

— TAPAS —

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- OLIVE COCKTAIL 4,5€
- CRISPY FRIED POTATOES 3,5€
- OUR "BRAVAS" 7€
- GRILLED RED PEPPER HUMMUS WITH A HINT OF SPICE 8€
- CITRUS FLAVOURED BEETROOT HUMMUS 7,5€
- HOMEMADE GUACAMOLE 9€
- RUSSIAN SALAD WITH PRAWNS AND GALICIAN STYLE OCTOPUS 10€
- CANTABRIAN 000 ANCHOVIES SERVED ON
TOASTED BREAD WITH TOMATO 13€
- IBERIAN HAM WITH TOASTED CATALAN BREAD WITH TOMATO 18€
- CREPIZZA STUFFED WITH COOKED MEDITERRANEAN VEGETABLES 8€
- LOW-TEMPERATURE COOKED FREE-RANGE EGG
SERVED ON A BASIS OF TRUFFLED POTATO PARMENTIER 9,5€
- MINI CROQUETTES STUFFED WITH ROASTED MEAT 9,5€
- SPINACH CROQUETTES OR "GORGONZOLA" AND WALNUT CROQUETTES 9,5€
- "CANNOLI" STUFFED WITH BAKED IBERIAN BACON 9€
- CURED FOIE CAN MARC STYLE 11€
- CHARGRILLED AUBERGINE CAVIAR WITH FOCACCIA BREAD 10€
- TRUFFLE RAVIOLIS WITH FOIE SAUCE 12€
- CHICKEN SKEWERS WITH TERIYAKI SAUCE 10€
- CODFISH WITH SWEET POTATO MOUSSELINE CREAM AND QUINCE 12€
- SCALLOPS WITH CARAMELIZED ONION AND AROMAS OF CAVA
AND IBERIAN HAM 12€
- RED TUNA TATAKI WITH MANGO CREAM, CRUNCHY BEETROOT
AND TERIYAKI SAUCE 14,5€
- SALMON SASHIMI WITH AVOCADO, PONZU AND RED PICKLED ONION 15€
- LOW-TEMPERATURE COOKED VEAL CHEEK WITH "RATAFÍA" SAUCE 13€
- GALICIAN BEEF MINI BURGUER WITH FLAVORED ONION 9€
- SLOWLY COOKED SUCKLING PIG WITH PEAR AND TAMARIND PUREE 13€
- AN ASSORTMENT OF CHOCOLATE TEXTURES 8€
(Brownie, crispy crushed cacao, creamy chocolate
fudge and light foamy mousse)

- "RUS" (TYPICAL CATALAN CAKE) AND MOSCATELL SHOT 9€
- "BISBALENC" (TYPICAL CATALAN CAKE) AND GARNATXA SHOT 9€
- PASSION FRUIT TIRAMISÚ 8€
- YOGURT TREATS: ORANGE AND CHOCOLATE / COCONUT AND PINEAPPLE 8€
- VEGAN SORBETS:
- YUZU WITH CITRONELLE / MANDARIN / LEMON WITH BASIL 7€
- ICE CREAMS:
- CITRUS WITH RASPBERRY / JIJONA ALMOND NOUGAT /
RISTRETTO COFFEE WITH CACAO NIBS 7€

BREAD 1,5€

TOASTED CATALAN BREAD WITH TOMATO 3,5€

***IMPORTANT INFORMATION FOR PEOPLE WITH ALLERGIES
OR NUTRITIONAL INTOLERANCES**

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

— SANGRIES —

SANGRIA 2.0 24€

Red wine, brandy, sherry, syrup, soda, fruit and cinnamon

AIGUABLAVA 25€

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

SAUC 32€

Elderflower champagne, apple and grapes

FIERO 25€

Cava, fiero, orange and tonic water

EFÍMERA 25€

Cava, tequila, agave and lemon

* BEERS *

HALF PINT/SHANDY HEINEKEN 4,5€

HEINEKEN 0,0 5€

INEDIT 6,5€

COMPLIT IPA 6,5€

/ OTHERS /

COCA-COLA 5€

FANTA ORANGE / LEMON 5€

APPLETISER 5€

WATERS 3,5€

— WINES —



GLASS OR BOTTLE

— WHITE —

ORO ALEJANDRIA

6€ / 22€

D.O. Alta Turia (Valencia)
Moscatel de Alejandria 9°

LA FURA

6€ / 22€

D.O. Empordà
Sauvignon blanc 100%. 12°

MURRI

(dry)

6€ / 22€

D.O. Empordà
Garnatxa blanca, Macabeu. 11,5°

GESSAMÍ

(fruity)

