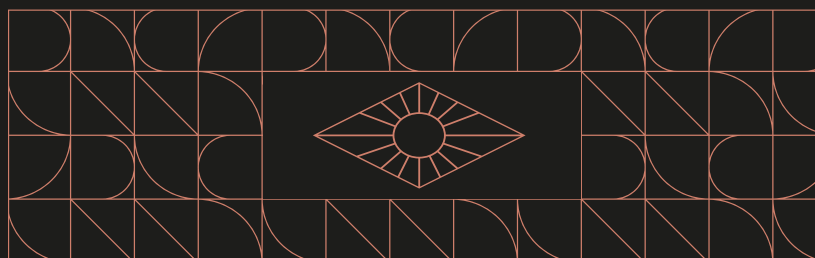


# TOC

RESTAURANT & COCKTAIL BAR  
HOTEL ANYÓSPARK

## MENU





*Paco Méndez*

**PACO MÉNDEZ IS ONE OF THE MOST INFLUENTIAL FIGURES WHEN IT COMES TO CONTEMPORARY MEXICAN CUISINE. HIS BARCELONA RESTAURANT, COME, HAS A MICHELIN STAR AND HE WAS NAMED THE WORLD'S MOST CREATIVE CHEF AT THE BEST CHEF AWARDS.**

**HIS CUISINE FUSES TRADITIONAL MEXICAN HERITAGE WITH MODERN CULINARY TECHNIQUES TO CREATE DISHES THAT RESPECT THE ESSENCE OF MEXICO WHILE ADDING AN AVANT-GARDE FLAIR.**

**AT TOC RESTAURANT, WE COMBINE A VARIETY OF TECHNIQUES TO DELIVER A UNIQUE GASTRONOMIC EXPERIENCE WITH EXCLUSIVE DISHES THAT USE ONLY THE FINEST QUALITY INGREDIENTS.**









PACO MÉNDEZ

 **AnyósPark**  
The Mountain & Wellness Resort

## SOMETHING TO NIBBLE

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• Chipotle spherical olives 	6,00 2 p.
• Cantabrian anchovies 	10,50 4 p.
• 100% Iberian acorn-fed ham	29,00
• Rubia Gallega cecina	27,00
• Chicharrones del Mantecas with crackling	15,00
• Pyrenean artisanal cheese board 	24,00
• Homemade Iberian ham croquettes 	12,00 6 p.
Kenyan green bean tempura 	12,50
East Asian-style guacamole made at the table 	18,00

*Toasted glass bread with  
hanging tomato* 



4,00

*Artisanal bread with  
Picual olive oil* 

6,00

## THE CLASSICS DONE OUR WAY WITH FRIES






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• Our Club sandwich 	18,00
• Rib-eye burger (200 g rib-eye steak) 	25,00

STEP IT UP AND PAIR YOUR DISHES  
WITH UNIQUE COCKTAILS. GIVE OUR  
COMBINATIONS A TRY AND DISCOVER A  
WORLD OF FLAVOURS!




## THE STARTERS

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Galician beef steak tartare made at the table 	32,00
Lobster salad with avocado and sour cream 	29,00
• Caesar salad with Parmesan cheese foam 	18,00
• Lazy omelette with prawns and their essence 	19,00
Avocado cannelloni with smoked tofu 	16,00



## CHARGILLED FLAVOURS OF THE SEA

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• Andorran trout with chimichurri and Chinese celery purée 	22,00
Shallow-water squid with hazelnut butter Parmentier purée 	22,00
King crab leg in a pipian marinade 	30,00

## THE FINEST MEAT WITH A SIGNATURE TOUCH






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A5 Wagyu milanese in Béarnaise sauce 	41,00
Sirloin steak with Café Paris sauce and peppers 	32,00

• Dishes available to discover from noon to midnight.
















## DESSERTS WITH DISTINCTIVE CHARACTER

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- |   |       |
|---|-------|
| • ToC Kat made from dark chocolate filled with hazelnut praline and toasted corn<br>  | 8,50  |
| • Meringue with strawberries and sheep's milk ice cream<br>                           | 12,00 |
| Drunken sponge cake with orange, toffee and amaranth<br>   | 7,50  |

- Dishes available to discover from noon to midnight.

