



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: simple 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 2026

English





Nº1

- MENU -

STARTERS (TO SHARE)

Ondarroa anchovies

Marinated salmon with dill

Fresh tomato salad and smoked herring

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

DESSERT (TO CHOOSE)

Catalan custard

Vanilla ice cream with crumble chocolate

Swiss roll filled with cream

Lemon sorbet

DRINKS

White wine Sotavent (Joan Sardà)

Rose wine Chivite Las Fincas Lias (Julián Chivite)

Red wine Herència Altés (Herència Altés)

Still water or sparkling water (Vichy)

Coffee or infusion



Nº2

- MENU -

STARTERS (TO SHARE)

“Bellota” cured ham

Tiny squid “Andaluza” style

Tuna salad with onion

Cod fritters

“Coca del Maresme” flat toasted bread with tomato

“Tapa” Black rice with cuttlefish

MAIN COURSE (TO CHOOSE)

Grilled monkfish

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

Grilled beef fillet

DESSERT (TO CHOOSE)

“Tiramisu”

Hazelnut ice cream

Coconut ice cream with catalan custard

Chocolate mousse

DRINKS

White wine Sotavent (Joan Sardà)

Rose wine Chivite Las Fincas Lias (Julián Chivite)

Red wine Salvio (Dominio de Elbio)

Still water or sparkling water (Vichy)

Coffees or infusions



N°3

- MENU -

STARTERS (TO SHARE)

Tomato salad with marinated herring

Natural duck foie

“Calamares” battered squid rings

Steamed cockles

“Coca del Maresme” flat toasted bread with tomato

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

MAIN COURSE (TO CHOOSE)

Stewed monkfish “suquet” with potatoes

Grilled beef fillet

Grilled loin of blue-fin tuna

DESSERT (TO CHOOSE)

Tiramisu

Our own brownie with chocolate bonbon

Mango sorbet

Catalan custard

DRINKS

White wine Torre la Moreira albariño (Marqués de Vizhoja)

Rose wine Chivite Las Fincas Lias (Julián Chivite)

Red wine Viña Salceda (Viña Salceda)

Still water or sparkling water (Vichy)

Coffees or infusions



N°4

- MENU -

STARTERS (TO SHARE)

“Bellota” cured ham

Fresh prawns tartar with potatoes

Grilled Finisterre razor clams

Octopus. Galician style

“Coca del Maresme” flat toasted bread with tomato

“Tapa” Black rice with cuttlefish

MAIN COURSE (TO CHOOSE)

Grilled sole

Grilled beef fillet

Baked wild bass

DESSERT (TO CHOOSE)

Coconut ice cream with catalan custard

Chocolate mousse

Cheesecake with strawberry compote

Tiramisu

DRINKS

White wine Torre la Moreira albariño (Marqués de Vizhoja)

Rose wine Chivite Las Fincas Lias (Julián Chivite)

Red wine La Pilosa Garnatxa negra (Herència Altés)

Still water or sparkling water (Vichy)

Coffees or infusions



N°5

- MENU -

STARTERS (TO SHARE)

“Bellota” cured ham

Lobster cocktail of Cantábrico

“Calamares” battered squid rings

Sea bass tartar with tarragon sauce

Fried fresh prawns in garlic

“Coca del Maresme” flat toasted bread with tomato

MAIN COURSE (TO CHOOSE)

Grilled ou Santurce turbot

Oven roasted kid goat shoulder

Stewed monkfish “suquet” with potatoes

DESSERT (TO CHOOSE)

Our own brownie with chocolate bonbon

Wild fruit soup with cocunut ice-cream

Tiramisu

Coconut ice cream with catalan custard

DRINKS

White wine Torre La Moreira Albariño (Marqués de Vizhoja)

Rose wine Chivite Las Fincas Lias (Julián Chivite)

Red wine La Pilosa Garnatxa negra (Herència Altés)

Still water or sparkling water (Vichy)

Coffees or infusions



TAPAS

- MENÚ -

Minimum 15 People, máximum 160 people

“Coca del Maresme” tomato bread with Iberian ham
Salmon blini with fresh cheese
Tuna tataki with avocado
Hand-cut steak tartar
Cod fritters
Spicy Barceloneta meat ball

“Paella” Moll del Relotge (Fish and sea food)

Veal pepito (with fried bread)

DESSERTS

Mini chocolate tartlet with red berries
Chocolate truffles
Pastry filled with custard and strawberry

DRINKS

Rose wiWhite wine Torre la Moreira Albariño (Marqués de Vizhoja)
Rose wine Chivite Las Fincas Lias (Julián Chivite)
Red wine Viña Salceda (Viña Salceda)
Still water or sparkling water (Vichy)
Coffee or infusion

The menu includes ½ bottle of wine per person, 1 bottle of water, coffee or tea



COCKTAIL

- MENÚ -

Minimum 18 people, maximum 60 people

“Coca del Maresme” tomato bread and “Bellota” cured ham
“Esqueixada” cod fish with tomato

Salmon blini
Tuna tataki with avocado
Sea bass tartar

Hand-cut steak tartar

Spicy Barceloneta meat ball
Octopus with iberian candied pork

Fresh Palamós prawns

Veal pepito (with fried bread)

DESSERTS

Lemon Pie
Mini chocolate tart with red berries

Sara’s Cake
Chocolate truffles

DRINKS

Glass of cava Llopart Brut Nature Reserva
White wine Torre la Moreira Albariño (Marqués de Vizhoja)
Rose wine Chivite Las Fincas Lias (Julián Chivite)
Red wine Viña Salceda (Viña Salceda)
Still water or sparkling water (Vichy)
Coffee or infusion



CHILDREN

- MENÚ -

STARTERS:

Chicken and ham croquettes

Squid Andalusian

“Bellota” cured ham

Potato chips and green olives

“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

Meat and seasonal vegetables “Paella”

DESSERT (TO CHOOSE)

Vanilla and chocolate ice cream

Catalan custard

Egg flan

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):

Mango sorbet

Fresh caramelized pineapple with cream and coconut coulis

DRINKS:

White wine Sotavent (Bodegas Chivite)

Rosé wine Chivite Las Fincas Lías (Bodegas Chivite)

Red wine Herència Altés Garnatxa negra (Herència Altés)

Still water or sparkling water (Vichy)

Coffees or infusions



PRIVATE EVENT SPACES

The Restaurant offers 4 private rooms of various sizes supporting groups of 15 up to 168 people in winter and up to 252 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.

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**

Open continuously from 13:00h to 00:00h

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