6€ / 24€

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

FINCA LA COLINA

26€

D.O. Rueda
100% Verdejo. 13°

— RED —

HUELLA 2023

6€ / 20€

D.O. Alta Turia
Syrah 100%

LA PETITE AGNES

24€

D.O. Priorat
50% Samsó, 50% Garnatxa 14°
4 months aging in barrels

FIGUERO 4

6€ / 24€

D.O. Ribera de Duero. 13,5°
Tempranillo
4 months aging in barrels

SOGA CRIANZA 2019

6€ / 24€

D.O. La Mancha. 13,5°

LUIS CAÑAS

26€

D.O. Ribera de Duero. 13,5°
Tempranillo
4 months aging in barrels

ROSÉ

JEAN LEON 3055

24€

D.O. Penedès
Ecologic wine. Pinot Noir. 12,5°

CAVES & CHAMPAGNE

JUVÉ & CAMPS ESSENTIAL

7€ / 29€

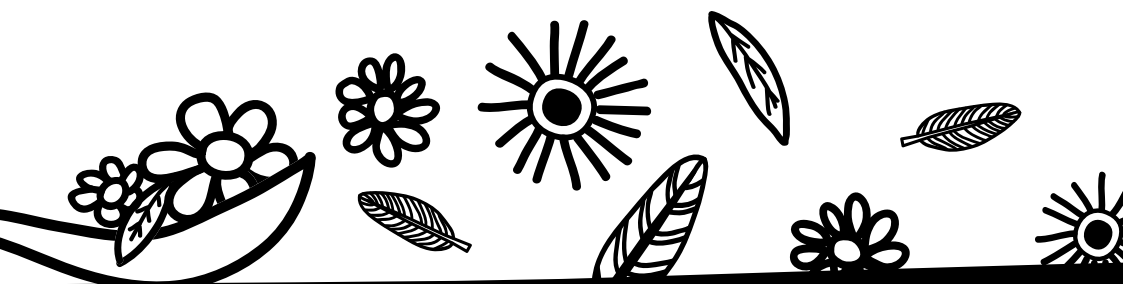
D.O. Cava
Xarel·lo. 12°

BOLLINGER CUVÉE BRUT

85€

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

COMPULSORY MINIMUM PURCHASE



— COCKTAILS —

ALCOHOL-FREE COCKTAILS

MOJITO SIN 11€

Agave Sour, mint, sugar and soda water

TIKI TAKA 12€

Lemon juice, orgeat, orange juice, mango and passion fruit

GINGER FIZZ 12€

Must, ginger, lemon and ginger beer

VIRGIN COLADA 12€

Pineapple, coconut, milk cream

TROPICAL AND TIKI COCKTAILS

MOJITO 12€

Rum, lime, sugar, mint and soda

MOJITO DE FRUTAS 14€

Rum, lemon, fruit syrup, mint and soda

CAIPIROSKA 14€

Vodka, lime and sugar

PIÑA COLADA 16€

Rum, coconut, pineapple and milk cream

CAIPIRINHA 14€

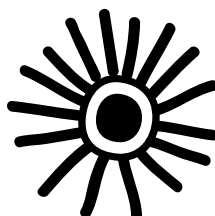
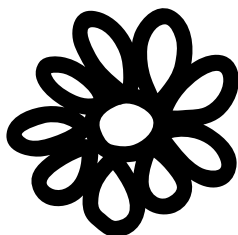
Cachaça, lime and sugar

MAI TAI 15€

White and black rum, Triple dry, almond syrup, lemon juice

SATURN 15€

Gin, passion fruit, falernum and lemon





CLASSICAL AND SIGNATURE COCKTAILS

HAT TRICK 15€
Amarena, 3 types of gin,
blueberries juice and lemon

NEGRONI 15€
Gin, vermouth
and campari

APEROL SPRITZ 14€
Aperol, cava
and soda

AMERICANO 14€
Campari, vermouth
and soda

MITO 14€
Campari and vermouth

WHITE LADY 15€
Gin, Triple dry
and lemon juice

PALOMA 14€
Tequila, lemon juice,
grapefruit and salt

GIN FIZZ 14€
Gin, lemon juice,
sugar and soda

DAIQUIRI 14€
Rum, lemon juice
and sugar

COOLER 15€
Rum or Bourbon, lemon,
sugar and ginger ale


COSMOPOLITAN 16€
Vodka, Triple dry,
lemon juice, cranberry juice

MOSCOW MULE 16€
Vodka, lemon, agave honey,
ginger and ginger beer

OLD FASHIONED 15€
Whisky bourbon, sugar,
angostura

MARGARITA 15€
Tequila, lemon
and triple dry

SOUR 15€
Whisky or Pisco or
Amareto, lemon and sugar



GIN & TONIC

Gin and tonics are served with Fever Tree tonic.

