



At Babou we don't just create dishes, at Babou we create moments.

Inspired by Dalí's enigmatic mascot, our restaurant is more than a place to eat, it is a gastronomic space and a stage for the imagination.

We are committed to awakening your senses with every dish, every sip and every experience, as you immerse yourself in a world where gastronomy merges with surprising interior design, and innovation meets tradition. Our dishes tell a story, awakening an emotion and a journey of discovery.

Immerse yourself in a world of colour, music and flavour, where every visit is a celebration of creativity and a passion for good food.

Welcome to Babou, where magic meets the art of cooking.



SNACK & TAPAS

Olives Gordal stuffed with ponzu sauce	4
Millefeuille of "patatas bravas"	7
Homemade stew croquettes 4u	12
Homemade ham croquettes 4u	12
Homemade ceasar chicken croquette 1u	3
Focaccia, smoked butter, and cantabrian anchovy 2u	6
Codfish churros with squid ink mayonnaise, 4u	6
Fried squid brioche with onion, lime and "kimchi"	14
Iberian ham 100% Bellota with glass coca bread and tomato ½ serving	35 17
Veal vitello tonnato with tuna sauce and olive poder	14
Burrata heart with grilled cherry tomatoes and Maresme strawberries	14

RAW BAR

Marinated salmon, yogurt and pickled beets	15
Beef tenderloin Steak Tartar with chips	16
Stew peach "gazpacho", smoked cod and tomato tartar	15
Natural Delta Curly Oyster	5
Bloody Mary Curly Oyster	5.5
Ponzu sauce Curly Oyster	5.5
Carpaccio of bluefin belly Balfegó	22



VEGETABLE & FLAME-GRILL

Roasted carrot, parmesan, and smoked chimichurri	12
Charred chinese eggplant, carbonara sauce, and Iberian pork jowl	12
Roasted leek, romesco sauce, and toasted almond	12
Grilled romaine heart, Caesar sauce foam, and free-range chicken	14

GRILL

Meagre fish with broccoli, bimi and sparkling garlic mayonnaise	24
Grilled octopus with potatoes, peppers and chorizo sausage	28
Skewer of Iberian pork 'lagrima' with roasted sweet potato sauce	22
Tender veal from Girona, braised cabbage, and mustard	31
Beef tenderloin with caramelized chive texture	29
Grilled squid with parmentier and green asparagus	26

THE THREE MAGNIFICENT

Creamy boletus Risotto with cheeks cooked at low temperature	22
Red prawn Risotto with roasted garlic alioli	22
Homemade roast chicken cannelloni with idiazábal cheese and black truffle	20



SWEET ENDING

Homemade Tiramisu with crunchy chestnut crumble	8
Cheesecake with red fruits	8
Sicilian Cannoli with Ricotta, Chocolate, and Pistachio	8
Warm baba with dark chocolate texture	8
Grilled pineapple with coconut ice cream and white chocolate foam	8
Artisanal ice cream	8

VAT included

For any intolerance or allergy, please contact our staff

All raw fish products served in this establishment comply with Anisakis prevention regulations