



# ROBOT MENÚ

**Lunes a viernes de 8:30 a 18h**  
**Sábado y Domingo cerrado**

*Monday to Friday from 8:30 to 18h*  
*Saturday and Sunday closed*

**Horario de cocina de 12 a 15:30h**

*Kitchen open from 12h to 15:30h*



**IG DM:**  
**@robothousebarcelona**



**TELF:**  
**93 342 90 62**

**R O B O T**  
**H O U S E**



# FÓRMULA ROBOT

12,90 €

Elaboraciones 100% artesanales con producto de proximidad y de temporada y verduras, frutas y huevos ecológicos  
*100% artisanal kitchen based on proximity and seasonal products and ecological vegetables, fruits and eggs.*



**Crema  
del día**

*Soup of the day*

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**Robot Bol o  
Ensalada  
a escoger**

*Robot Bowl or  
Salad to choose*



# COMIDA / LUNCH

**COCINA DE 12H A 15:30H** / Kitchen from 12h to 15:30h

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## ROBOT BOLS / ROBOT BOWLS

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### BOL DE POLLO BRASEADO

pechuga de pollo braseada, quinoa, cebolla escalivada, calabacín asado, tomate cherry asado, zanahoria y olivas de kalamata (GF)

*BRAISED CHICKEN BOWL: braised chicken breast, quinoa, roasted onion, roasted cherry tomato, roasted zucchini, roasted carrot and kalamata olives*

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### BOL DE SALMÓN

salmón marinado en tamari, mirin y jengibre, arroz de sushi, edamame, ensalada de wakame y sésamo, rábano, espárrago, huevas de salmón y salsa mayonesa de wasabi

*SALMON BOWL: marinated salmon with tamari, mirin and ginger, sushi rice, edamame, seaweed and sesame salad, radish, asparagus, salmon roe and wasabi mayo*

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### BOL DE FRICANDÓ

fricandó con senderuelas, patata al horno, calabaza asada, col al horno y portobello asado

**9,90 €**

*VEAL STEW BOWL: veal stew with mushrooms, roasted potato, roasted pumpkin, roasted portobello and cabbage*

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### BOL DE CURRI DE LENTEJAS

curri de lentejas y coco, arroz basmati, calabaza asada, cebolla escalivada, bimi, cilantro y anacardos (V) (GF)

*LENTIL CURRI BOWL: lentil and coconut curri, basmati rice, roasted onion, roasted pumpkin, bimi, cilantro and cashew nuts*

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### BOL DE CREMOSO DE BONIATO CON HUEVO POCHÉ

cremoso de boniato, huevo poché, sobrasada vegetal, queso artesano Serrat, cebolla asada, portobello asado y tomate cherry asado (l/o/v) (GF)

*SWEET POTATO AND POACHED EGG BOWL: sweet potato creamy purée, poached egg, veggie sobrasada, artisanal cheese, roasted onion, roasted portobello mushroom and roasted cherry tomato*

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## **ENSALADAS** / SALADS

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### **BOL VERDE**

mezcla de lechugas (escarola, espinacas, rúcula y cogollos),  
aguacate, espárrago, bimi, apio, manzana granny smith, vinagreta  
de pipas de calabaza y pistacho (V) (GF)

*Green Bowl: mix of greens (curly endive, spinach, lettuce hearts and arugula),  
avocado, asparagus, bimi, celery, granny smith apple, pumpkin and pistachio seed  
vinaigrette*

**7,50 €**

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## **CREMA O SOPA DEL DÍA** / SOUP OF THE DAY

**5,00 €**

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# BRUNCH

**COCINA DE 9H A 12H** / Kitchen from 9h to 12h

Elaboraciones 100% artesanales con producto de proximidad y de temporada y verduras, frutas y huevos ecológicos  
100% artisanal kitchen based on proximity and seasonal products and ecological vegetables, fruits and eggs.

## HUEVOS / EGGS

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### Huevos revueltos con jamón ibérico y tostadas de masa madre

*Scrambled eggs with iberian ham and sourdough toast*

**9,50 €**

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### Tortilla francesa con tostada de pan con tomate y aceite de oliva virgen (l/o/v)

*Omelette with a toast with tomato and virgin olive oil*

**6,50 €**

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## TOSTADAS / TOASTS

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### Tostada de aguacate con mató de hierbas, tomates confitados y huevo mollet (l/o/v)

*Avocado toast with herbed soft cheese, candied tomatoes and mollet egg*

**8,00 €**

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### Tostada vegana de aguacate con calabaza, berenjena, tomate asado y cebolla escalivada (V)

*Avocado vegan toast with eggplant, pumpkin, roasted tomato and onion*

**7,50 €**

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# A CUALQUIER HORA / ALL-DAY FOOD

