

TO EAT

Wedge of Spanish omelet	6
Patatas bravas Bormuth (thick-cut style)	6
Potatoes “mojo picón” (Islands hot dip)	7
Russian Salad (vegetables, mayonnaise, tuna)	6
Gazpacho (vegetables cold soup)	4
Varied Humus with vegetable stiks	7
Escalivada Toasts (roasted vegetables)	7
Raf tomato and tuna belly salad	8
Sweet potato Chips and guacamole	7
Serving of “Guijuelo” Spanish Ham	16
Spanish Ham and Manchego Cheese	17
Manchego cheese with almonds	11
Fresh salmon cubes with soya and wine	9
Fried eggs over potatoes (2pax or 3pax)	9 / 10
<i>with minced chorizo,</i>	
<i>with ham or with black botifarra sausage</i>	
Roasted red pepper	
with goat cheese au gratin	11
Roasted red pepper	
with Burgos black pudding	10
Fried green padrón peppers	8
Breaded aubergine with honey	8
Aubergine grilled with goat cheese	11
Homemade croquettes (4un)	
<i>iberian ham</i>	8
<i>chicken</i>	7
Cod Fish fritters (4un)	8
Marine mussels	11
Small breaded calamari	10
Cuttlefish grilled	13
Breaded cuttlefish with allioli	10
Small fried fish	10
Cazón marinade (marinated dogfish)	9
Marinated tuna (or sardine)	10
Clams in Olive oil and White wine	12
White anchovies in vinegar and olive oil	9
Anchovies 0,0 with fresh tomato vinaigrette ...	10
Red tuna grilled with red pepper	16
Secreto Ibérico (iberian meat)	16
Small asturian chorizo cooked in cider	8
Crispy chicken fingers with mustard	8
Chicken wings in garlic and wine sauce	7
<i>Bormuth</i> meatballs	9
Marinated pork loin with plums	11
Mini tournedo with candied onion,	
and foie gras	16
Vegan beef sandwich (<i>Pepito de ternera</i>)	6
Bread with tomato (2un)	2
Assorted olives	5

TO DRINK

Barrel, cask

Vermuth, red (or white)	3,5
Reserve vermouth <i>Falset</i> (red or white)	5
0,20cl / 0,33cl / 0,50cl	
Classic Beer Mahou	2,5 / 3,5 / 5
Craft local beer Clasic <i>Almogavers</i> ..	3,5 / 5,5 / 8
Craft local beer IPA <i>Almogavers</i> ..	3,5 / 5,5 / 8
Craft local beer Wheat <i>Almogavers</i> ..	3,5 / 5,5 / 8
Craft beer Black Porter <i>Founders</i>	3,5 / 5,5 / 8

Bottle

San Miguel Selecta beer 0,35 Cl	4,5
Moritz Barcelona n°7 0,33 Cl	4,5
Alhambra Special beer 0,33 Cl	4,5
No alcohol Beer / NoGluten Beer	4 / 4,5
Craft Blonde Ale (<i>Espiga</i>) no gluten	5,5
Cider (<i>Galipette Brut or Bio</i>) 0,33Cl	5,5
Coca Cola, Zero 0,24 Cl	3,5
Nestea, Fanta Orange / Lemon	3,5
Orange / Pineapple / Peach juice	3,5
Still water / Sparkling water	2,5 / 3

Cavas

Cava Brut Nature	5 / 25
Cava Brut Nature Rose	5 / 25
Cava Sangria (1pax)	8

Red Wines

House red wine	4 / 20
D.O. from Catalunya	
<i>Penedès (bio), Montsant, Priorat</i>	5 / 25
<i>...and LaFou, Terra Alta</i>	5 / 25
D.O. Ribera del Duero	5 / 25
D.O. Rioja	5 / 25
D.O. Toro	5 / 25
Bottle Reserve 2018 wine (Abadía Retuerta)	40
Red Sangria (1pax)	7

White Wines

House white wine	4 / 20
D.O. from Catalunya	
<i>Penedès A-sweet, B-dry, C-Bio</i>	5 / 25
<i>Terra Alta (doble dry)</i>	5 / 25
D.O. Rueda	5 / 25
D.O. Albariño	5 / 25

