



BARCELONETA



OUR CUISINE

The secret behind what Barceloneta restaurant offers is a menu based on the very foundations of the most traditional seafood cuisine.

Simple recipes meticulously put together, with prime quality ingredients, by experienced professionals.

The perfect balance: sample Catalan-Mediterranean cuisine in its purest form while enjoying exceptional views over the Barcelona seafront and the fishermen's wharfs.



We present dishes made with top quality products while respecting its origin and seasonality .





OUR MENUS 2018

English



Nº1

— MENU —

STARTERS

Ondarroa anchovies

Marinated salmon with dill

Tuna salad with onion and tomato

Chicken and ham croquettes

Deep fried squid legs

“Coca del Maresme” flat toasted bread with tomato

MAIN COURSES (TO CHOOSE)

“Paella” moll del rellotge (fish and seafood)

Deboned hake “Santurce” with garlic and potatoes

Grilled beef fillet

Grilled salmon with sea salt

DESSERT (TO CHOOSE)

Catalan custard

Wild fruit soup with yoghurt ice-cream

Swiss roll filled with strawberries and cream

Fresh pineapple

DRINKS

White wine Camino del Puerto (Bodegas Hermanos Lurton)

Rose wine Chivite Las Fincas Lias (Julián Chivite)

Red wine Cèrvoles Colors (Celler la Cantonella)

Still water or sparkling water (Vichy)

Coffee or infusion

Menus minimum 20 guests.

For small groups you can request personalized quote



Nº2

MENU

STARTERS

“Bellota” cured ham

Fresh anchovies in batter

Octopus, Galician style

Cod fritters

“Coca del Maresme” flat toasted bread with tomato

“Tapa” Meat and seasonal vegetables “Paella”

MAIN COURSE (TO CHOOSE)

Tuna tataki with “salmorejo” (similar to gazpacho)

Baked salt cod “a la llauna” with garlic and paprika

Grilled beef fillet

Breaded kid goat cutlets

DESSERT (TO CHOOSE)

“Tiramisu”

Lemon sorbet

Coconut ice cream with catalan custard

Chocolate mousse

DRINKS

White wine Camino del Puerto (Bodegas Hermanos Lurton)

Rose wine Chivite Las Fincas Lias (Julián Chivite)

Red wine Gran Feudo Edición Roble (Bodegas Chivite)

Still water or sparkling water (Vichy)

Coffees or infusions

Menus minimum 20 guests.

For small groups you can request personalized quote



Nº3

MENU

STARTERS

“Esqueixada” salt cod with tomato and olive oil

Natural duck foie

“Calamares” battered squid rings

Grilled cockles

“Coca del Maresme” flat toasted bread with tomato

“Tapa” black rice with cuttlefish

MAIN COURSE (TO CHOOSE)

Fresh prawns tartar with potatoes

Grilled tuna fillet with asparagus and tender garlic

Grilled beef fillet

Cod fish with ratatouille sauce

DESSERT (TO CHOOSE)

Wild fruit, greek yogurt and fresh mint

Creamy chocolate ingot

Illy Coffee ice crem

Fresh fruit and cream tart

DRINKS

White wine Ànima de Raimat (Bodegas Raimat)

Rose wine Chivite Las Fincas Lias (Julián Chivite)

Red wine La Vendimia (Palacios Remondo)

Still water or sparkling water (Vichy)

Coffees or infusions

Menus minimum 20 guests.

For small groups you can request personalized quote



Nº4

— MENU —

STARTERS

“Bellota” cured ham

King prawn salad

Seasonal vegetables tempura

Tiny squid and fresh prawns sautéed in garlic

“Coca del Maresme” flat toasted bread with tomato

“Tapa” Paella Moll del Rellotge (fish and sea food)

MAIN COURSE (TO CHOOSE)

Grilled sole

Grilled veal sirloin steak

Stewed monkfish “suquet” with potatoes

Oven roasted kid goat shoulder

DESSERT (TO CHOOSE)

Coconut ice cream with catalan custard

Chocolate mousse

Pastry filled with custard

Fresh pineapple

DRINKS

White wine Ànima de Raimat (Raimat)

Rose wine Chivite Las Fincas Lias (Julián Chivite)

Red wine La Vendimia (Palacios Remondo)

Still water or sparkling water (Vichy)

Coffees or infusions

Menus minimum 20 guests.

For small groups you can request personalized quote



N°5

MENU

STARTERS:

“Bellota” cured ham

Lobster cocktail of Cantábrico

“Calamares” battered squid rings

Sea bass tartar done Ramon’s way

Fried fresh prawns in garlic

“Coca del Maresme” flat toasted bread with tomato

MAIN COURSE (TO CHOOSE)

Beef fillet with foie

Grilled our Santurce turbot

DESSERT (TO CHOOSE)

Our own brownie with chocolate bonbon

Hazelnut ice cream

Fresh strawberries

Marc de Champagne’s sorbet

DRINKS

White wine Ànima de Raimat (Raimat)

Rose wine Chivite Las Fincas Lias (Julián Chivite)

Red wine La Vendimia (Palacios Remondo)

Still water or sparkling water (Vichy)

Coffees or infusions

Menus minimum 20 guests.

