



BARCELONETA



OUR CUISINE

The secret behind what Barceloneta restaurant offers is a menu based on the very foundations of the most traditional seafood cuisine.

Simple recipes meticulously put together, with prime quality ingredients, by experienced professionals.

The perfect balance: sample Catalan-Mediterranean cuisine in its purest form while enjoying exceptional views over the Barcelona seafront and the fishermen's wharfs.



We present dishes made with top quality products while respecting its origin and seasonality .





OUR MENUS 2017





Nº1

- MENU -

STARTERS

Ondarroa anchovies

Marinated salmon with dill

Tuna salad with onion and tomato

Chicken and ham croquettes

Seasonal vegetables “tempura”, teriyaki and sesame

“Coca del Maresme” flat toasted bread with tomato

MAIN COURSES (TO CHOOSE)

“Paella” moll del rellotge (fish and seafood)

Deboned hake “Santurce” with garlic and potatoes

Grilled sirloin steak

DESSERT (TO CHOOSE)

Catalan custard

Wild fruit soup with yoghurt ice-cream

Swiss roll filled with strawberries and cream

DRINKS

White wine Camino del Puerto (Bodegas Hermanos Lurton)

Red wine Cèrvoles Colors (Celler la Cantonella)

Still water or sparkling water (Vichy)

Coffee or infusion

56,70 € VAT included



N°2

- MENU -

STARTERS

“Bellota” cured ham

Fresh anchovies in batter

Octopus, Galician style

Deep fried squid legs

“Coca del Maresme” flat toasted bread with tomato

“Tapa” Meat and seasonal vegetables “Paella”

MAIN COURSE (TO CHOOSE)

Tuna tataki with “salmorejo” (similar to gazpacho)

Baked salt cod “a la llauna” with garlic and paprika

Grilled veal sirloin steak

DESSERT (TO CHOOSE)

“Tiramisu”

Lemon sorbet

Coconut ice cream with catalan custard

DRINKS

White wine Camino del Puerto (Bodegas Hermanos Lurton)

Red wine Gran Feudo Edición Roble (Bodegas Chivite)

Still water or sparkling water (Vichy)

Coffees or infusions

59 € VAT included



Nº3

- MENU -

STARTERS

“Esqueixada” salt cod with tomato and olive oil

Natural duck foie

“Calamares” battered squid rings

Grilled cockles

“Coca del Maresme” flat toasted bread with tomato

“Tapa” “Paella” Moll del Rellotge (Fish and sea food)

MAIN COURSE (TO CHOOSE)

Fresh prawns tartar with potatoes

Grilled tuna fillet with asparagus and tender garlic

Grilled beef fillet

DESSERT (TO CHOOSE)

Wild fruit, greek yogurt and fresh mint

Creamy chocolate ingot

Illy Coffee ice crem

DRINKS

White wine Ànima de Raimat (Bodegas Raimat)

Red wine Salceda Reserva (Bodegas Viña Salceda)

Still water or sparkling water (Vichy)

Coffees or infusions

69 € VAT included



N°4

MENU

STARTERS

“Bellota” cured ham

King prawn salad

Seaweed and teriyaki tempura

Tiny squid and fresh prawns sautéed in garlic

“Coca del Maresme” flat toasted bread with tomato

“Tapa” Black rice with cuttlefish

MAIN COURSE (TO CHOOSE)

Grilled sole

Grilled veal sirloin steak

Tuna tartar with avocado

DESSERT (TO CHOOSE)

Mango ice crema

Chocolate mousse

Pastry filled with custard

DRINKS

White wine Ànima de Raimat (Raimat)

Red wine Viña Salceda Reserva (Viña Salceda)

Still water or sparkling water (Vichy)

Coffees or infusions

76,70 € VAT included



N°5

- MENU -

STARTERS:

“Bellota” cured ham

Lobster cocktail of Cantábrico

Seaweed and teriyaki tempura

Sea bass tartar done Ramon’s way

Fried fresh prawns in garlic

“Coca del Maresme” flat toasted bread with tomato

MAIN COURSE (TO CHOOSE)

