

TODAY I FANCY...



11 Nudos

NORDÉS ROOFTOP



11nudosbarcelona.com



TAPAS

Patatas bravas • €8



Tuna salad • €9



Carabineer croquettes (pc.) • €2.60



100% Iberian acorn-fed Cinco Jotas ham croquettes (pc.) • €2.80



Padrón peppers with flakes of smoked salt • €7



Fried fish from the fish market • €9.80



Tempura king prawns (pc.) • €2.60



Taco with Iberian pork rib,
mayonnaise flavoured with its gravy and pickled vegetables • €6



Chicken wings with BBQ sauce • €9.80



MAXIA PURA

100% Iberian acorn-fed Cinco Jotas ham • (P. 80 g) €30 • (1/2 P. 50 g) €23



Cheese board with quince and nuts • €18



Fried squid with lime mayonnaise • €13



Mussels with marinara sauce • €14.50



Sautéed octopus with creamy potato and the perfect egg • €19



Seafood linguine pasta with mussels and prawns • €16.50



Pig cheek cannelloni with creamy béchamel • €18



SALADS AND VEGGIES

Salad of seasonal tomatoes,
white asparagus, tuna belly fillets in oil and rocket • €16



Garden salad with a mustard vinaigrette • €14



Grilled vegetables with romesco sauce • €16



PAELLA

Seafood • €24



Surf and turf • €25



Grilled vegetables • €19



Gluten/Cereal



Crustaceans



Egg



Fish



Molluscs



Soy



Peanut



Milk/Dairy



Mustard



Celery



Nuts



Sesame
seeds



Sulfur dioxide
and sulphites



Allergen-free

FISH

Grilled salmon
with sautéed vegetables • €23



Grilled line-caught baby cuttlefish
on sautéed Padrón peppers
and crispy cuttlefish tentacles • €18



Glazed cod loin
with black rice • €24



MEAT

Grilled 100% Iberian pork loin
with Port wine sauce • €22



100% Iberian sirloin steak tartar,
toasted bread and fries • €22



Sirloin steak with Vitacress potatoes
and glazed onions • €29



Beefburger with crispy bacon and goat
cheese served with fries • €18



SPECIALITIES FOR TWO

Grilled 100% Iberian meats
served with potatoes and Padrón peppers • €39



Grilled 100% Iberian pork shoulder (500 g approx.)
served with potatoes and Padrón peppers • €54



Rice stew with lobster • €54



Grilled octopus (400 g piece)
with Galician-style potatoes • €48



DESSERTS

Cheesecake
with forest fruits compote • €8



Nordés Gin sorbet • €7



“Death by Chocolate” cake • €8



Tiramisu with Disaronno Amaretto • €8



Trio of artisanal ice creams • €7



Crema catalana (Spanish crème brûlée) • €7



Truffles with Flor de Caña rum (pc.) • €2.50



BREAD AND APERITIFS

Coca bread with tomato and extra virgin olive oil • €3.50



Please inform the server if you have any food allergies or intolerances.

Prices with 10% VAT included.

