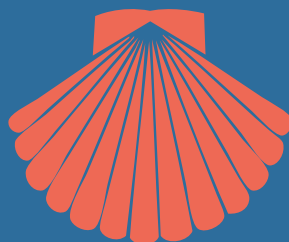
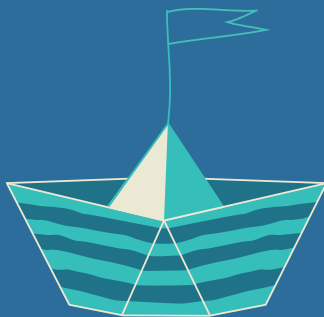
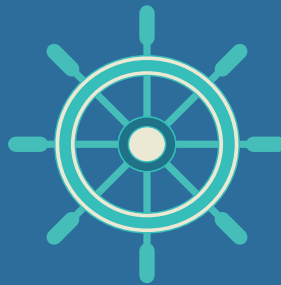


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# GROUPS MENUS 2024

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GROUPS FROM 8 PEOPLE



# MENÚ 1

## TAPAS MENÚ

### To share

Bomba from Barceloneta  
Spicy fried bravas potatoes  
Fried cod balls with pil pil sauce  
Squid rings with Black garlic mayonnaise  
Iberian ham croquettes  
Fried Green peppers

Toasted bread with tomato

Tapa of fisherman paella

### Dessert

Crema catalana  
Fresh fruit  
Cottage cheese with honey and nuts

### Drinks

White and red wine Mas Tarroné (DO Terra Alta)  
Mineral water  
Coffee or infusion

**43,95€**



# MENÚ 2

## To share

Green salad with tuna  
Vegetables tempura with romesco sauce  
Squid rings with Black garlic mayonnaise  
Steamed mussels

Toasted bread with tomato

## Main course (to choose)

Fideuà with fried baby squids  
Fisherman paella without shells  
Grilled pork loin with pepper sauce  
Vegetables paella  
Mushrooms and aromatic herbes paella  
Baked sea bream

## Desserts

Lemon pie  
Oreo ice cream

## Drinks

White and red wine Mas Tarroné (DO Terra Alta)  
Mineral water  
Coffee or infusion

**50,95€**



# MENÚ 3

## To share

Spicy fried bravas potatoes

Fried baby squids

Cod balls with pil pil sauce

Fried baby fish

Eggs with Iberian ham

Toasted bread with tomato

## Main course (to choose)

Fisherman style paella

Frisherman style brothy rice

Black paella with prawns and clams

Baked rice with cod and vegetables

Grilled sirloin with fries

Grilled calamari with garnish

## Desserts

Cheescake with red fruits

Tiramisú

## Drinks included

White and red wine Mas Tarroné (DO Terra Alta)

Mineral water

Coffee or infusion

**58,95€**



# MENÚ 4

## To choose

Green salad with tuna

Vegetables tempura with romesco sauce

Fried baby squids

Salmon tartar with tomato, avocado and toasted bread

Steamed mussels

Toasted bread with tomato

## Main course (to choose)

Paella mixta El Nou Ramonet of meat and fish

Baked turbot with vegetables

Grilled sirloin with pepper sauce and fries

## Desserts

Puff pastry with vanilla cream and fruits

Carrot cake with coconut cream

## Drinks

White and red wine Mas Tarroné (DO Terra Alta)

Mineral water

Coffee or infusion

**65,95€**



# MENÚ 5

## To choose

Bomba from Barceloneta  
Squid rings with Black garlic mayonnaise  
Tomato salad with tuna and Green sauce  
Sauted baby clams  
Fried cod balls with pil pil sauce  
Spicy fries bravas potatoes  
  
Toasted bread with tomato

## Main course (to choose)

Grilled sirloin with foie and fries  
Assorted of fish stew  
Grilled assorted of fish  
Baked cod with garlic mayonnaise  
Paella or brothy rice with fresh lobster (+ 4€)

## Desserts

Chocolate Souflé with vanilla ice cream  
Apple cake with straciatella ice cream

## Drinks

White and red wine Mas Tarroné (DO Terra Alta)  
Mineral water  
Coffee or infusion

**74,95€**





## TO KNOW:

- . *Prices include VAT*
- . *We have private rooms, you can ask us availability.*
- . *Menus are valid for groups of 8 people or more*
- . *For a better organization and service you will have to choose the main dishes in advance, a minimum of 3 days before*

## DRINKS:

- . *The wine included in the menu is 1 bottle for every 3 guests, if they exceed this limit they will be notified and the bottles that are consumed will be charged. However, a special price of 12,50€ per bottle will be made.*
- . *In the event that a diner does not consume wine, he/she has the right to two drinks of soda or beer.*
- . *"Carajillos" and other alcoholic beverages not specified in the menus are not included.*

**Thank you,  
El Nou Ramonet!**