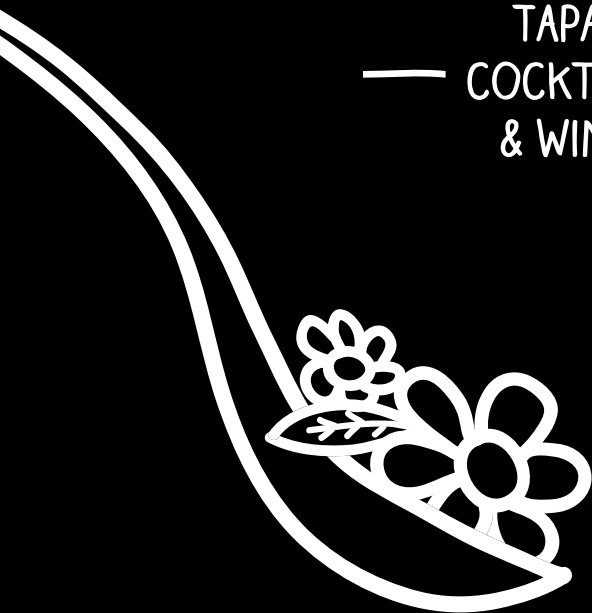


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TAPAS,  
— COCKTAILS —  
& WINES



— [WWW.CANMARC.CAT](http://WWW.CANMARC.CAT) —

## — APERITIFS —

- VERMUT BANDARRA (white / red) 4€  
CINZANO 1757 (white) 5€  
MARTINI RUBINO 5€  
FINO JARANA (dry sherry) 5€  
CAMPARI 6€  
APPLE FIZZ 7€  
Bonanto, dry vermouth, appletiser
- APEROL SPRITZ 8€  
Aperol, cava, soda.  
NEGRONI 8€  
Gin, campari, vermouth. (7,5cl)  
BLOODY MARY 10€  
Vodka, tomato juice, lime and others.

## — TAPAS —

- OLIVE COCKTAIL 4,5€  
MEDITERRANEAN MIX 6,5€  
"FUET" (CATALAN COLD SAUSAGE) AND CRUNCHY BREADSTICKS 5€  
CRISPY FRIED POTATOES 2,5€  
OUR "BRAVAS" SERVED ALONGSIDE A SPICY SAUCE 6,5€  
IBERIAN HAM (70GRS) WITH TOASTED CATALAN BREAD WITH TOMATO 15,5€  
ARTISAN CHEESE ASSORTMENT WITH SWEET CHUTNEYS AND DRIED FRUIT & NUTS 14€  
Baridà (goat), Maó (cow), Marantona (sheep), Bufalet blau (buffalo)  
HUMMUS DIP SERVED WITH RAW VEGETABLE STICKS AND CRUNCHY BREADSTICKS 6€  
BARBECUED AUBERGINE, ONION AND PEPPER DIP WITH RAW VEGETABLE STICKS AND CRUNCHY BREADSTICKS 6€  
GUACAMOLE WITH "NACHOS" 7€  
VEGETABLES IN TEMPURA WITH TENSUYU SAUCE 7€  
HOMEMADE ROAST BEEF CROQUETTES 6,5€  
GRILLED MEDALLION OF FOIE ON A BED OF CARAMELIZED APPLE, BEER REDUCTION AND GARNISH 9€  
SMOKED SARDINE WITH SUN-DRIED ITALIAN TOMATO, APPLE WITH BURRATA BALL AND A MILD VINAIGRETTE 8,5€  
"SONSOS" (SMALL LIGHT FRIED WHITEBAIT) 10€  
BARBECUED OCTOPUS YAKITORI WITH ACHIOTE VINAIGRETTE AND APPLE CEVICHE 9€  
GRILLED SCALLOPS WITH SWEET&SOUR STRAWBERRY SAUCE 9€  
MAGURO TATAKI OF MEDITERRANEAN TUNA WITH WASABI BALLS, TOMATO CHUTNEY AND BLACK SESAME ICECREAM 16€

YAKITORI PLANKTON MARINATED COD PIECES FRIED IN SQUID INK TEMPURA TOPPED WITH SEA MAYONNAISE 10,5€

SALMON SASHIMI WITH CRUNCHY MICROGREENS AND MARINE SHOOTS WITH PONZU SAUCE 12€

MEDITERRANEAN TUNA TARTARE SEASONED WITH ORIENTAL SPICES, SEASONAL FRUIT AND SHAVINGS OF KATSUOBUSHI 14€

STEAK TARTARE 10€

CAN MARC BURGUER 7,5€  
100% beef, cereal bun, Cheddar, bacon, caramelized onion, tomato and microgreens.