TANQUERAY 0,0	9€
GIN MG	9€
TANQUERAY	10€
SEAGRAM'S	11€
MG STRAWBERRY	10€
PUERTO DE INDIAS	11€
BOMBAY SAPPHIRE	11€
BULLDOG	12€
MARTIN MILLER'S	12€
ROKU GIN	12€
NUT	12€
NUT DE MANZANA	12€
CITADELLE	12€
NORDES	12€
TANQUERAY TEN	13€
LONDON N°1	13€
HENDRICK'S	15€
GIN MARE	15€
BROCKMAN'S	16€
G'VINE FLORAISON	16€
GIN RAW	16€
LE TRIBUTE	16€
MAGARI BLOSSOM GIN	16€

VODKA

SMIRNOFF	10€
ABSOLUT	10€
KETEL ONE	11€
CIROC	12€
GREY GOOSE	13€
SKYY 90	13€

RUM

BACARDÍ	10€
BRUGAL	10€
SANTÍSIMA TRINIDAD 7	12€
HAVANA 7	13€
7 VILLAS	15€
ZACAPPA CENTENARIO 23	20€

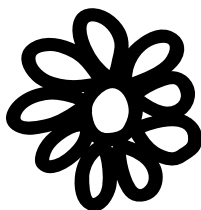
TEQUILA

3'5cl

ESPOLÓN BLANCO/ REPOSADO	5€ / 6€
DON JULIO BLANCO/ REPOSADO	6€ / 7€
100 PESOS	6€
PATRON SILVER	9€
MEZCAL PANCHO LÓPEZ	6€

BRANDY / COGNAC / ARMAGNAC

LEPANTO OLOROSO VIEJO	16€
CARDENAL MENDOZA CARTA REAL	24€
COURVOISIER NAPOLEÓN	17€
CHÂTEAU DE LAUBADE VSOP	14€



WHISKIES

MALTA

GLENKINCHIE (Lowlands)	14€
COPPER DOG (Speyside)	14€
TALISKER 10 (Skye, turbado)	16€
CAOL ILA 12	18€
GLENROTHES VINTAGE	15€
CARDHU GOLD RESERVE	14€
LAGAVULIN 16 (Islay, muy turbado)	20€

BLENDED

JB	10€
BALLENTINES	10€
JOHNNIE WALKER BLACK	14€
ROE&CO (Irish)	12€

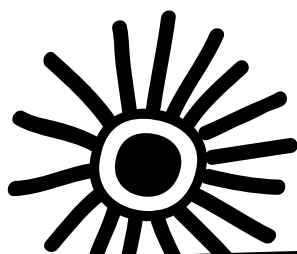
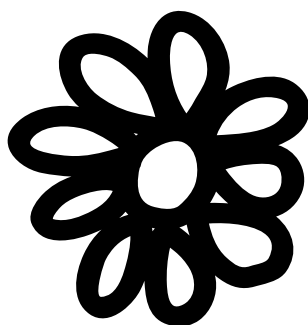
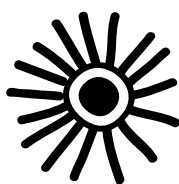
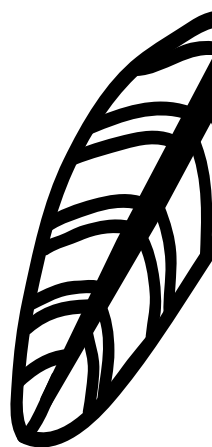
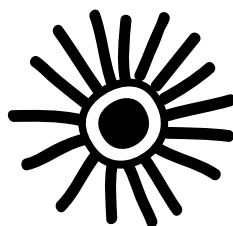
BOURBON/WHISKEY

MAKER'S MARK	12€
BULLEIT	11€
JACK DANIEL'S	12€

LIQUEURS

VERMUT BANDARRA (white or black)	6€
RATAFÍA	6€
LIMONCELO	6€
GRAPA	6€
BAILEY'S	8€

COMPULSORY MINIMUM PURCHASE






EL JARDÍ DE

CAN MARC

BEGUR

WWW.CANMARC.CAT

WIFI: canmarc **PASSWORD:** Canmarcbegur

 [eljardicanmarc_begur](https://www.instagram.com/eljardicanmarc_begur)