

LA BARCELONETA

**CAN RAMONET**

DES DE 1753

***GROUPS  
MENÚ  
2024***

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FROM 8 GUESTS

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# GROUPS MENÚ

## *Sant Miquel Menú*

### *Aperitif*

Welcome Cocktail

### *Starters to share*

Fisherman style mussels

Iberian ham Croquettes

Fried potatoes with spicy sauce

“Patatas bravas”

Grilled sardines with garlic and parsley

Toasted tomato bread

### *Main course ( to choose )*

Noodles Paella “Fideuá”

Stewed cod with potato and prawn

Veal “Fricandeau” with mushroomss

### *Desserts ( to choose )*

Homemade Tiramisu

Ice cream / Sorbets

Included beverages

Mas Tarroné D.O. Terra Alta Wine ( white and red )

Mineral water, Coffee o infussion

**48,95€ VAT included**



*Aperitif*

Welcome Cocktail

*Starters to share*

Vegetables tempura with romesco sauce

Fried anchovies

Fried squid rings in batter with citrus mayonnaise

Shredded cod salad

Toasted tomato bread

*Main course ( to choose )*

Oxtail rice with mussels and green sauce

San Sebastian style seabream with vegetables

Stewed Veal cheeks boneless with mushrooms

*Desserts ( to choose )*

Pastís de Red Velvet

Crema Catalana

Included beverages

Mas Tarroné D.O. Terra Alta Wine ( white and red )

Mineral water, Coffee o infusion

**54,95€ VAT included**

*Aperitif*

Welcome Cocktail

*Starters to share*

Burrata salad with baked cherry  
tomatoes and pistachios

Small fried squid "Chipirones"

Scrambles eggs with Iberian ham

Fish starters

Tiny grilled clams

Toasted tomato bread

*Main course ( to choose )*

Broth Seafood rice or Seafood Paella

Fried and baked Iceland cod with white beans "Bacallà a la llauna"

Duck confit with carrot puree and red berries sauces

*Desserts ( to choose )*

Lemon Pie

Orange Cocktail with Grand Marnier and vainilla ice creama

Included beverages

Mas Tarroné D.O. Terra Alta Wine ( white and red )

Mineral water, Coffee o infussion

**65,95€ VAT included**

*Aperitif*

Welcome Cocktail

*Starters to share*

Marinated fish Andalusian style

Clams fisherman style

Octopus Galician style with boiled potatoes

Anchovies from Cantabric Sea

French Oysters from Bouziques

Toasted tomato bread

*Main course ( to choose )*

Broth Lobster rice or Lobster Paella

Stewed fish and seafood casserole (5 €. extra)

Angus T-Bone steak +40 aged on hot stone”

*Desserts ( to choose )*

Pinnacle Carpaccio with citrus sorbet

Puff pastry with creme brulee and strawberries

Included beverages

Mas Tarroné D.O. Terra Alta Wine ( white and red )

Mineral water, Coffee o infusion

**74,95€ VAT included**



*To share*

Bomba from Barceloneta  
Spicy fried potatoes “Patatas bravas”  
Fried cod balls with pil pil sauce  
Fried squid rings with citrus mayonnaise  
Chicken and pork Croquettes  
Fried green peppers  
Toasted tomato bread  
Tapa of fisherman Paella

*Desserts ( to choose )*

Crema catalana  
Fruita Natural  
Mel i mató amb nous

Included beverages  
Mas Tarroné D.O. Terra Alta Wine ( white and red )  
Mineral water, Coffee o infussion

**43,95€ VAT included**