




EVENTS PORT VELL/PALAU DE MAR QUÉ NECESITA? /MAYWE HELP YOU? /L'AJUDEM? @CALPINXO.COM

Cal Pinxo  Palau de mar  
1979



CAL PINXO PALAU DE MAR 1979

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YOUR EVENTS RESTAURANT IN BARCELONA.

THE DISHES, THE TEAM AND YOU, OUR BEST PUBLICITY

38 YEARS.

5,000,000 GUESTS.

THANK YOU VERY MUCH!



## “ SOL Y SOMBRA ”

- \* Welcome glass of cava, with chips of potato, yucca and sweet potato.
- \*Cod esqueixada with black olives (cod salad).
- \*Cantabrian anchovy and pepper & aubergines escalivada over flat bread
- \*Couple of fritters “Sol y Sombra”.
- \*Seafood croquettes.
- \*Mussels casserole with tomato and white wine, a la marinera (fisherman style).

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**1 Main dish to choose, cooked to order.**

- FISHERMAN STYLE RICE PAELLA.
- Num.2 NOODLE PAELLA WITH CLAMS.
- BLACK RICE WITH SQUID INK & ALL I OLI SAUCE.

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**1Dessert to choose**

- CATALAN CREME BRULEE.
- CHOCOLATE CAKE IN TEXTURES.
- FRUITS SKEWER.

White wine Roura Coupage (Alella) / Red wine Saulo (Alt Empordà)  
Water, coffee or tea. Bread and TAX. 10% Included

**48€**



## “MAR Y PLAYA”

- \* Welcome glass of cava, with chips of potato, yucca and sweet potato.
- \*Crunchy aubergines with cane honey and soy.
- \*Flat bread toast rubbed with garland tomato (Catalan Style).
- \*Tomato and onion salad with tuna belly of the north.
- \*Anchovies in vinegar.
- \*Roman style squid with wasabi mayonnaise.
- \*Steamed cockles and mussels casserole with bay leaf and lemon.

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1 Main dish to choose, cooked to order

- COD WITH CHICKPEAS.
- ROASTED SEA HAKE TRUNK CAL PINXO STYLE.
- BEEF ENTRECOTE WITH GREEN PEPPER.

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1 Dessert to choose

- CATALAN CREME BRULEE.
- CHOCOLATE CAKE IN TEXTURES.
- ICE CREAM TO TASTE.

White wine Terrible Verdejo (Rueda) / Red wine Montecillo (Rioja)  
Water, coffee or tea. Bread and TAX. 10% Included

50€

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## “COSTA AZUL”

- \* Welcome glass of cava, with chips of potato, yucca and sweet potato.
- \* Flat bread toast rubbed with garland tomato (Catalan style).
- \* Cantabrian anchovy and pepper & aubergines escalivada over flat bread.
  - \* Roasted octopus confit with whisky.
  - \* Fried little fresh fish on olive oil.
  - \* Taste of Paella a la marinera.

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**1 Main dish to choose, cooked to order**

- SEA BAS DONOSTIARRA STYLE.
- ORANGE SOLE.
- GRILLED ENTRECOTE WITH GUARNITION.

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**1 Dessert to choose**

- CATALAN CREME BRULEE.
- LEMON SORBET MAISON.
- GLASS OF PASSION FRUIT, MINT AND COCONUT FOAM.

White wine Ermita D'espells (Penedès) / Red wine, Terrible Verdejo (Ribera del Duero)  
Water, coffee or tea. Bread and TAX. 10% Included

**55€**

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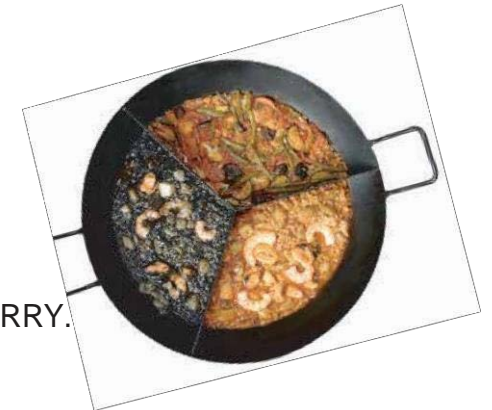
# "HOSTAL CATALUNYA"



- \* Welcome glass of cava, with chips of potato, yucca and sweet potato.
- \*Crunchy aubergines with cane honey and soy.
- \*Tomato and onion salad with tuna belly of the north.
- \*Cod esqueixada with black olives (cod salad).
- \*Escalivada with sardines and cod fritters.

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THREESOME PAELLA  
VEGETABLES + A LA MARINERA + BLACK CON "All i Oli".  
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- 1 Dessert to choose
- CHOCOLATE CAKE IN TEXTURES.
  - CHEESE CAKE OVER A BUTTER COOKIE AND TOPED WITH RUSPBERRY.
  - CARQUIÑOLIS WITH MOSCATELL.



White wine Muga ( Rioja ) / Red wine Muga Crianza (Rioja )  
Water, coffee or tea. Bread and TAX. 10% Included

55€



## “ EL SALMONETE ”

- \*Welcome glass of cava, with chips of potato, yucca and sweet potato.
- \*Crunchy aubergines with cane honey and soy.
- \*Flat bread toast rubbed with garland tomato (Catalan style).
- \*Iberian ham 5J Reserve.
- \*Turbot chopped and fried on the bone.
- \*Clams a la marinera accompanied by cod fritters.

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### 1 Main dish to choose, cooked to order

- MONKFISH PINXO WITH PRAWNS AND FIDEUÀ (NOODLES).
- FISH AND SHELLFISH ZARZUELA (CATALAN STEW).
- MONKFISH AND POTATOS SUQUET (BROTHY DISH).

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### 1 Dessert to choose

- CATALAN CREME BRULEE WITH CINNAMON ICE CREAM.
- CHOCOLATE BROWNIE WITH ICE CREAM.
- CARQUIÑOLIS WITH MOSCATELL.

White wine 62 (Montsant) / Red wine Jean León 3055 (Penedès)  
Water, coffee or tea. Bread and TAX. 10% Included

65 €



## “CAL PINXO TAPAS”

- Chips of yucca, potato and sweet potato.
- Crunchy aubergines with cane honey and soy.
- Flat bread toast rubbed with garland tomato (Catalan style).
- Cod esqueixada with black olives tapenade (cod salad).
- Escalivada (smoky grilled vegetables) with marinated sardines, anchovy style, and romesco sauce.
- Salmon tartar with trout eggs, shitake and rosemary olive oil.
- Barceloneta´s spicy bomb (large round croquette).
- Prawn pincho with spicy mojo sauce.
- Seafood croquette with garlic spicy olive oil.
- Threesome Paella: vegetable, a la marinera and black squid ink with “All i Oli”.
- Catalan creme brulee foam with cinnamon ice cream.



White wine Roura coupage (Alella) / Red wine Saulo (Alt Empordà)  
Water, coffee or tea with carquiñolis. Bread and TAX. 10% Included

50 €

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OTHER SERVICES AVAILABLE

CELEBRATION CAKE.  
VEGETARIAN MENU.  
COCKTAIL PRESENTATION.  
FLOWERS.  
SCREEN, MICROPHONE.  
FLAMENCO SHOW.



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