



Groups Menus 2023

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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:

Our Nugat and Hazelnut Sponge Cake

DRINKS AND COFFES INCLUDED

40.00€ per person

(VAT included)



Menú Rompeolas

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:

Our Nugat and Hazelnut Sponge Cake

DRINKS AND COFFES INCLUDED

40.00€ per person

(VAT included)



Menú No ray

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:

Our Nugat and Hazelnut Sponge Cake

DRINKS AND COFFES INCLUDED

49.00€ per person

(VAT included)



Menú Bitacora

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:

Our Nugat and Hazelnut Sponge Cake

DRINKS AND COFFES INCLUDED

54.00€ per person

(VAT included)



Menú Triton

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:

Our Nugat and Hazelnut Sponge Cake

DRINKS AND COFFES INCLUDED

59.00€ *per 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: ferrarigiulia@barnabier.com

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