



MAGMA

Born, Barcelona

FOOD

1/2 / 1

MIXED OLIVES

5

from Santa Caterina Market

MACKEREL GILDAS (2 PCS)

3/5

with homemade piparra peppers, olives, and ponzu sauce

*Perfect with: **Placebo***

CELERIAC CROQUETTES (2 PCS)

4.5/8

with miso, gorgonzola, and pear gel

*Perfect with: **Verdant***

SWEET POTATO CROQUETTES (2 PCS)

5/9

with duck fat aioli and chicken skin crisp

*Perfect with: **La Magma***

CHICKEN PATÉ BRIOCHE (2 PCS)

5/9

with caramelised kumquats and chicken skin crumble

*Perfect with: **Equivocat***

PONZU GRILLED OYSTER MUSHROOMS (V)

4/7

with wild mushroom aioli

*Perfect with: **Johnny Utah***

*Please mention allergies to your server before ordering.
Shared equipment means we can't guarantee allergen-free prep.*

FOOD

1/2 / 1

SEA BASS TARTARE

4/7

on a burnt tapioca crisp with citrus gel
Perfect with: **CGI**

PICANHA BEEF TARTARE

4/7

with whipped fat, crispy potato, and chives
Perfect with: **Lomo Negro**

ROASTED ENDIVE (V)

5/9

with sour cream, gorgonzola, and almond praline
Perfect with: **The Rust**

BEEF TONGUE TACOS (2 PCS)

7/13

with mole sauce and avocado emulsion
Perfect with: **Guerrita**

SLOW-COOKED BEEF FILLET

7/13

with mushroom purée and parmesan
Perfect with: **El Born**

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COCKTAILS

MARCH '25 COMPETITION SPECIALS

DON AMB TOMAQUET – WORLD CLASS 2025 ☐

13

*A cocktail that captures the flavors of pan con tomate, with a Clamato-inspired twist and a seriously bold base to tie it all together. **Don Julio Silver and Reposado**, olive-infused sherry blend, fake clam water, deconstructed bread syrup, tomato & garlic jam*

AURA – HAVANA CLUB COCKTAIL MAESTROS ☐

13

*A perfect blend of balance and harmony, both visually and emotionally. **Havana Club Rum**, guava & black cardamom cordial, sage & saffron butter*

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COCKTAILS

EQUIVOCAT 🍷 13

A Spritz, a French 75 and a Negroni sbagliato walked into our bar... and stayed to become this fizzy drink full of local Cava

LA MAGMA 🍷 13

*Our staple. Our signature. Light drink to order if you only want just one – especially if you like cherries and **Don Papa rum***

GUERRITA 🍷 13

*A bit spicy, a bit sweet, and unlike any other **tequila-mezcal** Margarita you'd tried before*

CGI 🍷 13

*Cilantro bursts into a classic Gimlet, zesting up **Roku gin** with lime & sugar – a refreshingly herbal twist*

JOHNNY UTAH 🍷 13

*Italian **saffron** and a Dutch **egg liqueurs** join forces with orange and vanilla for this creamy refreshing highball*

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COCKTAILS

PLACEBO ☐ 13

Based on Irish **whisky**, this sour cocktail is also smoky, spicy and with umami notes all over it. A medicine for everything

VERDANT 🍷 13

This **Calvados**-based cocktail is full of apples and pears – everything you might want from a fruity summer drink

LOMO NEGRO ☐ 13

A **Negroni** twist named after a Spanish volcano. Nuff said. Garnished with cap de llom and capers from the market

EL BORN 🍷 13

A Manhattan-style **whisky**-based cocktail with coffee and cherry notes, balanced by the bitterness of Italian amaro

THE RUST 🍷 13

Well-balanced, quite strong and so very capable – just like the man we named this **brandy** Rusty Nail version after

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COCKTAILS

CLASSICS

- PALOMA** ☐ 13
Refreshing and savoury. More sweet or more sour?
Tres Generaciones Añejo tequila, grapefruit, and lime
- WHISKY SOUR** ☹ 13
The timeless one. Straight up or on the rocks?
Maker's Mark Bourbon, citrus cordial, lemon juice
- ROB ROY** ☹ 13
Not too Scottish, though
Toki Japanese whisky, sweet vermouth, bitters
- COFFEE AND CIGARETTES** ☐ 13
A modern classic from the amazing minds at "Death & Co."
Laphroaig 10, coffee liqueur, sweet vermouth, bitters
- OLD FASHIONED** ☐ 13
The father of all cocktails, with a Spanish twist.
Hibiki Harmony Whisky, Pedro Ximénez sherry, bitters

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WINE

Cava

125/750

GUILLEM CAROL BRUT NATURE

5/30

SPAIN. MACABEU, XAREL·LO, CHARDONNAY, PINOT NOIR

AIRE BRUT NATURE ROSE

36

SPAIN. PINOT NOIR, XAREL·LO

White

CA N'ESTRUC XAREL·LO

5/30

SPAIN. XAREL·LO

GARGALO GODELLO

5/30

SPAIN. GODELLO

ZÁRATE ALBARIÑO

36

SPAIN. ALBARIÑO

ARTIFICE LISTAN BLANCO

54

SPAIN. LISTÁN BLANCO

Rose & Orange

CA N'ESTRUC ROSAT

5/30

SPAIN. GARNATXA NEGRA

TANCA ELS ULLS LA LLEONA

5/30

SPAIN. CARTOIXÀ DE MARINA

Red

OSTATU CRIANZA

5/30

SPAIN. TEMPRANILLO, GRACIANO, MAZUELO, GARNACHA

JOSEP FORASTER TREPAT

36

SPAIN. TREPAT

FRANK CORNELISSEN SUSUCARU ROSSO

54

ITALY. NERELLO MASCALESE/CAPPUCCIO, ALICANTE BOUSCHET

DRINKS

Soft drinks

STILL OR SPARKLING WATER	<i>3</i>
GINGER BEER	<i>5.5</i>
TONIC WATER	<i>4</i>
COCA-COLA (REGULAR OR ZERO)	<i>4</i>

Non-alcoholic cocktails

RUSTAVELI AVENUE	<i>8</i>
LOVE'S THEME	<i>8</i>

Beer

GARAGE BEER – RIBA PILSNER, 5% ABV	<i>4.5</i>
NON-ALCOHOLIC LAGER, 0.5% ABV	<i>5</i>