Rosé Wines

House rosé wine	4 / 20
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Natural (sulfite free wine)

Red, <i>Empordà, La Figa</i>	6 / 30
White, <i>Penedés, Macabeu</i>	6 / 30
Orange wine, <i>Malvasia de Sitges</i>	6 / 30
VAT incl. We don't Split Bills. +10% surcharge terrace	

ALL DAY

HomeMade Desserts

Cheese Cake with tomato Marmalade	8
Apple Cake with Hazelnut ice cream	9
Tiramisú	8
Crema Catalana (local cream)	8
Lemon Pie	7
Black Chocolate Coulant	8
Pistachio Ice Cream	7

Coffee

Black coffee	1,6
With a dash of milk	1,8
White coffee	2
Coffee with ice.....	1,8
Decaffeinated coffee	2
Black coffee with added liquor.....	3,5

Bayleis, Rum, Whisky

Cappuccino	3,0
Frappé	4
Bormuth Coffee.....	4

Chocolate, condensed milk and cinnamon

Tea and herbal tea; tea bag

Herbal tea.....	3
<i>Caffeine free Garden of Eden, Rooibos with chamomile, fennel, anise or Lemon and ginger Tea</i>	
White China White Tea	3
Red China Pu-Erh	3
Green.....	3

China Mai Feng o Green mint

Black.....	3
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Thousand and one Nights or Earl Grey

Shots and Lowball Glass

JägerMeister / local Sweet wine	5
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<i>Catalan Rice cream Liquor, Local Ratafia, Green or White "Orujo" (liquor distilled), Honey Rum, Grappa, Baileys, Limoncello, Tequila José Cuervo</i>	5
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Vermuth Bormuth Souvenir

Special Edition bottle for authentic Born Souvenir (Vermuth White or Black 0,25cl)	8
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+10% Supplement Terrace

We don't Split Bills. Many Thanks

IN BETWEEN MEALS

Gin Tonic's, rum, whisky, vodka, bourbon and distilled

Gin B.Sapphire	(with lime peel + orange) 10
Gin Seagram's	(with citrus fruits peel) 9
Gin Tanqueray	(with citrus fruits peel) 10
Gin Bulldog.....	(with juniper berry + orange) 13
Gin Hendrick's	(with cucumber) 14
Gin The Botanist	(with juniper + lemon) 13
Gin G'Vine	(with strawberry or apple) 15
Gin Monkey	(with orange peel) 18
Gin Martin Miller's	(with juniper + lime) 13
Gin Mare (Catalunya)	(with rosemary) 15
Gin Nordes (Galicia, Spain).....	(with lime) 14
Gin Puerto de Indias (Sevilla) ...	(strawberry) 13

Rum Zacapa 23 (Guatemala).....	10/18
Rum Brugal Añejo (Dominicana).....	5/11
Rum Ophimus (Dominicana).....	8/14
Rum Don Papa (Filipinas)	8/14
Rum Barceló (Dominicana)	5/11
Rum Flor de Caña 5 (Nicaragua).....	5/11
Whisky Jameson / J&B.....	5/11
Whisky Black Label / Jack Daniels	8/14
Whisky the Macallan 12 years	10/18
Whisky Bourbon Maker's Mark.....	6/12
Vodka Belvedere	8/14
Vodka Absolut / Moskovskaya.....	5/11
Vodka Grey Goose	8/14

Cocktails, the Classic Ones

Bloody Mary (vodka + tomatoe + spicy).....	10
Big Lebowsky (vodka + milk + Kahlúa).....	10
Cosmopolitan (vodka + Cointreau + lime).....	10
Espresso Martini (vodka + coffee + Kahlua)....	10
Negroni (red vermuth + Campari + gin)	10
Manhattan (red vermuth + whisky)	10
Daiquiri (strawberry or lime + white rum)	10
Mojito o Caipiroska	10
Apperol Spritz	8

Bormuth Special Cocktails

Bormuth Cobbler	10
<i>Vemuth white + orange+ mint + soda</i>	
Bormuth Margarita.....	10
<i>Tequila + lime + agave honey</i>	
Chicle	10
<i>Seagram's + lime + vanilla + mint + grapefruit</i>	
Jardinet	10
<i>Hendrick's + cucumber + basil</i>	