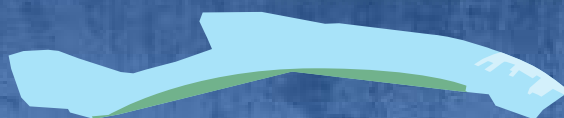


R E S T R A N T



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 2020

English



Nº1

— MENU —

STARTERS

Ondarroa anchovies

Marinated salmon with dill

“Escalivada” aubergine, red pepper and olive oil

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

Vanilla ice cream with crumble chocolate

Swiss roll filled with cream

Fresh pineapple

DRINKS

White wine Baluarte Verdejo (Bodegas Chivite)

Rose wine Chivite Las Fincas Lias (Julián Chivite)

Red wine Cèrvoles Colors (Celler la Cantonella)

Still water or sparkling water (Vichy)

Coffee or infusion



Nº2

MENU

STARTERS

“Bellota” cured ham

Fresh anchovies in batter

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

Hand-cut steak tartar

DESSERT (TO CHOOSE)

“Tiramisu”

Hazelnut ice cream

Coconut ice cream with catalan custard

Chocolate mousse

DRINKS

White wine Baluart Verdejo (Bodegas Chivite)

Rose wine Chivite Las Fincas Lias (Julián Chivite)

Red wine Baluarte Roble (Bodegas Chivite)

Still water or sparkling water (Vichy)

Coffees or infusions



Nº3

MENU

STARTERS

Tomato salad with marinated herring

Natural duck foie

“Calamares” battered squid rings

Grilled cockles

“Coca del Maresme” flat toasted bread with tomato

“Tapa” meat and seasonal vegetables “Paella”

MAIN COURSE (TO CHOOSE)

Stewed monkfish “suquet” with potatoes

Grilled beef fillet

Tuna tataki with “salmorejo” (similar to gazpacho)

Cod fish with ratatouille sauce

DESSERT (TO CHOOSE)

Swiss roll filled with cream

Our own brownie with chocolate bonbon

Mango ice cream

Catalan custard

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



Nº4

— MENU —

STARTERS

“Bellota” cured ham

Fresh prawns tartar with potatoes

Fried artichokes our “Padrón” green peppers (depending on the season)

Octopus. Galician style

“Coca del Maresme” flat toasted bread with tomato

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

MAIN COURSE (TO CHOOSE)

Grilled sole

Nebraska Black Angus ribeye steak

Baked wild turbot

Oven roasted kid goat shoulder

DESSERT (TO CHOOSE)

Coconut ice cream with catalan custard

Chocolate mousse

Our own cheesecake with mango

Fresh pineapple with raspberries and honey

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



Nº5

MENU

STARTERS:

“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)

Beef fillet with foie

Grilled ou Santurce turbot

Oven roasted kid goat shoulder

Stewed monkfish “suquet” with potatoes

DESSERT (TO CHOOSE)

Our own brownie with chocolate bonbon

Hazelnut ice cream

Fresh strawberries

Coconut ice cream with catalan custard

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



COCKTAIL

- MENÚ -

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

Salmon blini
Sea bass tartar blini

Tuna tartar
Steamed cockle with algae and lime
Veal carpaccio with mustard

Spicy Barceloneta meat ball
Octopus with candied pork

Small “sobrasada” sandwich (ground pork and paprika)
Fresh Palamós prawns
Tuna tataki with foie gras

Veal pepito (with fried bread)

DESSERTS

Our own “torrija” (bread soaked in milk and fried)
White chocolate with raspberries Petit Four

Chocolate truffles
Camembert cheese with quince

DRINKS

Glass of cava Juve y Camps Essential
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



CHILDREN 1

- MENU -

STARTERS:

Chicken and ham croquettes

Squid Andalusian

Hand-cut acorn-fed 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):

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**

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