

Negresco

DRINKS

@negrescoprincess 

by @chef_jon_garcia 

11:00 - 00:00

COFFEE

Espresso	2.20€
Cortado	2.40€
Americano	3.00€
Latte	4.00€
Capuccino	4.00€
Cola Cao	4.00€
Herbal tea	3.00€

SOFT DRINKS

Ocean 52 No Plastic Water	2.50€
Sparkling Water Vichy Catalan	3.00€
Coca Cola/Coca Cola Zero	3.50€
Sprite	3.50€
Bliss Lemon/Orange	3.50€
Bliss Tonic Water	3.50€
Fuze Tea	4.00€
Ginger Beer	4.00€
Red Bull/Red Bull Sugar Free	4.00€
Minute Maid Orange/Tomato	4.00€
Natural Juice	5.00€
Fresh Lemonade	5.00€

NON-ALCOHOLIC DRINKS

San Francisco	10.00€
Virgin mojito	10.00€
Virgin Colada	10.00€
Apple Fizz	10.00€
Martini Vibrante 	10.00€
Floreale Spritz 	10.00€

BEER

B de Gust 	6.00€
Eco Lager	
B de Beer	6.00€
Weissbier	
B de Bestial	6.00€
Chocolate Stout	
L'Atrebida 	6.00€
Hazy IPA	
Endabant	6.00€
Eco Ale	
Bongo	6.00€
Alcohol free	
Estrella Damm  250ml/500ml	4.50€/8.00€
Damm Lemon  250ml/500ml	4.50€/8.00€
Free Damm	4.00€

We also have a variety of cocktails. You can ask and order them at the bar



Lácteos / Dairy



Gluten



Mostaza / Mustard



Sésamo / Sesame



Soja / Soya



Pescado/ Fish



Huevo / Egg



Crustáceo / Crustaceans



Apio / Celery



Sulfitos / Sulfites



Altramuces / Lupin bean



Moluscos / Mollusks



Cacahuetes/ Peanuts



Frutos de cáscara/ Nuts

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VERMUT

Martini

7.00€

Rosso/Bianco

Martini

8.00€

Reserva Speciale Ambrato

Reserva Speciale Rubino

Padró & Co.

8.00€

Rojo clásico

Dorado amargo suave

Blanco reserva

Antica Fórmula

10.00€

CAVA & CHAMPAGNE

Oriol Rosell Or ECO

8.00€ 38.00€

Brut Nature

Ars Colecta Rosé

9.00€ 45.00€

Grand Rosé

Ars Colecta Blanc de Blancs

9.00€ 45.00€

Brut Reserva

Ars Colecta Josep Raventós

60.00€

Gran Reserva 2015

Oriol Rosell Ariadna ECO

55.00€

Gran reserva Brut Nature

Moët & Chandon

Brut

80.00€

Rosé

90.00€

Louis Roederer

95.00€

Collection 246

Ruinart

Brut

110.00€

Blanc de Blancs

130.00€

Rosé

150.00€

WINES

White Wine

Legaris Sauvignon Blanc

7.00€ 28.00€

D.O. Rueda

Verdeo Verdejo

7.00€ 28.00€

D.O. Rueda

Viña Esmeralda ECO

7.50€ 30.00€

D.O. Penedès

Leiras Albariño

8.00€ 32.00€

D.O. Rías Baixas

Jean Leon Chardonnay 3055

8.50€ 35.00€

ECO

D.O. Penedès

Verdeo Magnum

50.00€

D.O. Rueda

Red Wine

Pomal Tempranillo

7.00€ 28.00€

D.O. Rioja

Malpastor Crianza

7.00€ 28.00€

D.O. Rioja

Celeste Roble

7.50€ 30.00€

D.O. Ribera del duero

Atrium Merlot

8.00€ 32.00€

D.O. Penedès

62 Millas al cielo

8.50€ 35.00€

D.O. Ribera del Duero

Figuero Crianza

42.00€

D.O. Ribera del Duero

Figuero Asomo Magnum

68.00€

D.O. Ribera del Duero

Rosé Wine

Raimat Rosé ECO

7.00€ 28.00€

D.O. Costers del segre

Celeste Rosé

7.50€ 30.00€

D.O. Cigalés

Born Rosé

8.50€ 35.00€

D.O. Penedès

Born Rosé Magnum

65.00€

D.O. Penedés

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MENU

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TO GET STARTED

Coca with tomato 3.50€

Coca de aceite bread with tomato and extra virgin olive oil.

Mixed olives 4.50€

Mix of marinated Gordal, Kalamata, and Arbequina olives.

Chicken Fingers 12.00€

Chicken fingers with tamarind sauce and spring onion.

Patacones 12.00€

Plantain *patacones bravos* with chipotle chili sauce, greek yogurt, garlic and lime.

Crispy prawns 12.00€

Panko-breaded fried prawns served with a citrus cilantro emulsion.

Ham croquettes (8u) 12.00€

Creamy acorn-fed Iberian ham croquettes.

Nachos 15.00€

Nachos with *chili con carne*, guacamole, sour cream and cheddar cheese.

Iberian Ham (100gr) 25.00€

Acorn-fed Iberian ham platter with *coca de cristal* bread with tomato.

SALADS

Mozzarella 15.00€

100% Buffalo mozzarella, cherry tomatoes, basil pesto, pine nuts and mixed olives.

Prawns 15.00€

Prawn salad with mango, carrot, radishes, avocado, and passion fruit vinaigrette.

Caesar 15.00€

Caesar salad with slow-cooked chicken, croutons, and grated Parmesan cheese.

Quinoa 15.00€

Quinoa salad with vegetables, toasted almonds, semi-dried tomatoes, Edam peas, and oriental dressing.

SANDWICHES & BURGUERS

Serrano ham and Manchego cheese 15.00€

Serrano ham sandwich with Manchego cheese and butter.

Focaccia 15.00€

Vegetable focaccia with buffalo mozzarella, basil pesto, and tomato chutney.

Chicken brioche 15.00€

Soft brioche bread filled with chicken and bacon, truffle mayonnaise, tomato chutney, watercress, and radishes.

Smash burger 15.00€

Double beef smash burger with Cheddar cheese and barbecue sauce.

Beef burrito 15.00€

Red wine braised beef cheek burrito with sour cream, pico de gallo, and saffron mayonnaise.

Angus beef burger 18.00€

Gourmet Angus beef burger with lettuce, tomato, caramelized onion, bacon, truffle mayonnaise, and Mahón cheese.

DESSERTS

Panna Cotta 7.50€

Vegan coconut panna cotta with mango coulis.

Pastel 4 leches 7.50€

Four milk cake with vanilla and cinnamon Chantilly.

Cheesecake of the day 7.50€

Chocolate crunch 7.50€

Milk chocolate crunch with caramel and caramelized almonds.

Macedonia 6.50€

Seasonal fruit macedonia.

Sandro Dessi Ice Cream 5.00€

Artisan ice cream. Raspberry, salty caramel, pistachio, mago, chocolate, mexican vanilla and lemon with basil.

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HNP-CS-2026