## ALLERGENS

 Gluten	 Lactose	 Fish
 Celery	 Soya	 Spicy
 Peanuts	 Sulphites	 Crustaceans
 Mustard	 Egg	 Molluscs
 Peanuts	 Sesame	 Dried fruits

We make every effort to prepare our dishes in accordance with food safety standards and to separate ingredients to avoid cross-contamination. However, we cannot guarantee the complete absence of traces of allergens, since our dishes are prepared in a shared space.

If you have any allergies or intolerances, don't hesitate to ask our staff for advice.

IMPORTANT NOTE - IMPORTANT NOTE

# WINES

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We have handpicked an exclusive range of wines that encapsulate the essence of different wine regions, with options ranging from full-bodied, structured wines to others with subtle aromatic nuances. Each bottle has been carefully selected for its quality and unique character. Elevate your gastronomic experience!



## RED WINE

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### LOCAL

Scala Dei Cartoixa D.O. Priorat <i>Grenache and carignan</i>	48,00
Scala Dei Prior D.O. Priorat <i>Cabernet sauvignon, carignan, grenache and syrah</i>	34,00
Olivardots Vd'O 2 D.O. Empordà <i>100% Samsó</i>	42,00
Petites Estones D.O. Montsant <i>Grenache and carignan</i>	26,00 ☞ 6,00
Mas Irene Parés Baltà ecològic D.O. Penedès <i>Merlot and cabernet franc</i>	28,00 ☞ 6,00

### REST OF SPAIN

Muga Crianza D.O. Rioja <i>Tempranillo, grenache, carignan and graciano</i>	26,00 ☞ 6,00
Muga Selección Especial 2019 D.O. Rioja <i>Tempranillo, grenache, carignan and graciano</i>	38,00
Viña Zaco Viñedo Singular D.O. Rioja <i>Tempranillo</i>	58,00
Vizcarra Graciano 2020 D.O. Vino de la Tierra <i>Pinot noir</i>	48,00

Vizcarra Torralvo 2019 D.O. Ribera del Duero <i>Tempranillo</i>	44,00
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Carmelo Rodero Reserva 2018 D.O. Ribera del Duero <i>Tempranillo and cabernet sauvignon</i>	52,00
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Dominio de Pingus - PSI D.O. Ribera del Duero <i>Tempranillo and grenache</i>	58,00
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Pago de Carvejas Crianza D.O. Ribera del Duero <i>Tempranillo, cabernet sauvignon and merlot</i>	64,00
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Pago de Capellanes Reserva D.O. Ribera del Duero <i>Tempranillo and cabernet sauvignon</i>	42,00 ☞ 6,90
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Aalto D.O. Ribera del Duero <i>Tempranillo</i>	55,00
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Tinto Pesquera Reserva D.O. Ribera del Duero <i>Tempranillo</i>	56,00
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### INTERNATIONAL

Côte de Nuits Villages D.O. Bourgogne <i>Pinot Noir</i>	34,00 ☞ 6,90
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## ROSÉ WINE

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Flor de Muga Rosat Vintage 2021 D.O. Rioja <i>Grenache</i>	25,00 ☞ 5,00
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Rosa d'abril - ecològic Vintage 2021 D.O. Penedès <i>Maccabéo, malvasia and syrah</i>	25,00 ☞ 5,00
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## WHITE WINE

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### LOCAL

Vinyes Olivardots  
D.O. Empordà  
*Grenache blanc, grenache gris  
and carignan* 38,00

### REST OF SPAIN

Flor de Muga Blanc  
D.O. Rioja 35,00  
6,00  
*Maccabéo, grenache blanc  
and maturana*

A Cesteira  
D.O. Rias Baixas 33,00  
*Albariño*

Pazo de Señorans  
D.O. Rias Baixas 25,00  
5,00  
*Albariño*

Pazo de Señorans selección añada  
D.O. Rias Baixas 48,00  
*Albariño*

### INTERNATIONAL

J. Drouhin Chablis  
Réserve de Vaudon 2011 35,00  
D.O. Bourgogne  
*Chardonnay*

## SPARKLING

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Llopart Microcosmos Rosé 32,00  
D.O. Cava 5,00  
*Pinot noir and mourvèdre*