THE MAGIC OF SHERRY

Fino Quinta. G. €3.80

Palomino Fino. *D.O. Jerez*

Oloroso Bailén. G. €3.80

Palomino Fino. *D.O. Jerez*

10 RF Oloroso Medium. G. €3.80

Palomino Fino, Pedro Ximénez.
D.O. Jerez

Santa María Cream. G. €4

Palomino Fino, Pedro Ximénez.
D.O. Jerez

Pedro Ximénez 1827. G. €4.50

Pedro Ximénez. *D.O. Jerez*

**Fino en Rama Coquintero
"muy viejo" (6.5 years). G. €8**

Palomino Fino. *D.O. Jerez*

**Fino viejísimo en Rama
La Honda (11 years). G. €10**

Palomino Fino. *D.O. Jerez*

**Amontillado en Rama
La Honda (22 years). G. €13**

Palomino Fino. *D.O. Jerez*

RED WINE

En el Camino. B. €32

Mencía. *D.O. Bierzo*

Montecillo Crianza. G. €4.50 • B. €23

Tempranillo, Graciano. *D.O.Ca. Rioja*

Montecillo Reserva. G. €6.50 • B. €34

Tempranillo, Graciano. *D.O.Ca. Rioja*

Montecillo Edición Limitada. B. €30

Tempranillo, Graciano. *D.O.Ca. Rioja*

Viña Monty Grenache Reserva. B. €55

Grenache. *D.O.Ca. Rioja*

Viña Monty Graciano Reserva. B. €55

Graciano. *D.O.Ca. Rioja*

22 Barricas de Montecillo. B. €52

Tempranillo. *D.O.Ca. Rioja*

Montecillo Gran Reserva. B. €45

Tempranillo. *D.O.Ca. Rioja*

Abadía Retuerta

Selección Especial. B. €58

Cabernet Sauvignon, Syrah, Tempranillo.
Tierra de Castilla y León

Ànima del Priorat. G. €6.50 • B. €34

Cariñena, Cabernet Sauvignon,
Syrah, Grenache. *D.O.Q. Priorat*

Finca Malaveina. B. €48

Syrah, Merlot, Garnacha Tinta.
D.O. Empordà

El Brindis. B. €28

Garnacha. *D.O. Montsant*

Montecillo

Singladuras Ribera. G. €5 • B. €25

Tinta del País.
D.O. Ribera del Duero

Pago de Capellanes. B. €58

Tinta del País. *D.O. Ribera del Duero*

WHITE AND ROSÉ WINES

Montecillo Singladuras
Albariño. G. €4.60 • B. €24
Albariño. *D.O. Rías Baixas*

A Coroa Godello. B. €32
Godello. *D.O. Valdeorras*

Montecillo
Singladuras Verdejo. G. €4.50 • B. €23
Verdejo. *D.O. Rueda*

Lurton. G. €5 • B. €26
Sauvignon Blanc. *D.O. Rueda*

Només. G. €5 • B. €26
White Grenache. *D.O. Empordà*

Vora la Mar. B. €26
Pansa Blanca. *D.O. Alella*

Montecillo Barrel-Fermented.
G. €4.50 • B. €23
Viura, Tempranillo Blanco, Sauvignon Blanc.
D.O.Ca. Rioja

Viña Monty. B. €48
Viura, Tempranillo Blanco.
D.O.Ca. Rioja

Montecillo Limited Edition
White Grenache. G. €5 • B. €26
White Grenache. *D.O.Ca. Rioja*

Montecillo Rosé. G. €4.50 • B. €23
Tempranillo, Grenache, Graciano.
D.O.Ca. Rioja

Chivite Las Fincas. B. €24
Grenache, Tempranillo. *I.G.P. 3 Riberas*

CAVAS & CHAMPAGNE

Torelló Pà·lid Rosé. G. €7.50 • B. €38
Xareló, Pinot Noir.
D.O. Corpinnat

Júlia Bernet Ú Brut Nature. B. €34
Xareló.
D.O. Corpinnat

Privat Brut Nature Reserva. G. €6 • B. €32
Chardonnay.
D.O. Cava

Piper Heidsieck Brut. B. €60
Pinot Noir, Pinot Meuniers, Chardonnay.
A.D.C. Champagne

Piper Heidsieck Rosé. B. €65
Pinot Noir, Chardonnay.
A.D.C. Champagne

BEVERAGES

MIXED DRINKS

NORDÉS GIN • €12
NORDÉS 0.0 GIN • €12
AMPERSAND GIN • €10
BROCKMANS GIN • €13
GOLD GIN • €13

FLOR DE CAÑA RUM
7 YEARS • €12
FLOR DE CAÑA RUM
12 YEARS • €14
BURLANEGRA RUM • €11
WHISKEY CARLOS I • €12

BEERS

ALHAMBRA 1925 • €4.50
ALHAMBRA ROJA RESERVA • €4.50
MAHOU 0.0 TOSTADA • €4.50
MAHOU GLUTEN-FREE • €4.50
CORONA • €5

ARTISAN BEERS

TORO PILSEN FINO • €5.50
TORO AMBER OLOSO • €5.50
TORO IMPERIAL PX • €5.50
MAHOU BARRICA • €4.50
ORIGINAL MAHOU
BARRICA BOURBON • €4.50

APERITIF

NORDÉS VERMOUTH • €6
White or red

NORDESIÑO • €10
Nordés gin, Montecillo Albariño,
grapes and tonic water

APEROL SPRITZ • €10
Aperol Spritz, cava and soda

NEGRONI • €12
Ampersand London gin,
vermouth and Campari

FUJIN BLOODY MARY • €12
Nordés gin, homemade Japanese
dressing and tomato juice

NORDÉS VERMOUTH SPRITZ • €10
Nordés vermouth, cava, soda
and orange slice



MORE THAN SANGRIA

CLASSIC • €10  • €23 
Tempranillo red,
mix of liquors and citrus fruits

CAVA • €11  • €24 
Cava brut,
mix of liquors and fruit

WHITE • €10  • €23 
Verdejo white,
mix of liquors and fruits

ALCOHOL-FREE

MANGO DREAM • €10
Mango and pear smoothie

MARGARITA PASSION • €10
Chamomile infusion,
passion fruit puree,
orange juice and syrup

BARCELONA PARADISE • €10
Fruit juice, blueberries,
strawberries, mango,
green apple and açai

MISTRAL BASIL SMASH • €10
Nordés gin 0.0, Monin lime
cordial and tonic water

FROZEN LEMONADE • €10
Lime, lemon, syrup and mint

HIERBALUISA FIZZ • €12
Nordés gin 0.0, lemon juice, syrup,
and homemade soda
with lemon verbena infusion

11 MULE • €12
Nordés gin 0.0, passion fruit,
lime juice and ginger beer



COCKTAILS

SIGNATURE COCKTAILS

GIN MANGO CHILI • €12
Ampersand Mango Chilli gin, lime juice, passion fruit, syrup and hibiscus infusion

