



**MENU**



Bienvenidos al bar Raval.

Compartir la mesa,  
alargar la conversaci3n entre tapas, botellas y aperitivos.  
Empezar con un vermut bien fr3o, con su oliva...

Esa es la aut3ntica receta espa1ola de la felicidad.

Salud!

Bienvenidos al bar Raval.

Sharing the table,  
stretching out the conversations  
between tapas, bottles, and small dishes.  
Starting with a well-chilled vermouth, with its olive...

That is the authentic Spanish recipe for happiness.

Salud!


## VERMUT

*Spiced aperitif made from wine*

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**Vermut from the tap (Rot)** 5

**La Copa** 6  
*Aged in former sherry barrels – spicier & more complex*

 **El Yayo** 8  
*Vermut · Gin · Soda · Olives*

**Vermouth with soda or tonic** 7.5

# NON-ALCOHOLIC

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**Filtered water still / sparkling** 0.25/0.7l 1.7/ 4

**Vichy Catalan** 7

*Spanish mineral water with natural, strong carbonation*

**Fritz Cola regular/zero** 0.33l 5.70

**Fritz lemon soda** 0.33l 5.70

**Fever tree** 0.25l 4.50

*Fever Tree tonic, ginger beer or ginger ale*

**Juices straight or as a spritzer** 0.25/0.5l 4 / 5.7

*Rhubarb · Apple · Mango · Orange*

**Cupra Limonade** 5.5

*Vichy Catalan infused with ginger and lime*



## Beer

*Draft beer*

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**Raval Pils** 0.3/0.5l 4/5

**Estrella Galicia** 0.3/0.5l 5/6

**Beer with lemonade/  
shandy** 0.3/0.5l 4.5/5.7

**Estrella Galicia 0.0** 0.33l **Bottle** 4.2

# WINES BY THE GLASS

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## SPARKLING START CAVA 0.1L

### Terrabona Brut

6

Macabeo · Parellada ·  
Xarel·lo

*D.O. Cava*

Notes of green apple, pear  
and citrus fruits

### Terrabona Rosé

6

Trepat · Monastrell ·  
Garnacha

*D.O. Cava*

Aroma of red fruits with  
floral nuances

### Cero Coma Brut

5.5

#### NON-ALCOHOLIC

Macabeo

*D.O. Valencia*

Notes of citrus fruits and  
green apple

## WHITE WINE 0.2L

### All day long Verdejo

7

Verdejo **BIO**

*D.O. Valencia*

Fresh, fruity, light acidity and  
a long finish

### Las cuadras

7.5

Viognier - Macabeo

*D.O. Costers del Segre*

Fresh. Peach, yellow fruits,  
floral notes, balanced

### Latido de Sara

7.5

Chardonnay - Viura

*D.O. Navarra*

Light, creamy, well  
balanced, fresh

### 7103 Prensal Blanc

8.5

Prensal - Giró Ros

*D.O. VdT Mallorca*

Young, fresh and delicate  
aromas

### Marieta

9.5

100% Albariño

*D.O. Rías Baixas*

Peach, tropical fruits, slightly  
off-dry

### Eira dos Mouros

7

Treixadura · Godello ·

Albariño · Loureiro · Caiño

Branco · Torrontés

*Adegas Galegas D.O. Ribeiro*

Aromatic and floral, with  
elegant freshness and a refined  
structure

## RED WINE 0.2L

|   |     |   |   |
|---|-----|---|---|
|  <b>Aduna</b>               | 8   | <b>Compartir Joven</b>  | 7 |
| <i>Tempranillo</i><br><i>D.O. Rioja Alavesa</i><br><i>Full-bodied, silky, with woody notes</i>              |     | <i>Merlot · Syrah · Tempranillo</i><br><i>D.O. Somontano</i><br><i>Silky, velvety and very pleasant</i> |   |
| <b>Arbre Negre</b>  | 8.5 | <b>Latido de Sara Wild Garnacha</b>   | 7 |
| <i>Callet · Tempranillo · Merlot</i><br><i>D.O. VdT Mallorca</i><br><i>Round, soft tannins, long finish</i> |     | <i>100% Garnacha</i><br><i>D.O. Navarra</i><br><i>Balanced between intense fruit and acidity</i>        |   |

## ROSÉ WINE 0.2L

|   |   |   |   |
|---|---|---|---|
| <b>Crush</b>  | 7 | <b>Rosé Petit Celler</b>  | 8 |
| <i>100% Garnacha</i><br><i>D.O. Somontano</i><br><i>Pale, dry, Provence style</i> |   | <i>100% Mantonegro</i><br><i>D.O. VdT Mallorca</i><br><i>More intense, smooth, slightly sweet</i> |   |