Beef fillet with foie

Stewed monkfish “suquet” with potatoes

DESSERT (TO CHOOSE)

Our own brownie with chocolate bonbon

Hazelnut ice cream

Strawberry puff pastry

DRINKS

White wine Ànima de Raimat (Raimat)

Red wine Viña Salceda Reserva (Viña Salceda)

Still water or sparkling water (Vichy)

Coffees or infusions

95 € VAT included



TAPAS 1

- MENU -

"TAPAS"

"Coca del Maresme" flat toasted bread with tomato

Ondarroa anchovies

"Bellota" cured ham

Squids at "andaluza" style

Tuna tartar

Octopus, Galician style

"Bomba Barceloneta" Big spicy meat ball

"Paella" Moll del Rellotge (Fish and sea food)

Breaded monkfish brochette

Clams in sea food broth

DESSERT

Frozen chocolate truffles

Biscuit, made dry and crunchy with moscatel

Pastry filled with custard

Homemade ice cream in crispy biscuit roll

DRINKS

White wine Ànima de Raimat (Bodegas Raimat)

Red wine Viña Salceda Reserva (Viña Salceda)

Still water or sparkling water (Vichy)

Coffee or infusion

65,55 € VAT included



CHILDREN 1

- MENU -

STARTERS:

Chicken and ham croquettes

Squid Andalusian

Vic cured pork sausage

Potato chips

MAIN COURSE (TO CHOOSE)

Escalope, milanese style with potatoes

Macaroni, Bolognese style

Battered deboned hake

Our own cannelloni

Chicken with chips

DESSERT (TO CHOOSE)

Vanilla and chocolate ice cream

Catalan custard

DRINKS

Water or soft drink

31 € VAT included



VEGETARIAN

- MENU -

STARTERS:

“Escalivada” vegetable

Grilled wild asparagus

Green salad

“Coca del Maresme” flat toasted bread with tomato

MAIN COURSE (TO CHOOSE):

Assortment of grilled seasonal vegetables

“Paella” with seasonal vegetables

DESSERT (TO CHOOSE):

Fruit in season

Mango ice cream

DRINKS:

White wine Ànima de Raimat (Raimat)

Rosé wine Gran Feudo Pálido (Bodegas Chivite)

Still water or sparkling water (Vichy)

Coffees or infusions

42 € VAT included



PRIVATE EVENT SPACES

The Restaurant offers 4 private rooms of various sizes supporting groups of 20 up to 190 people in winter and up to 320 in summer using the beautiful terraces overlooking “El port Vell”.

We offer complete catering services from lunch/dinner, to coffee breaks, company meetings, weddings, etc.

Furthermore, multimedia equipment is also at your disposal.

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THE GROUP- BOOKING

GRUPO LIVÉ
SLOW FOODS



L'OLIVÉ

C/ Balmes, 47 (08007) Barcelona
Tel: 0034 934 521 990 | info@restaurantolive.com
Open all year round
Kitchen hours: 13.00h a 16.00h and 20.00h a 23.30h
Sunday night closed
Free Parking (Aurise-Consell de Cent, 327).

BARCELONETA

C/ de l'Escar, 22 - 08039 Barcelona
Tel. / Fax. : 0034 932 212 111 | info@restaurantbarceloneta.com
Open all year round
Open continuously from 13.00h to 00.00h Sunday night closed
Valet and free parking for customers

PACO MERALGO

C/ Muntaner, 171 - 08036 Barcelona
Tel: 934 309 027 | info@restaurantbarceloneta.com
Kitchen hours: 13:00h to 16:00h and 20:00h to 00:30h
Open all year round except December 25th

BARCELONAMILANO

Carrer de Villarroel, 190-192 - 08036 Barcelona
Tel: 0034 934 307 279 | info@restaurantbarcelonamilano.com
Kitchen hours: Monday to Sunday 13pm - 16pm 20pm - 23.30pm

TUSET

C/ Tuset, 27 – 08006 Barcelona
Tel: 0034 932 009 129 | info@restaurantuset.com
Kitchen hours: Monday to Sunday From 13:00h / 16:00h - From 20:00h / 23:30h
Sunday night closed
Free Parking