For small groups you can request personalized quote



TAPAS 1

- MENU -

"TAPAS"

"Coca del Maresme" flat toasted bread with tomato

Ondarroa anchovies

"Bellota" cured ham

Deep fried fresh tiny squid

Tuna tartar

Octopus, Galician style

Cod fritters

"Bomba Barceloneta" Big spicy meat ball

"Paella" Moll del Rellogge (Fish and sea food)

Chunks of black pepper beef fillet

Breaded monkfish brochette

Duck foie gras tapa with port sauce

DESSERT

Fresh pineapple

Biscuit, made dry and crunchy with moscatel

Pastry filled with custard

Tiny chocolate cake with cream and currant

DRINKS

White wine Ànima de Raimat (Bodegas Raimat)

Rose wine Chivite Las Fincas Lias (Julián Chivite)

Red wine La Vendimia (Palacios Remondo)

Still water or sparkling water (Vichy)

Coffee or infusion

Menus minimum 20 guests.

For small groups you can request personalized quote



CHILDREN 1

- MENU -

STARTERS:

Chicken and ham croquettes

Squid Andalusian

Dry Manchego cheese

Potato chips

“Coca del Maresme” flat toasted bread with tomato

MAIN COURSE (TO CHOOSE)

Escalope, milanese style with potatoes

Macaroni, Bolognese style

Battered deboned hake

Our own cannelloni

Chicken with chips

DESSERT (TO CHOOSE)

Vanilla and chocolate ice cream

Catalan custard

DRINKS

Water or soft drink



VEGETARIAN

- MENU -

STARTERS:

“Escalivada” vegetable

Grilled wild asparagus

Green salad

“Coca del Maresme” flat toasted bread with tomato

MAIN COURSE (TO CHOOSE):

Assortment of grilled seasonal vegetables

“Paella” with seasonal vegetables

DESSERT (TO CHOOSE):

Fruit in season

Mango ice cream

DRINKS:

White wine Ànima de Raimat (Raimat)

Rosé wine Chivite Las Fincas Lías (Bodegas Chivite)

Red wine La Vendimia (Palacios Remondo)

Still water or sparkling water (Vichy)

Coffees or infusions



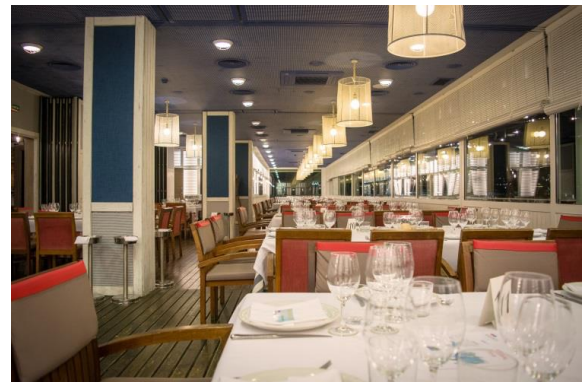
PRIVATE EVENT SPACES

The Restaurant offers 4 private rooms of various sizes supporting groups of 20 up to 190 people in winter and up to 320 in summer using the beautiful terraces overlooking “El port Vell”.

We offer complete catering services from lunch/dinner, to coffee breaks, company meetings, weddings, etc.

Furthermore, multimedia equipment is also at your disposal.

We present dishes made with top quality products while respecting its origin and seasonality .





For reservations:

info@restaurantbarceloneta.com

T. 93 221 21 11

THE GROUP- BOOKING



BARCELONETA

C/ L'Escar 22, 08039 Barcelona

Tel./Fax: **0034 932 212 111** | info@restaurantbarceloneta.com

Open all year round | Open continuously from 13:00h to 00:00h

Valet and free parking for customers



L'OLIVE

C/ Balmes, 47 08007 Barcelona

Tel: **0034 934 521 990** | info@restaurantlolive.com

Open all year round

Kitchen hours: 13:00h to 16:00h and 0:00h to 23:30h

Free parking (Aurise – Consell de Cent, 327)



PACO MERALGO

C/ Muntaner, 171 08036 Barcelona

Tel: **0034 934 309 027**

Kitchen hours: 13:00h to 16:00h and 20:00h to 00:30h

Open all year round except December 25th



BARCELONAMILANO

C/ Villarroel, 190 -192 08036 Barcelona

Tel: **0034 934 307 279** | Fax: 934 194 639 | Mov: 682 091 102 | info@restaurantbarcelonamilano.com

Kitchen hours: 13:00h to 16:00h and 20:00h to 23:30h

Open all year round



BAR CAÑETE

C/ de la Unió, 17 08001 Barcelona

Tel: **0034 932 703 458** | reservas@barcanete.com

Kitchen hours: 13:00h to 24:00h

Sunday closed