NORTH - APPLE • €13
Nordés gin, lemon juice, apple juice, syrup and egg white

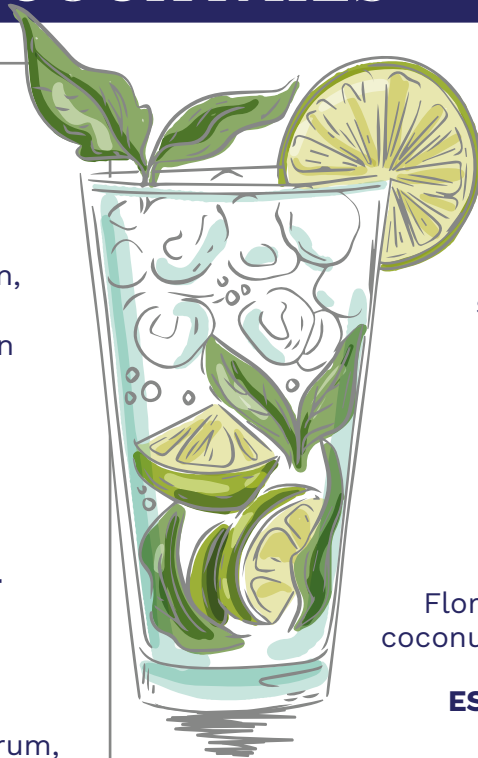
GOLD GLITTER FIZZ • €14
Gold gin, lemon juice, syrup and soda water

TIKI TAI TAI • €13
Burlanegra and Flor de Caña rum, Cointreau, orgeat syrup, pineapple purée, lime juice and pineapple foam

MONO COFFEE • €12
Burlanegra rum, Disaronno, Anis del Mono Cream, coffee and syrup

LONDON MULE • €13
Nordés gin, lime juice and ginger beer

CARLOS SOUR • €12
Carlos I Brandy, lemon juice, syrup and egg white



CLASSICS

MOJITO • €11
Flor de Caña Rum, lime juice, mint, syrup and soda water
Ask our staff for mojitos to taste

CAIPIRINHA • €11
Cachaça Santo Grau, lime juice and syrup

PIÑA COLADA • €11
Flor de Caña rum, lime juice, coconut purée and pineapple juice

ESPRESSO MARTINI • €11
Vodka, coffee, syrup and Tia Maria

MARGARITA • €11
Tequila, lime juice and Cointreau

LONG ISLAND ICED TEA • €13
Vodka, Ampersand gin, Flor de Caña rum, tequila, Cointreau, lemon juice, syrup and Coca-Cola

OUR CUTEST MONO COCKTAILS

MONO COOKIE • €10
Mono Galleta, cinnamon syrup, liquid chocolate, vodka & Tía María

11MONOS • €10
Mono Limón, lime juice, sugar syrup, Maraschino & passion fruit

SARAO DE MONO • €10
Mono Sarao, Osborne vermouth, sugar gomme & lime



VISITOR CENTRES AND RESTAURANTS

UNFORGETTABLE EXPERIENCES



CASA NORDÉS
VEDRA



BODEGAS MONTECILLO
LA RIOJA



CINCO JOTAS
BAQUEIRA



II NUDOS
BARCELONA



BODEGAS CINCO JOTAS
JABUGO



II NUDOS
MADRID



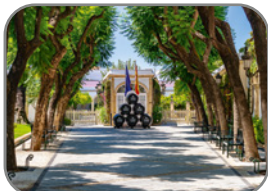
LAS BELLOTAS
JABUGO



CINCO JOTAS
MADRID



CINCO JOTAS
SEVILLA



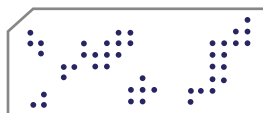
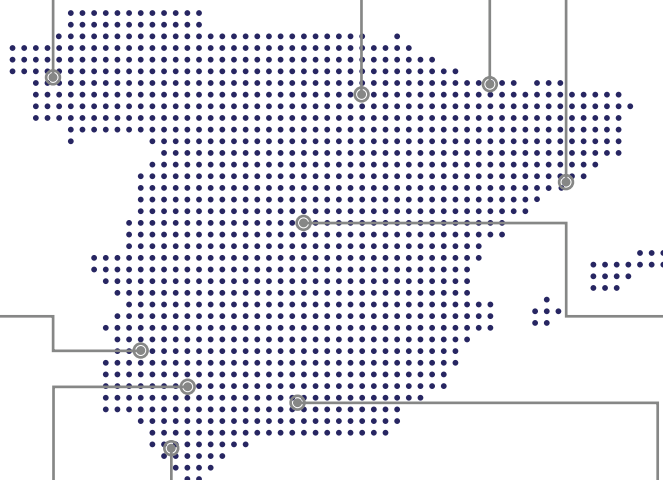
BODEGAS DE MORA
EL PUERTO DE
SANTA MARÍA



TORO TAPAS
EL PUERTO DE
SANTA MARÍA



**RIOFRÍO, CAVIAR
ECOLÓGICO**
GRANADA



Gastro-Enoturismo
OSBORNE