**Still craving more?  
Take a look at our bottle menu.**

# COCKTAILS

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## RAVAL SPECIALS

|  |         |      |
|--|---------|------|
| <b>Tinto de Verano</b>   | 0.25/1l | 6/22 |
| <i>Red wine · Lemon soda Light &amp; refreshing</i>  |         |      |
| <b>Sangria Premium from Mallorca</b>   | 0.75l   | 27   |
| <i>7103 Petit Celler</i>   |         |      |
| <b>Chilcano</b>  |         | 10   |
| <i>Pisco Sol de Plata · Ginger Ale · Limette · Angostura</i>   |         |      |
| <b>Monte &amp; Tonic</b>   |         | 9    |
| <i>Amargéro Montenegro · Tonic</i>   |         |      |
|  <b>Unser Spritz with Amargéro</b> |         | 9    |
| <i>4 cl Amargéro · Cava · Soda · Orange</i>  |         |      |

## CLASSICS & TWISTS

|   |  |    |
|---|--|----|
| <b>Moscow Mule</b>                              |  | 11 |
| <i>Vodka · Lemon juice · Spicy Ginger</i>       |  |    |
| <b>Negroni on tap</b>                           |  | 10 |
| <i>Campari · Vermut · Gin</i>                   |  |    |
| <b>Espresso Martini</b>                         |  | 13 |
| <i>Espresso · Kahlúa · Vodka</i>                |  |    |
| <b>Pisco Sour</b>                               |  | 12 |
| <i>Pisco Sol de Plata · Lemon juice · sugar</i> |  |    |

## GIN TONIC with FEVER TREE MED

|  |  |    |
|--|--|----|
| <b>Gin Xoriguer</b>                                    |  | 10 |
| <i>Strong citrus notes from Menorca</i>                |  |    |
| <b>Gin Mare</b>  |  | 14 |
| <i>With notes of rosemary and thyme from Barcelona</i> |  |    |
| <b>Gin Raval</b>                                       |  | 13 |
| <i>Mountain herbs, fresh and lively on the palate</i>  |  |    |

## REFRESHING 0%

|  |  |     |
|--|--|-----|
| <b>Brisa del Mar</b>                                   |  | 8.5 |
| <i>non-alcoholic Cava · San Bitter · Soda · Orange</i> |  |     |
| <b>Pink Panter</b>                                     |  | 9   |
| <i>Hibiskus with FEVER TREE MED</i>                    |  |     |
| <b>VirGIN tonic</b>                                    |  | 9   |
| <i>Gin 0'0 with FEVER TREE MED</i>                     |  |     |

# APERITIFS

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**Olivas** 5

*Olives*

**Pa amb tomàquet o amb allioli mallorquí** 4.5

*Bread with tomato or aioli from Mallorca* 1,7

**R Patatas bravas** 7

*Fried potatoes with aioli and salsa brava* 7

**Pimientos de Padrón** 8

*Green peppers*

**Pincho de Tortilla** 7

*Spanish potato omelette* 3,7

**R Croquetas caseras** 2.5

*Homemade croquettes:* *Per piece*

*Cod* 1,3,4,7

*Ham* 1,3,7

*Blue cheese and quince* 1,3,7

**Dátiles con bacon** 7.5

*Dates wrapped in bacon* 1,2

**Boquerones crujientes con salsa andaluza** 8.5

*Fried anchovies with Andalusian sauce* 1,3,4,7,10

**Chorizo a la sidra asturiana (picante)** 8

*Paprika sausage cooked in cider (spicy)* 12

**Boquerones en vinagre** 8

*Anchovies marinated in vinegar* 4,12

**Ensaladilla de patata y atún con piparras y picos** 7.5

*Spanish potato salad with tuna, Basque green peppers and breadsticks* 4,12

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**Queso Manchego** 8,5 **Jamón Ibérico** 16

