



TAPAS TASTING MENU:

(One dish every 4 people)

Acorn-feed Iberian Ham

Mussels Fisherman's Style

Assorted Crunchy Prawns

Padrón Peppers

"Escala" Anchovies

Cuttlefish Andalusian Style

Peeled Squids and Prawns "Chilli Sweet"

Baby Squids Andalusian Style

Mixed Homemade Croquettes

Toast Bread with Tomatoe

DESSERT:

Chantilly Profiteroles with Hot Chocolate

Drinks and Coffes included

40.00 EURO/PERSON VAT INCLUDED



ROMPEOLAS MENU

STARTINGS TO SHARE:

(One dish every 4 people)

Assortment of Iberian Charcuterie

Iberian Ham Homemade Croquettes

Prawns Dim Sum

Mesclun Salad with Goat Cheese

Toast Bread with Tomatoe

MAIN COURSE to choose between:

Charcoal-Grilled Iberian Pork "Secreto" with its Garnish

or

Grilled Wild Squids with Vegetables

DESSERT:

Chantilly Profiteroles with Hot Chocolate

Drinks and Coffes included

40.00 EURO/PERSON VAT INCLUDED



NORAY MENU

STARTINGS TO SHARE:

(One dish every 4 people)

Acorn-feed Iberian Ham

Homemade Stew Croquettes

Baby Squids Andalusian Style

Mesclun Salad with Goat Cheese

Toast Bread with Tomatoe

MAIN COURSE to choose between:

Charcoal-Grilled Entrecôte with Vegetables

or

Gilt-Head Bream Donostiarra' Style

DESSERT:

Chantilly Profiteroles with Hot Chocolate

Drinks and Coffes included

49.00 EURO/PERSON VAT INCLUDED



BITACORA MENU

STARTINGS TO SHARE:

(One dish every 4 people)

Acorn-feed Iberian Ham

“Coca de Vidre” (toast bread) with Tomatoe Chutney and Anchovy in Vinegar

Prawns Dim Sum

Peeled Squids and Prawns “Chilli Sweet”

Toast Bread with Tomatoe

MAIN COURSE to choose between:

Labm Shoulder Catalan style

or

Fisherman’ Style Hake Filet with Prawns and Mussels

DESSERT:

Chantilly Profiteroles with Hot Chocolate

Drinks and Coffes included

54.00 EURO/ PERSON VAT INCLUDED



TRITON MENU

STARTINGS TO SHARE:

(One dish every 4 people)

Acorn-feed Iberian Ham

Assorted Cheese Platter

Clams and Mussels Fisherman' Style little Casserole

Smoked Salmon Rolls stuffed with Crab Salad

Toast Bread with Tomatoe

MAIN COURSE to choose between:

Charcoal-Grilled Steak Sirloin with Oporto Glasé and Potatoe Timbale

or

Seabass Fillet with Puff Pastry Carré and Onion Confit

DESSERT:

Chantilly Profiteroles with Hot Chocolate

Drinks and Coffes included

59.00 EURO/PERSON VAT INCLUDED



Booking conditions and cancellation:

*Menus with dishes to choose should be selected 48 hours before the event.
Payment must be made in full table, never accept payment individually.
Groups will be accepted from a minimum of 10 and maximum of 50 people.*

The menus are served only to complete tables.

Reservations are confirmed with a deposit of 20% of the total bill.

Prices do not include 10% of V.A.T.

*All bookings or modification shall be made through Giulia Ferrari (Sales
Departement).*

E-mail: info@barnabier.com

*Changes and cancellations are permitted without penalty until 48 hours
before the day of booking.*

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www.barnabier.com