Llopart Brut Nature 32,00  
D.O. Cava 5,00  
*Maccabéo, xarello,  
parellada and chardonnay*

Blanca Cusiné 35,00  
D.O. Cava  
*Chardonnay and pinot noir*

### INTERNATIONAL

Mumm Cordon Rouge 85,00  
D.O. Champagne 9,00  
*Chardonnay and pinot noir*

Mumm Millesimé 95,00  
D.O. Champagne  
*Chardonnay and pinot noir*

Mumm Ice Extra 95,00  
D.O. Champagne  
*Pinot noir, chardonnay and meunier*

Moët & Chandon 95,00  
D.O. Champagne  
*Pinot noir, pinot meunier and chardonnay*

Moët & Chandon Ice Imperial 95,00  
D.O. Champagne  
*Pinot noir, pinot meunier and chardonnay*

Champagne Belle Époque 310,00  
D.O. Champagne  
*Chardonnay, pinot noir and meunier*

# SPECIALITY COCKTAILS

## SIGNATURE

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### SALT-FOAM MARGARITA

Tequila, lime juice, curaçao, pink salt foam and tajín seasoning

16,00

### COCONUT TOMMY'S MEZCALITA

Alipús San Andrés mezcal, lime juice, coconut, cream and coriander

16,00

### MEXICAN PENICILLIN

Abasolo, Alipús San Andrés mezcal, ginger liqueur, lime juice and Andorran honey syrup

16,00

### PALO SANTO CORDIAL

Gin, cordial and Palo santo scent

16,00

### PASSION FRUIT AND VANILLA PISCO SOUR

Barsol pisco, lime juice, passion fruit purée and vanilla

16,00

### SHERRY WHITE MARY

Fino 3 fases Eléctrico Toro Albalá, La Tomato liqueur, Supasawa, tomato water, pink salt, Maggi sauce and Tabasco (spicy)

16,00

## MOCKTAILS (ALCOHOL-FREE)

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### SAN FRANCISCO

Orange juice, lemon juice, pineapple juice, grenadine and orange

10,00

### PASSION FRUIT DAIQUIRI

Passion fruit, lime juice and sugar

10,00

### BLOODY MARY

Tomato juice, lime juice, spicy sauce and rosemary

10,00

### MOJITO VIRGIN

Lime juice, brown sugar, mint and sparkling lemon

10,00

### CUCUMBER MOSCOW MULE

Cucumber, lime juice, cucumber syrup and ginger beer

10,00

### PASSION FRUIT AND VANILLA SOUR

Passion fruit, lime juice, vanilla and egg white

10,00

### RED BERRY AND FLOREALE SOUR

Red berries, Floreale, lime juice and egg white

10,00

## CLASSICS

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### ESPRESSO MARTINI

Coffee, vodka, coffee liqueur and sugar

12,00

### PETRONI

Gin, Bitter Petroni and Red Petroni

12,00

### MOJITO

Rum, lemon, sugar, soda water and mint

12,00

### APEROL SPRITZ

Cava, Aperol, soda water and orange

12,00

### MOSCOW MULE

Vodka, lime, sugar and ginger beer

12,00

### OLD FASHIONED

Bourbon, sugar, Angostura bitters and cherries

12,00

### MANHATTAN

Whisky, vermouth, Angostura bitters and cherries

12,00

### DAIQUIRI

Rum, lime juice and sugar

12,00

### DRY MARTINI

Gin, white vermouth, lemon and olives

12,00

### TOM COLLINS

Gin, lemon juice, soda water and sugar

12,00

### CAIPIRINHA

Cachaça, lime and brown sugar

12,00

### CAIPIROSKA

Vodka, lime and sugar

12,00

### PALOMA

Tequila, lime juice, salt and grapefruit tonic

12,00

The pairing of dishes with cocktails, inspired by Mexican tradition, allows the flavours to be enjoyed in a different way that goes beyond traditional wine pairings.

Consult us to find out.