

BABOU

RESTAURANT BY VINCCI

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.

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SNACK & TAPAS

Olives Gordal stuffed with ponzu sauce	4
Millefeuille of "patatas bravas"	8
Homemade stew croquettes 4u	12
Homemade ham croquettes 4u	12
Homemade ceasar chicken croquette 1u	3.5
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	35
Veal vitello tonnato with tuna sauce and olive poder	14
Burrata heart with grilled cherry tomatoes and Maresme strawberries	14
Toasted sandwich stuffed with flame-grilled Chinese eggplant and mozzarella	14
Spanish-style open omelette with red prawns and asparagus	15

RAW BAR

Marinated salmon, yogurt and pickled beets	15
Beef tenderloin Steak Tartar with chips	16
Burrata heart with grilled cherry tomatoes and Maresme strawberries	15
Sea bass carpaccio with vierge sauce and orange	22

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VEGETABLE & FLAME-GRILL

Roasted carrot, parmesan, and smoked chimichurri	14
Flame-grilled artichoke with egg yolk, Idiazábal cheese and Iberian pork jowl	14
Roasted leek, romesco sauce, and toasted almond	12
Grilled romaine heart, Caesar sauce foam, and free-range chicken	14
Charcoal-grilled pumpkin with smoked scamorza and crunchy cashew butter	14

GRILL

Meagre fish with broccoli, bimi and sparkling garlic mayonnaise	25
Grilled octopus with potatoes, peppers and chorizo sausage	29
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	26
Grilled squid with "trinxat de la Cerdanya"	26

THE THREE MAGNIFICENT

Creamy boletus Risotto with cheeks cooked at low temperature	22
Catalan-style braised beef with porcini mushrooms and fried polenta	22
Homemade roast chicken cannelloni with idiazábal cheese and black truffle	22

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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 crem and white chocolate foam	8
Vanilla panacota with salted caramel	8

VAT included
If you have any food allergies or intolerances, please inform our staff before placing your order. Some dishes may pose a risk of cross-contamination with certain allergens. Please consult the specific information available for each preparation.All raw fish products served in this establishment comply with Anisakis prevention regulations