**con picos**

*Aged cheese from the La Mancha region with breadsticks* 7

**Selección Especial**

*D.O. Extremadura, Hand-cut with breadsticks*

# OUR TAPAS

Actually meant for sharing

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## VEGETARIAN

- R** **Queso de cabra asado con mermelada de tomate y miel** 10.5  
*Grilled goat cheese with honey, tomato jam and fresh herbs* 7
- Hinojo salteado, hummus, almendras, alcaparras y polvo de naranja** 9.5  
*Sautéed fennel with hummus, roasted almonds, capers and orange powder* 11,12
- Calabacines asados con pesto rojo de Manchego y altramuces** 9  
*Roasted zucchini with red Manchego pesto and lupins* 7,8,13
- Flor de alcachofa templada con criolla de pimientos, avellanas y croutons** 9.5  VEGAN  
*Warm artichoke heart with marinated peppers and onions, hazelnuts and croutons* 1,8,12
- R** **Yuca crujiente con mojo canario de aguacate y lima** 8  VEGAN  
*Crispy cassava sticks with Canarian avocado-lime mojo* 4,7
- Remolacha, dressing cítrico y yogur cremoso de eneldo** 8  
*Beetroot with citrus dressing and creamy dill yogurt* 7,5



## FISH & SEAFOOD

- R** **Calamares fritos con alioli negro** 11.8  
*Fried calamari rings with black aioli* 1,7,14
- Gambas al ajillo** 12.8  
*Prawns in garlic oil* 2,12
- Pulpo crujiente con patatitas al pimentón, algas y salsa picantona** 16  
*Crispy octopus with potatoes, La Vera paprika, seaweed and spicy emulsion* 7,12
- Filete de lucioperca con cremoso de coliflor y verduritas** 14  
*Pike-perch fillet with creamy cauliflower purée and seasonal vegetables* 14

## MEAT

- Albóndigas con salsa de tomate** 8  
*Meatballs in tomato sauce* 1,3,7,12
- Tataki de presa ibérica** 14.8  
*Slices of seared Ibérico pork loin* 1,6,11,12
- R** **Vacío a la parrilla con chimichurri, pimiento caramelizado y crema de boniato** 14.8  
*Grilled flank steak with chimichurri, caramelised peppers and sweet potato cream* 7,12



## DESSERTS

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**Crema Catalana** 6.5

*Delicate milk cream with citrus and cinnamon notes, crispy caramel crust* 3,7

**Tarta vasca de queso templada con coulis de cítricos** 8

*Warm Basque cheesecake with citrus cream* 1,3,7

**Coulant de chocolate con helado de vainilla** 8.8

*Chocolate cake with molten centre and vanilla ice cream (10 min)* 1,3,7

**Sorbete de limón al cava** 5.8

*Lemon sorbet with cava* 7,12

Or a special gin & tonic with Xoriguer,  
why not?

**Special gin & tonic** 10

*Gin & tonic · orange and lemon zest · juniper berry*



# HOT DRINKS

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|                          |     |
|--------------------------|-----|
| <b>Cappuccino</b>        | 4.5 |
| <b>Double espresso</b>   | 3.9 |
| <b>Espresso</b>          | 3   |
| <b>Tea by Chari Tea</b>  | 4.5 |
| <i>Wild Fruit</i>        |     |
| <i>Masala Chai</i>       |     |
| <i>African Earl Grey</i> |     |
| <i>Chamomile</i>         |     |
| <i>Happy Belly</i>       |     |
| <i>Clean Green</i>       |     |
| <i>Black Darjeeling</i>  |     |
| <i>Good Morning</i>      |     |



## SPANISH SPECIALITIES

|  |     |
|--|-----|
| <b>Bombón</b>                                      | 4.5 |
| <i>Espresso with condensed milk</i>                |     |
| <i>Sweet, creamy, almost like a dessert</i>        |     |
| <b>Cortado</b>                                     | 4   |
| <b>Carajillo</b>                                   | 5.5 |
| <i>Espresso with brandy – strong &amp; warming</i> |     |

# SPIRITUOSEN & DIGESTIFS

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## *DIGESTIF 2CL*

|                                 |     |
|---------------------------------|-----|
| Hierbas dulces                  | 4.5 |
| Patxarán                        | 4.5 |
| Anís del Mono Dulce             | 3.5 |
| Orujo (Blanco / Café / Hierbas) | 4.5 |
| Licor 43                        | 5   |
| Amargéro <i>es mallorquí</i>    | 5   |

## *SHERRY 5 CL*

|                             |   |
|-----------------------------|---|
| Fino Tio Pepe dry           | 5 |
| Cream superior Lustau sweet | 5 |

## *RUM & WHISKY 4 CL*

|                            |   |
|----------------------------|---|
| Barceló Imperial           | 8 |
| Johnnie Walker Black Label | 8 |

## *BRANDY 2 CL*

|            |   |
|------------|---|
| 1866       | 7 |
| Carlos I   | 4 |
| Carlos III | 5 |
| Lepanto    | 7 |

