THE MENU

LA CLOTE

YOUR BIG LIFE STARTS HERE

MUST TASTE

THE SCRUFIX 10€

Double burger with two 150gr beef discs, double artisan bacon, raw onion, pickles, lettuce, tomato and our avocado mayonnaise.

Taste it with Marabunta a double IPA, for a double burger;)

ANDRÒMINA WINE 16€

Red Natural Wine, it's an Artisan low extraction wine, young and casual, with an electric touch as an after taste.
Only bottles.

If you have any food allergies, please let us know before you place your order.

APPETIZERS

BOQUERONES	Old-school anchovy fillets with our garlic, tomato and parsley garnish.	4,5€
SMOKED EEL	Smoked eel with our garlic, tomato, onion and parsley garnish on a slice of bruschetta.	6€
SALMON CUBES	Norwegian smoked salmon cubes, with truffled honey, fresh sprouts on a bed of rooster's foot on bruschettas.	8€
PESTO ESQUEIXADA	Small serving of esqueixada with desalted salt cod, picked tomato, Figueres onion, our garlic, tomato and parsley garnish served with our bruschetta.	7€
OCTOPUSSY	Steamed octopus tentacle from Galicia with Iberico pancetta, caramelized onion and honey aioli sauce.	9€

LAS BRAVAS de la Clote NEW

BRAVAS POTATOES CLOTE STYLE	The bravest bravas potatoes this side of the Besòs, with our special sauce.	4,5€
LAS BRAVAS DE LA PIBIL	Potatos with melted doble mozzarella with our Mexican style pulled pork.	8€

"Las bravas" de la pibil and Founders IPA, Best friends forever.

+ Extra toppings
- Mozza / vegan mozzarella / bacon +1€
- Jalapeños / avocado mayo +0,5

CHARCUTERIE	From here and there: Good Italian mortadella, local cecina air-dried beef and artisan salami with focaccia bread.	6€
CHEESES	Gorgonzola, grana padano and scamorza served with focaccia bread.	6€
CHARCUTERIE AND CHEESES	All the charcuterie and cheeses above served with artisan focaccia bread.	12€

MEATBALLS

THE ORIGINAL MEATBALL	Meatballs (250g) stuffed with parmesan and crispy onion in our pomodoro sauce served with focaccia bread.	7,5€
CURRY MEATBALL	Meatballs (250g) with crispy onion, turmeric, ginger, cilantro, garlic and lemon zest served with focaccia bread.	7,5€

BEST MATCH!

The citrus tones of Alhambra Citra IPA combine perfectly with the freshness of the coriander and the lime zest of the Mandonga curry.

SNACKS

YUMMY OLIVES	3€	**PICKLED TIDBITS**	See the counter
POTATO CHIPS	2,2€	**PORK CRACKLINGS**	2,6€

PIZZA BY THE SLICE | THICK CRUST | Make your choice at the counter

MINI TOASTS

COMPARTIR ES VIVIR

GUACAMOLE	Guacamole with melted camembert and herb-roasted cherry tomatoes.	6€
TRUFFLE	Garlic butter with black truffle and camembert.	5€
MOZZA	Garlic butter with Mozzarella.	4,5€
MINI PASTRAMI	Pastrami, fresh cucumber and tomato slices, goat's cheese, arugula and our Queens sauce.	6€

EXTRA FOCACCIA +1€

SMALL CASSEROLES

BAKED

PROVOLONE	With marinated tomato, oregano and focaccia bread.	7,2€
SOBRASADA	Mozzarella, 4 cheeses, sobrassada soft paprika sausage and focaccia bread.	7,5€
TRUFFLE	Mozzarella, four-cheese blend, egg, truffle sauce, salt, pepper and focaccia bread.	7,5€
COTXINOTA	Cochinita pibil with citrus-marinated red onion, fresh and tangy cilantro, served with focaccia bread.	7,5€
AVOCADO	Avocado, potato, egg and mozzarella.	7,2€

