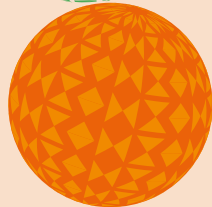


## The Hoxton, Poble nou

Step 1: Choose your bites / Step 2: Choose your bowls

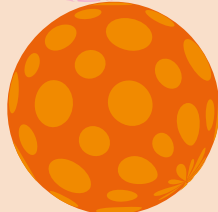


**6 BITES**  
€42pp

**8 BITES**  
€46pp

**10 BITES**  
€58pp

**12 BITES**  
€62pp



## HOT BITES



Paquita's (local croquetas, choose by the unit)

- Iberian ham
- Roast chicken
- Red prawn
- Cuttlefish with its ink
- Vegan <sup>VG</sup>

Ragù arancini with smoked scamorza <sup>V</sup>

Porcini mushroom polenta <sup>V</sup>

Detroit-style pizza from Four Corners

- Marinara or Red Top <sup>V/VG</sup>
- Pepperoni or Carbonara

Spicy Bomb from Barceloneta

Foie bonbon with pine nuts

Shiitake spring rolls with pine nut ponzu <sup>VG</sup>

Gyozas

- Vegans <sup>V</sup>
- Oxtail
- Curry Chicken

Cod fritter, ink alioli, lemon

Jerk-style chicken gringa

Jerk-style oyster mushroom gringa <sup>V</sup>

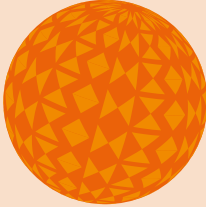
Grilled artichoke <sup>VG</sup>

V = Vegetarian, VG = Vegan

If you have any allergies or dietary requirements please speak to a member of staff for more information.

## The Hoxton, Poble nou

Step 1: Choose your bites / Step 2: Choose your bowls



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€62pp



## COLD BITES



Spicy Tuna Sam

Cold Kalamata Gilda

Classic Gilda: Gordal olive, anchovy, piparra pepper

Crispy Nori seaweed, prawn tartare, lime

Kimchi cauliflower <sup>VG</sup>

Spanish omelette

— Classic <sup>V</sup>

— Sobrasada

## SWEET BITES



Yuzu tart with pistachio crunch

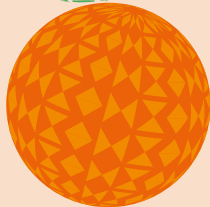
Chocolate Trilogy

Montserrat (chocolate with apricot)

Apple tarte tatin

V = Vegetarian , VG = Vegan

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**2 BOWLS** €18pp  
**3 BOWLS** €25pp

**4 BOWLS**  
€30pp



## The Hoxton, Poble nou

Step 1: Choose your bites / Step 2: Choose your bowls

### HOT BOWLS



Hox Bravas <sup>V</sup>

Padrón peppers, shichimi togarashi, sesame <sup>VG</sup>

Surf and turf meatballs

Garlic shrimp with crispy garlic

Fried squid with lemon and garlic alioli

Massaman-style beef cheek, rice, fried onions

### COLD BOWLS



Piparra hummus, garlic naan <sup>VG</sup>

Grilled octopus salad with charcoal

Heirloom tomato salad, Parmesan, pickled onions <sup>VG</sup>

Feta, Kalamata olives, oregano

### SWEET BOWLS



Yuzu tart with pistachio crunch

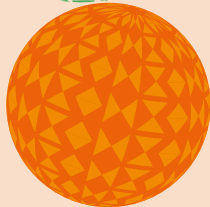
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**4 BOWLS** €30pp



## The Hoxton, Poble Nou

Add your stations!

## FOOD STATIONS

International cheese station ..... +€8pp  
with crackers and dried fruits

Terrines and pâtés station ..... +€8pp  
with breads, pickles and preserves

Dessert table by L'Atelier.....+€16pp

Amèlie oyster station:

- Toppings bar (48 uds) .....+€250
- Passed with ice cubes (48 uds) .....+€300

Caviar & Vodka ..... +€300  
For every 100g caviar, 1 bottle of Vodka

Neulas and nougats .....+€5pp

## INCLUDED

Red: Secret XICS, Merlot and Cabernet, Costers del Segre

White: Casas de Mar, Blanc de Blancs, D.O. Penedès

Sparkling: Sogar Mascaró Brut Nature, D.O. Cava

Soft drinks, water

Beer

## LET'S GO FANCY +€9pp

Red: Secrets de Salgar

White: Gregal d'Espiells

Sparkling: Juvé & Camps Reserva

V = Vegetarian , VG = Vegan

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