DE 8:30H A 18H / From 8:30h to 18h

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## BOLS / BOWLS

**Bol de yogur con fruta de temporada y granola casera**  
(l/o/v) (GF)

*Yogurt bowl with seasonal fruit and homemade granola*

4,50 €

**Pudding de coco y chía con miel, lima y jengibre (V) (GF)**

*Coconut and chia pudding with honey, lime and ginger*

5,50 €



## TOSTADAS DULCES / SWEET TOASTS

**Tostada con mermelada casera y mantequilla (l/o/v)**

*Toast with homemade jam and butter*

4,00 €



## TOSTADAS Y BOCADILLOS / TOASTS AND SANDWICH

**Tostada con tomate y aceite de oliva virgen (V)**

*Toast with tomato and virgin olive oil*

2,90 €

**Tostada de aguacate con mató de hierbas, tomates confitados y huevo mollet (l/o/v)**

*Avocado toast with herbed soft cheese, candied tomatoes and mollet egg*

8,00 €

**Bikini de pan de leche con jamón cocido ibérico y queso artesano**

*Cooked iberian ham and artisanal cheese sandwich*

5,00 €

**Bocadillo caliente de rosbif con queso artesano**

*Roast Beef Sandwich with artisanal cheese.*

6,00 €



## PARA PICAR / SNACKS

**Patatas chips - Bonilla**

*Bonilla potato chips*

2,00 €

**Aceitunas del Gordal**

*Gordal olives*

2,90 €

(l/o/v): Lacto-ovo-vegetariano / Lacto-ovo-vegetarian (V): Vegano / Vegan (GF): Gluten Free



# CAFÉ / TÉ

COFFEE / TEA



## ESPRESSO

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Espresso	1,50 €
Espresso x2	2,50 €
Americano	2,50 €
Cortado	1,80 €
Café con leche / Cappuccino	2,10 €
Flat white	2,80 €
Latte	3,00 €
Iced latte	3,50 €

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## DE FILTRO / FILTERED

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Batch Brew	2,50 €
Chemex (500 ml)	5,50 €
Aeropress	3,50 €

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+ 0,20 €

Leche de avena / Leche sin lactosa / Hielo  
Oatmilk / Lactose-free milk / Ice



## TÉ / TEA

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Verde / Green tea <i>Zhe Jiang Long Jing (China)</i>	
Verde / Green tea <i>Genmaicha (Japón)</i>	3,00 €
Negro / Black tea <i>Yunnan Dian Hong (China)</i>	
Rojo / Red tea <i>Pu erh Sancha (China)</i>	
Chai Latte	3,50 €
Matcha Latte	

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## INFUSIONES / INFUSIONS

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Poleo Menta <i>Mint Tea</i>	
Rooibos con especias <i>Rooibos with spices</i>	2,80 €
Mezcla de especias (Cardamomo, clavo, canela, jengibre, pimienta negra) <i>Mix of spices (Cardamom, clove, cinnamon, ginger, black pepper)</i>	
Leche Dorada <i>Golden Milk</i>	3,50 €

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# BEBIDAS CASERAS

HOMEMADE DRINKS



## REFRESCOS CASEROS / HOMEMADE DRINKS

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### Limonada

*Lemonade*

2,60 €

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### Limón con gas

*Lemon soda*

3,00 €

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## ZUMOS NATURALES / NATURAL JUICES

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### Naranja

*Orange*

2,60 €

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### Shot de limón y jengibre

*Ginger-lemon shot*

1,80 €

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### Robot Rojo:

pera, remolacha, zanahoria, naranja y limón

*Red Robot: pear, beetroot, carrot, orange and lemon*

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### Robot Verde:

manzana, apio, pepino, limón y jengibre

*Green Robot: apple, celery, cucumber, lemon and ginger*

4,20 €

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### Robot Naranja:

manzana, zanahoria y naranja

*Orange Robot: apple, carrot and orange*

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# OTRAS BEBIDAS

OTHER DRINKS



## AGUA

WATER

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**Agua sin gas filtrada  
(500 ml)** 1,00 €

*Filtered still water*

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**Agua sin gas filtrada  
(1L)** 1,50 €

*Filtered still water*

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**Agua mineral sin gas** 1,20 €

*Bottled still water*

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**Agua con gas** 2,00 €

*Sparkling water*

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## CERVEZA

BEER & WINE

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**Cerveza artesana DosKiwis**

*DosKiwis craft beer*

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**Caña** 2,50 €      **Copa** 3,20 €

*Small*

*Big*

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**Vaso de vino natural  
(blanco / negro)** 2,80 €

*Glass of natural wine (white/red)*

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## OTRAS BEBIDAS

OTHER DRINKS

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**Kombucha** 3,80 €

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**Coca-cola Zero** 2,00 €

*Coke Zero*

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**Cacaolat** 2,20 €

*Chocolate Milk*

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**Chocolate caliente** 3,50 €

*Hot Chocolate*

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