VERMOUTHS

HOUSE VERMOUTH	Zarro Vermouth.	2€
MARIANITO VERMOUTH	House vermouth, with a splash of gin and orange.	4,5€
NEGRONI	Vermouth, Campari, gin with a hint of orange peel.	5,5€
NEGRONI ACHISPAO	Vermouth, Campari, cava with a hint of orange peel.	5,5€
APEROL SPRITZ	Aperol + cava with a splash of soda water.	4,9€
CAMPARI SPRITZ	Campari + cava with a splash of soda water.	4,9€

Carnívore PIZZAS

THE INDIVIDUAL 32cm 13€ / THE LARGE 40cm 20€

QUATTRO STAGIONI	Tomato sauce, mozzarella, black olives, artichokes, sautéed mushrooms and Milano salami.
AMERICANA	Tomato sauce, mozzarella, bacon and ground meat.
BBQ	Mozzarella, barbecue sauce, onion, bacon, chicken and meat.
CARB-O-NADA	Carbonara sauce, mozzarella, onion, pancetta Linea Mezza, sautéed mushrooms and a slight hint of caramelized onion.
DELIZZIA	Tomato sauce, mozzarella, ham, sautéed mushrooms, meat and four-cheese blend.
GRIEGA	Tomato sauce, mozzarella, bacon, goat's cheese, fresh tomato and oregano.
ITALIANA	Mozzarella, homemade carbonara sauce, ham, bacon and four-cheese blend.
LA CLOTE	Tomato sauce, mozzarella, ham, onion, green pepper, sautéed mushrooms, pepperoni, black olives and ground meat.

COTXINA	Tomato sauce, mozzarella, cochinita pibil, citrus-marinated red onion, onion and cilantro, served with a really hot and spicy sauce (Mexican chili).	+1€
PIL PIL	Cod brandade, oregano, capers, black olives and mozzarella.	+1€
MALLORQUINA	Tomato sauce, mozzarella, sobrassada soft paprika sausage from Majorca, scamorza and a dash of honey.	
MEDITERRÁNEA	Tomato sauce, mozzarella, zucchini, red pepper, tuna, black olives and a dash of basil and oregano oil.	
PAGESA	Tomato sauce, mozzarella, chicken, onion, green pepper, sautéed mushrooms and caramelized onion.	
HOT & SPICY	Tomato sauce, mozzarella, onion, pepperoni, meat and chili peppers with a dash of hot and spicy sauce (chili pepper).	

this one goes to Pacífico carnal

MONTHLY SPECIAL PIZZA
Changes every month. Ask us!!

VEGETARIAN PIZZAS

LA MARGUERITTA	Natural tomato sauce, mozzarella, with a touch of oregano and olive oil.	12€ INDIVIDUAL / 18€ LARGE
FIVE CHEESE	Tomato sauce, mozzarella, gouda, emmental, cheddar, roquefort and oregano.	
VEGAN TUNA	Mozzarella with vegan tuna (soya bean), onion and black olives.	
GREEN STYLE	Tomato sauce, mozzarella, onion, sautéed mushrooms, herb-roasted cherry tomatoes, peppers, artichokes and black olives.	
CHINGONA	Mozzarella, caramelized eggplant cubes, cherry tomato confit, guacamole, cucumber curls and chipotle.	+1€
PESTO	Tomato sauce, buffalo mozzarella, pesto, fresh tomato, artichokes and arugula.	
S.E.T.I.	Smoked plant-based white sauce, mozzarella, shiitake mushrooms, oyster mushrooms, sautéed mushrooms, herb oil and a hint of fresh thyme.	+1€
SHANKAR	Tomato sauce, mozzarella, zucchini, red pepper, caramelized pineapple, coconut curry, spring onion, cilantro and lime zest.	+1€

Wild Freshness with the 1925

Take note: For half and half pizzas, the higher price will be charged.