"PICAÑA" CARPACCIO OF SIRLOIN BEEF WITH PISTACHIO AND PINE KERNEL VINAIGRETTE WITH GARNISH 9,5€

GUA BAO (BUN) OF TENDER SIMMERED VEAL THICKENED IN ITS OWN SAUCE AND "PICO DE GALLO" 9€

CHICKEN YAKITORI WITH TERIYAKI SAUCE 7€

GYOZAS OF TENDER HONEY PORK WITH SWEET&SOUR SAUCE 7€

CRUSHED JALAPEÑO PEPPER CATALAN SAUSAGE WITH GNOCCHI OF BEANS, APPLE AND MILD MUSTARD ALI-OLI 8€

SMALL BATTERED RABBIT RIBS ALONGSIDE ROASTED LEEK MAYONNAISE 8€

BREAD 1,5€

TOASTED BREAD WITH TOMATO 3,5€

## — DESSERTS & DESSERT COCKTAILS —

CHOCOLATE, VANILLA AND GREEN TEA JAPANESE RICE CAKES 6€

SABLÉ TARTLETS WITH PASSION FRUIT CUSTARD AND MERINGUE 6€

GREEN TEA ICECREAM WITH YUZU FOAM 6€

SABLÉ TARTLETS WITH MASCARPONE CREAM AND COFFEE-FLAVOURED CHOCOLATE "GANACHE" 6€

"RUS" FROM CAN MASSOT FROM LA BISBAL AND MOSCATEL SHOT 6€

"BISBALENC" FROM CAN SANS AND MOSCATEL SHOT 6,5€

MÚSIC DE PORRÓ 10€

Great to share. Gin, Frangelico, ratafia and grape juice.

WHITE RUSSIAN 10€

Vodka, coffee liqueur and cream.

ALEXANDER 10€

Brandy, cocoa liqueur, cream and cocoa.

GRASSHOOPER 10€

Get27, white cocoa liqueur and cream.

GOLDEN CADILLAC 10€

Galliano (vanilla liqueur), white cocoa and cream.

CAFETINI 6€

100% arabica coffee cold brew, vodka cold brew and sweet sherry.



# — COCKTAILS —

## ALCOHOL-FREE COCKTAILS

### GIN-FREE 9€

Our alcohol-free gin and tonic. Natural juniper extract, grapefruit juice, botanicals and tonic water.

### AIGUA DE ROSES 8€

Rose sirop, bilberry juice, grapefruit juice and lemon.

### TROPICAL 0.0 8€

Lemonade, sprite, passion fruit and lime cordial.

### CAMÍ DE RONDA 8€

\*Almost alcohol-free. Aloe vera, rosemary, lemon, dry vermouth and egg white.

### MOOMA'S PIE 8€

Apple juice, cinnamon and lemon.

### MOJITO SIN 8€

Lime, sugar, mint and soda.

### PINYA-COCO 8€

Coconut syrup, cream, pineapple juice and pineapple pulp.

### GINGER FIZZ 8€

Ginger, lemon, lime and ginger beer.

### CAPUTXETA VERMELLA 8€

Strawberries, balsamic raspberry cream, lemon and bilberry juice.

## TROPICAL AND TIKI COCKTAILS

### MOJITO 9€

Rum, lime, mint, sugar and soda.

### PINYA COLADA 10€

Rum, coconut syrup, cream, pineapple juice and pineapple pulp.

### CAIPIRINHA 9€

Cachaça, lime and sugar.

### MAI TAI 10€

White rum, spiced rum, triple sec, almond syrup and lime. Can be enlarged with fruit juices.

### SATURN 11€

Gin, almond syrup, passion fruit, fallernum and lemon.

## SIGNATURE AND CLASSIC COCKTAILS

### BIG MORI 10€

Dedicated to our great friend Lluís. Gin, Get27, lime, ginger beer and kiwi.

### CALES DE BEGUR 12€

Gin 5th water, blue curaçao, sea spaghetti, rosemary, lemon and salty air froth.

### CANADIAN FIG 11€

Canadian whisky, triple sec liqueur, lemon, fig and bilberry juice.

### INSPIRACIÓ DE CAFÈ 10€

100% arabica coffee cold brew, vodka cold brew and sweet sherry.

### SUNSET DE CAN MARC 10€

Vodka, Aperol, triple sec liqueur, orange and tangerine.

### MULA DE BEGUR 10€

Vodka, syrup, lime and a splash of ginger beer.

### TEQUILASSO 10€

Tequila 100% agave, beer, triple sec liqueur, lime and chilli pepper.

### HAT-TRICK 11€

Gin, genever, sloe gin, amarena, lemon and bilberry juice.

### HONEY MOON 10€

Jack Daniel's honey, grapefruit juice, lime, sugar and ginger ale.

