



# UGOT

## Bruncherie

### VERMUT

#### VERMUT GRANO DE ORO

Made of Palomino grapes, aged in Cantueso liquor barrels, with particular aroma of lavender and thyme.

white/red - 3.00

### BEERS

#### CATALAN CRAFT BEERS

##### ESPIGA

Pale Ale • Blonde Ale (gluten free)

##### ROSES DE LLOBREGAT

Bitter Ale • American Ipa • Witbier

-3.50-

**MORITZ S / M** - 1.80 / 2.20

**MORITZ CLARA S / M** - 1.80 / 2.20

**MORITZ EPIDOR** bottle - 2.20

### WINES

Red	White
<b>MARMELLANS</b>	<b>MARMELLANS</b>
D.O Montsant	D.O Montsant
2.70 / 12.50	2.70 / 12.50

### COLD

**WATER/ SPARKLING** 330ml - 1.50

**VICHY** 250ml - 1.70

**PINEAPPLE JUICE** 200ml - 1.80

**PEACH JUICE** 200ml - 1.80

**COCA COLA / ZERO** 350ml - 2.40

**FANTA ORANGE / LEMON** 350ml - 2.40

### NATURALS

#### HOUSE JUICE

Lemon, orange, ginger and mint - 2.50

#### HOUSE SODA

With natural fruit pulp - 2.50

**NATURAL ORANGE JUICE** - 3.00

#### NATURAL FRUIT SMOOTHIES

With milk/soy/oat base, banana and natural fruit pulp - 3.90

### COCKTAILS

#### LIMONARAK

House lemonade, anis and rose water - 5.00

#### APEROL SPRITZ - 5.00

Aperol, cava, soda and Gordal olive

#### NEGRONI - 5.00

Campari, vermut, gin and soda

#### BLOODY MARY - 6.00

Tomato juice, Absolut vodka and our condiments

#### SANGRÍA BLANCA - 6.00

White wine, Absolut vodka, soda, pineapple juice and lyophilized fruit

### BUBBLERY

Cava	Lambrusco
<b>MAS FI</b>	<b>DE LA CASA</b>
Brut nature reserva	Red
2.80 / 14.00	2.80 / 14.00

### CAVA COCKTAILS

With natural essence and fruit pulp

#### ROSINI

Raspberry

#### BELINI

Peach

#### MIMOSA

Orange

#### JALLABAVA

Date & granada

#### ROSA

Roses

#### TROPICAVA

Mango

-4.00-

### GIN & TONIC

**TANQUERAY** lemon peel - 6.50

**5TH** rose, lyophilized raspberries - 7.50

**HENDRICK'S** cucumber - 8.50

**NORDÉS** lemon vervain - 8.50

**JINZU** candied Fabri cherry - 9.50

### COFFEE COCKTAILS

Two espresso shots, shaken with ice and your favorite liquor - 5.00-

**BAILEYS•CREMA CATALANA**  
**AMARETO•FRANGÉLICO**  
**BALLANTINE'S•LICOR 43**

### COFFEE

#### UGOT COFFEE

Selected in Africa and Latin-America and toasted in Barcelona by 'Familia Osorio'.

**ESPRESSO / LUNGO** - 1.40

**ESPRESSO DOUBLE** - 2.00

**AMERICANO** - 2.00

**MACCHIATO** - 1.60

**CORTADO** - 1.60

**COFFEE LATTE / XL** - 1.80 / 2.80

**CAPPUCCINO / XL** - 1.80 / 2.80

**COLD CAPPUCCINO / XL** - 2.20 / 3.20

**FLAT WHITE** - 2.20

**MOCACCINO** white / dark - 2.50

**BOMBÓN COFFEE** - 1.50

**CARAJILLO** - 2.00

**TRIFASICO** - 2.20

**SHAKERATO** - 2.50

#### MATCHA LATTE

Sweet Japanese green tea latte with ginger - 2.90

#### COLD MATCHA LATTE

Sweet Japanese green tea latte with ginger, shaken with ice - 3.50

#### COLD MUMBAI CHAI

Hand-crafted Chai Masala, cold brewed in oat milk - 3.50

### CHOCOLATE

**COLACAO** - 2.00

**UGOT CHOCOLATE** white / dark - 2.50

**CHOCOCHAI** Cacao infused with clove, cinnamon, ginger and cardamom - 2.90

**CHOCOFLUFF** Nutella hot chocolate, topped with fluffy mini marshmallows - 3.90

### TEA & INFUSIONS

-2.50-

**GREEN** Japanese Sencha / Jasmin Isfahan

**NEGRO** Earl grey / Cashmir chai English breakfast

**INFUSION** Multi fruti / Chamomile Rooibos / Ginger, lemon, mint