Veganize your mozzarella from as low as 1€+

SULTANA	Mozzarella, black olives, cherry tomato confit, sweet paprika, ras el hanout, chickpea hummus, zucchini curls and cilantro.	
NEW SUPREMA	Tomato sauce, mozzarella, zucchini, red pepper, goat's cheese, macerated tomato and a dash of herb garlic oil.	
GARLIC	Garlic and parsley vegetable butter, garlic, mozzarella and a sprinkle of oregano.	
TRUFATTA	Mozzarella, truffle sauce, cherry tomato confit, parmesan slivers and arugula.	+1€
VEGGIE POWER	Mozzarella, herb-roasted cherry tomatoes, roast red pepper, sautéed mushrooms and baked zucchini noodles seasoned with cumin.	
VEGAN PEPPERONI	Mozzarella, tomato sauce, onion and vegan chorizo.	+1€
VEGAN BBQ	Mozzarella, BBQ sauce, onion, chorizo, chicken and vegan sausage.	+1€

PIZZA CRUSTS

ONLY INDIVIDUAL

Gluten free	+2€
Turmeric	+1,5€
Buckwheat	+1,5€

EXTRAS

Extra hot and spicy	+1€
Vegan mozzarella	+1€ INDIVIDUAL / +1,5€ LARGE

BURGER COMBO

Choose your bread
ARTISAN BREAD | BUTTER BUN

SHEPPERD	Artisan bread, lettuce, sliced tomato, **vegan burger**, caramelized red onion with our vegan avocado mayo, with clote fries on the side.	12€
DELIGHT	Artisan bread, lettuce, sliced tomato, **vegan burger**, grilled onion, sautéed mushrooms, vegan mozzarella, with clote fries on the side.	12€
REDNECK 2	Artisan bread, lettuce, sliced tomato, raw onion, pickles, **beef burger 150gr**, scamorza cheese, bacon and Basque chili with clote fryes on the side.	12€
THE ONE	Artisan bread, lettuce, sliced tomato, **beef burger of 150gr**, camembert and Leon jerky, artisan bacon, with clote fryes on the side.	12€

The classics, the best Mahou 5*

SANDWICHES

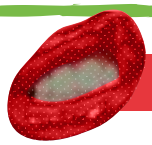
MR. COTXINO	Artisan bread, cochinita pibil, citrus-marinated red onion, fresh onions and cilantro, served with a really hot and spicy sauce (Mexican chili peppers).	7,9€
MR. PERRY	Artisan bread, Worcestershire sauce-marinated chicken breast strips, avocado, fresh tomato, grated carrot and mayonnaise.	7,6€
VEGAN MR. PERRY	Artisan bread with sesame, vegan chicken, lettuce, avocado, natural tomato, carrot and Veganesa.	7,9€
MADAME PASTRAMI	Artisan bread, beef pastrami, goat's cheese, lettuce, tomato and a honey mustard sauce in true Queens, NY style. Ohh yeaaah baby!!	7,5€

Súper in love with una caña de Alhambra

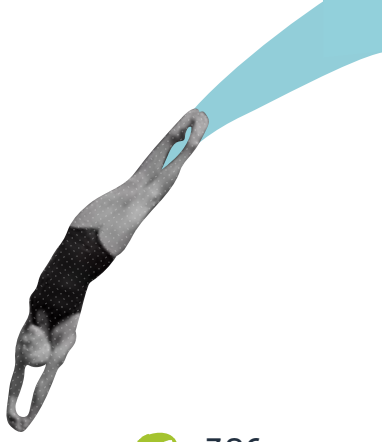
SALADS

OMEGA-3	Lettuce mix, cherry tomato, avocado, black truffle honey-marinated salmon, black olives, grated carrot and fresh sprouts.	9€
TROPICAL CONTRASTS	Lettuce mix, pineapple, avocado, gorgonzola, goat's cheese, cherry tomato, fresh cucumber, black olives, grated carrot with walnut vinaigrette.	7,5€
CAESAR	Lettuce mix, baked chicken breast strips, cucumber, onion, cherry tomato, feta cheese and black olives.	8€
VEGAN CAESAR	Lettuce mix, avocado, cherry tomato, cucumber, onion, olives and vegan chicken.	8€