### MARGARITA 2.0 10€

Tequila 100% agave, triple sec liqueur, lime, agave syrup, tahín and salt.

### GIN FIZZ 10€

Gin, lime, sugar and soda. Strawberry, passion fruit or mango pulp can also be added.

### DAIQUIRI 10€

Rum, lime and sugar.

### SOIRS 10€

(Whisky or pisco or amaretto), lime, sugar.

### COOLER 11€

Bourbon or rum, lime, sugar and ginger ale.

### COSMOPOLITAN 10€

Vodka, triple sec liqueur and bilberry juice.

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### \*IMPORTANT INFORMATION FOR PEOPLE WITH ALERGIES OR NUTRITIONAL INTOLERANCES.

Ask our staff for the menu with extra information of all dishes and cocktails served at our establishment.

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WIFI: canmarc

PASSWORD: Canmarcbegur

eljardicanmarc\_begur



# — SANGRIES —

( MEDIUM / LARGE )

## CLASIC 16€ / 22€

Red wine, brandy, triple sec liqueur, syrup, lemon soda and fruit.

## AIGUABLAVA 16€ / 22€

Sparkling white wine, blue curaçao, strawberry liqueur, lemon juice, soda and strawberries.

## ROYAL ORANGE 16€ / 22€

Cava, Aperol, orange juice and fruit.

## EPHIMEROUS 16€ / 22€

Cava, tequila 100% agave, agave syrup, lemon juice and lemon soda.

## CIDER 22€

Cider, brandy, triple sec liqueur, syrup, apple juice, lemon.

## ELDERFLOWER 16€ / 22€

Sparkling white wine, elderflower liqueur and syrup, apple and grape juice.

# \* BEERS \*

## HALF PINT / SHANDY HEINEKEN 4€

## HEINEKEN 0,0 5€

## INEDIT/AK DAMM 5€

## OLD WIVES 6,5€

Catalan artisanal Pale ale 4.8°

# — OTHERS —

## SOFT DRINKS 5€

Coca-cola  
Royal Bliss Premium  
Appletiser

## WATERS 2,5€

## CIDER MOOMA 33CL 5,5€

## COFFEE 2,5€

## CARAJILLO 5€

COMPULSORY MINIMUM BEVERAGE PURCHASE

# — WINES —



## — WHITE —

### LIBALIS (FRIZZANTE) 14€

Rioja  
Moscatel, viura i malvasia. 5,5°

### MURRI 5€ / 16€

D.O. Empordá  
Grenache blanc, Macabeu. 11,5°

### GESSAMÍ 5€ / 18€

D.O. Penedés  
Muscat, Sauvignon blanc, Gewürztraminer. 11°

### CASTILLO MONJARDIN 19€

D.O. Navarra  
Chardonnay. 13°

### FINCA LA COLINA 21€

D.O. Rueda  
100% Verdejo. 13°

### ARIYANAS BLANCO SECO 27€

Sierras de Málaga  
100% Alexandria Moscatel. 13°

## ROSÉ

### SORBET 16€

D.O. Catalunya  
Grenache noir, Grenache blanc. 11,5°

### MIP (MADE IN PROVENCE) 21€

D.O. Côtes de Provence  
Domaine Sainte Lucie. 60% Cinsault,  
20% Syrah, 20% Grenache. 12°

## — RED —

### TOCAT DE L'ALA 17€

D.O. Empordá  
60% Grenache, 40% cariñena.  
4 months ageing in barrels.

### LA PETITE AGNÈS 18€

D.O. Priorat  
50% Cariñena, 50% Garenache. 14°  
4 months ageing in barrels.

### VALDEHERMOSO ROBLE 6€ / 22€

D.O. Ribera del Duero  
100% Tinta del país. 14,5°  
8 months ageing in barrels.

### LINDES DE REMELLURI 6€ / 22€

La Bastida - D.O. Rioja  
Tempranillo, Graciano, grenache & Viura. 14°  
12 months ageing in barrels.

### FIGUERO VIÑAS VIEJAS 38€

D.O. Ribera del Duero  
100% Tempranillo. 14,5°  
15 months ageing in barrels.

## CAVES & CHAMPAGNE

### COPA DE CAVA 5€

### BERTHA LOUNGE 21€

D.O. Cava  
50% Xarel-lo, 50% Parellada.

### BERTHA LOUNGE ROSÉ 21€

D.O. Cava  
Grenache Noir, Macabeu, Xarel-lo, Parellada  
and Pinot Noir

### BOLLINGER CUVÉE BRUT 68€

Champagne  
60% Pinot noir, 25% Chardonnay,  
15% Pinot meunier





ROYAL  
**BLISS**<sup>®</sup>

PREMIUM  
*Inspiration*