

***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*

*Toast Bread with Tomatoe*

***DESSERT:***

*Nugat Ice Cream with Hot Chocolate*

***Drinks and Coffes included***

***30.00 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:***

*Profiteroles with Hot Chocolate*

***Drinks and Coffes included***

***30.00 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:***

*Chocolate Brownie with Vanilla Ice Cream*

***Drinks and Coffes included***

***36.00 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:***

Lamb Shoulder Catalan Style

*or*

Hake Suprème Fisherman’Style with Mussels and Prawns

***DESSERT:***

*Sweet Fritters with Hot Chocolate and Custard*

***Drinks and Coffes included***

***39.00 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 Gratin*

*or*

Seabass Fillet with Puff Pastry Carré and Onion Confit

***DESSERT:***

*Pineapple Carpaccio with Crema Catalana and Red Berries*

***Drinks and Coffes included***

***42.00 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 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.

***Carrer Marina 16 - 18, 08005 Barcelona Tel: 93 221 02 12***

 **www.barnabier.com**