Tropical flavors, need light beers, Coronita



HOT SPICY CHILI SAUCE +1€



PASTAS

PESTO	Spaghetti with fresh pesto with a final touch of herb oil, accompanied by focaccia.	7,9€
CURRY	Spaghetti with sautéed red pepper, zucchini, mushrooms, our Curry sauce direct from Bombay and with a fresh touch of lime zest, accompanied by focaccia.	8,2€
POMODORO	Spaghetti with natural tomato sauce made with a lot of patience and love, accompanied by focaccia.	7,5€
BROOKLYN	Spaghetti with natural tomato sauce with the 250gr meatball stuffed with parmesan and crispy onion, accompanied with focaccia.	9,5€

Perfect combo with Leffe Blonde, strength and character together.

DESSERTS

CHISKEIC	Homemade cheesecake and berries. Gluten free.	5€
NUTELLA PIZZA	Small pizza with Nutella and crunchy nuts.	8€
TIRAMISU	Coffee or Nutella Tiramisu, pure Clote Style.	5,5€
ICE CREAM	Fondant chocolate sorbet by Sandro Dessi. Gluten free.	5€
OREO	Handmade Oreo cupcake, 100% vegan, your perdition!!!	5,5€
KINDER NEW	Creamy Kinder bueno cupcake for naughty people.	5,5€

KIDS ZONE

12,5€

NEW KIDS ON THE BLOCK Menu

3 Mini veal burguers baked in the oven, served with home fries, avocado mayonnaise, salad or spaghetti pommodoro and for dessert Kinder Bueno or Oreo cupcake + Solan de Cabras mineral water or multifruit juice.

PETIT XEF

› CELEBRATE YOUR BIRTHDAY AT LA CLOTE, AND HAVE A GREAT TIME AT THE PETIT XEF WORKSHOP

Write us at info@laclote.es for more info.

PIZZA

TO TASTE

CREATE YOUR OWN PIZZA:

THE INDIVIDUAL 32cm 13€

THE LARGE 40cm 20€

1 CHOOSE YOUR DOUGH

- Normal wheat dough
- Gluten Free Dough +2€
- Turmeric Dough +1€
- Buckwheat Dough +1€

2 CHOOSE YOUR SAUCE

- Tomato Sauce
- Carbonara Sauce
- Barbecue Sauce
- Truffled Sauce

3 CHOOSE YOUR MOZZARELLA

- Fresh Mozzarella
- Vegan Mozzarella
- Vegan Mozzarella +1€ INDIVIDUAL PIZZA +1,5€ LARGE PIZZA

4 CHOOSE 3 INGREDIENTS

- Bacon
- Tuna
- Fresh tomato
- Onion
- Ham
- Laminated Parmesan
- Artichokes
- Caramelized onions
- Pork meat
- Goat cheese
- Hummus
- Pickled onion
- Chicken
- 5 Cheeses
- Mushrooms
- Caramelized eggplant
- Salami
- Roquefort
- Shitake & mushrooms
- Zucchini
- Bacon
- Black olives
- Rucula
- Green pepper
- Pepperoni
- Sobrasada
- Vegetable supreme mix
- Roasted red bell pepper
- Fresh sprouts
- Guacamole
- Chipotle
- Hot hot hot sauce
- Cochinita pibil

SALADS

TO TASTE

CREATE YOUR OWN SALAD:
mix of lettuce, cherry tomato, onion +

7,5€

1 CHOOSE 4 INGREDIENTS

- Roasted onion
- Fresh sprouts
- Cucumber
- Caramelized eggplant
- Fresh mozzarella
- Sautéed mushrooms
- Arugula
- Goat cheese
- Dried fruit
- Caramelized pineapple
- Gorgonzola
- Black olives
- Carrot
- Pickles
- Caramelized onion
- Pepinillos
- Avocado

