf Dc <i>pineapple chunks, basil water and crumble</i>	13.50 €
<b>Ullastret fresh cheese</b> - Veg Gf Dc <i>raspberries sorbet, red fruits, mint and citric zest</i>	13.50 €
<b>Millefeuille with cream and ECO strawberries</b> - Veg Dc <i>crispy puff pastry, semi-sweet cream and Maresme strawberries</i>	14.70 €
<b>Matcha tiramisu</b> - Veg Dc Gf <i>with a white chocolate touch</i>	13.50 €
<b>Hot chocolate casserole</b> (preparation 15 min) - Gf Veg Dc Cn <i>70% chocolate, fondant heart</i>	15.70 €

### Artisan ice creams and sorbets

<i>Ice Creams: Bourbon Vanilla / Gianduja (Chocolate and Hazelnut) / Chocolate with cacao nibs (vegan) / Lemon Verbena</i> - Dc Cn	1/2 ració 8.30 €
<i>Sorbets: Passion Fruit / Raspberries</i> - Dc Cn	1 ració 11.90 €