2 ADD TOPPINGS

- Anchovies +1,5€
- "Boquerones" +1,5€
- Tuna +1,5€
- Vegan chicken +1,5€
- Vegan Tuna +2€
- Marinated chicken +2€
- Smoked Salmon +3€

BURGER

TO TASTE

CREATE YOUR OWN BURGER: Artisan bread or Butter Bun, lettuce and sliced tomato with a 150g beef burger patty or vegan burger +

8€

CHOOSE 3 INGREDIENTS

- Mozzarella
- Vegan Mozzarella
- Gorgonzola
- Camembert
- Roquefort
- Pickled onion
- Goat cheese
- Avocado
- Pickles
- Sautéed mushrooms
- Roasted onion
- Raw onion
- Caramelized onion
- Crunchy onion
- Bacon
- Ham
- Chilli peppers
- Sobrasada +1,5€
- Artisan bacon +1,5€
- Double burger +2,5€
- Cecina de León +1,5€
- Cochinita pibil +2€

MAKE IT MORE YUMMY +0,5€

BBQ / Avocado mayo / Guacamole

DRINKIN'

SOFT DRINKS, JUICES, WATER

COKE / COKE ZERO	2,6€	AQUARIUS	2,6€
ORANGE FANTA	2,6€	TONIC WATER	2,2€
LEMON FANTA	2,6€	LEMON NESTEA	2,6€
STILL WATER	2€	BITTER	2,6€
SPARKLING WATER	2,2€	TEA & ROOIBOS TEA	2,3€
LEMON FROZEN	4€	JUICES	2,3€

FROZENS

FROZEN MARGARITAS	Lemon Frozen Coktail with Tequila.	6,5€
FROZEN MOJITOS	Lemon Frozen Coktail with Rum and Mint.	6,5€
FROZEN MEZCAL	Lemon Frozen Cocktail with artisan made Mezcal.	8,5€

NEW

WINES

		GLASS	BOTTLE
CAL JANÉ	100% Merlot red wine. Penedès.	3€	16€
ALBARIÑO	White wine. The best wine form the Atlantic.	3,30€	18€
PECES	White wine. 100% organic Verdejo.	3€	16€
ONOM	Fruity white wine from the Penedès. Macabeo, Parellada and Xarel·lo. Bio and organic.	3€	16€
SEASONAL WINE	Selection of different wines from all over the world.	3,30€	18€
CAVA	Cava brut from the Penedès. Organic.	2,2€	15€
TINTO DE VERANO	The all-time favorite	4€	
HOUSE SANGRIA	Sangria with our special touch.	6€	15€ JUG

NEW

¡¡OLE OLE!!

BEERS

DRAFT BEER	SMALL	MEDIUM	LARGE 1/2L
ALHAMBRA ESPECIAL	2€	2,3€	4,5€
ALHAMBRA ROJA	2,10€	2,6€	5€
LEFFE DARK	2,10€	2,6€	5€
MESTISSA	2,10€	2,6€	5€

OTHER BEERS	BOTTLE
ALHAMBRA 1925	3€
CRAFT BEER with or without gluten-free	4€
CRAFT BEER PREMIUN	4,5€
PACIFICO	3€
NEGRA MODELO	3€
FRANZISKANER	3€
BUDWEISER	3€
CORONITA	3€
STELLA ARTOIS	3€
MAHOU 0,0 BROWN BEER	2,3€

◇ NEWS EVERY MONTH

SPIRITS

MEZCALS	5€	LIMONCELLO/ JÄGERMEISTER	3€
TEQUILA "CLANDESTINA"	4€	RATAFIA (CATALAN SHOT)	3€
GIN TONIC	from 7,5€	GRAPPA 18 LUNE	4€
SPIRITS	from 7,5€	MEZCAL COFFEE LIQUOR	4,5€
GLASS OF LIQUOR	4,5€	BOTTLE OF LIMONCELLO	16€
MISCELLANEOUS SHOTS	from 3€	BOTTLE OF MEZCAL	40€

A LAS PENAS, ¡PUÑALAS!