

MUELLE DE PESCADORES

Welcome glass of cava, with potato, yucca and sweet potato chips

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Starters to share:

'Esqueixada' cod salad with black olives

'Escalivada' cold roasted pepper, onion and aubergine salad over flat bread

Cod fritters

Seafood croquettes

Marinière mussels casserole with tomato and white wine

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Marinière style rice Paella /

Noodles Paella with clams /

Black rice with squid ink and 'all i oli' mayonnaise

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Catalan crème brûlée /

Fruits skewer /

Chocolate Brownie with vanilla ice cream

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Red wine Montecillo (D.O. Rioja)

White wine Ben Plantat (organic)

Solán de Cabras water, Nespresso coffee or tea, and bread



Note: For groups larger than 50 people, early choice of main course and dessert will be necessary

MUELLE DEL RELOJ

Welcome glass of cava and potato, yucca and sweet potato chips

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Starters to share:

Crunchy aubergine with cane honey and soy sauce

Tomato and onion salad with tuna belly from the North

Anchovies in vinegar

Battered squids with wasabi mayonnaise

Steamed mussels casserole

Catalan tomato bread toast

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Cod fish with garlic soft cream and 'Samfaina' (Spanish ratatouille)/

Roasted sea hake trunk/

Beef tenderloin with green pepper

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Catalan crème brûlée/

Ice cream to taste/

Chocolate Brownie with vanilla ice cream

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White wine Muga (D.O. Rioja)

Red wine Muga (D.O. Rioja)

Solán de Cabras water, Nespresso coffee or tea, and bread



Note: For groups larger than 30 people, early choice of main course and dessert will be necessary

MUELLE DE BARCELONA

Welcome glass of cava and potato, yucca and sweet potato chips

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Starters to share:

'Escalivada' cold roasted pepper, onion and aubergine salad over flat bread

Fried little fish

Octopus confited with whisky

Sample of Marinière Paella

Catalan tomato bread toast

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Sea bass Donostiarra style/

Grilled tenderloin with garnish

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Catalan crème brûlée/

Passion fruit glass, mint and coconut foam/

Lemon sorbet

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Red wine Ben Plantat (organic)

White wine Ramón Bilbao (D.O. Rueda)

Solán de Cabras water, Nespresso coffee or tea, and bread



Note: For groups larger than 30 people, early choice of main course and dessert will be necessary

MUELLE DEL DEPÓSITO

Welcome glass of cava and potato, yucca and sweet potato chips

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Starters to share:

Crunchy aubergine with cane honey and soy sauce

Tomato and onion salad with tuna belly from the North

Tuna tartar

Fried little fish

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Trío- Variety of Paellas

(Seafood Marinière/ Black with squid ink/ Vegetables)

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Cheese cake with raspberry coulis/

Chocolate Brownie with vanilla ice cream

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Red wine Bancal del Bosc (D.O. Montsant)

White wine Mar Endins (D.O. Empordà)

Solán de Cabras water, Nespresso coffee or tea, and bread



Note: For groups larger than 30 people, early choice of main course and dessert will be necessary

MUELLE DE LA BARCELONETA

Welcome glass of cava and potato, yucca and sweet potato chips

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Starters to share:

Crunchy aubergine with cane honey and soy sauce

Tuna tartar

Turbot chopped and fried on the bone

Marinière clams

Cod fritters

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'Rape al Pinxo con Fideuà'

Monkfish and shrimp cooked in the oven

with grated 'all i oli' (soft garlic mayonnaise) and 'Fideuà' /

'Zarzuela', fish and shellfish casserole (Catalan stew) /

'Suquet' fish and shellfish stew with potatoes

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Catalan crème brûlée froth with cinnamon ice cream /

Chocolate Brownie with vanilla ice cream

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Red wine Jean Leon 3055 (D.O. Penedés)

White wine Ramón Bilbao (D.O. Rueda)

Solán de Cabras water, Nespresso coffee or tea, and bread

Note: For groups larger than 30 people, early choice of main course and dessert will be necessary

CAL PINXO TAPAS

Welcome glass of cava and potato, yucca and sweet potato chips

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Crunchy aubergine with cane honey and soy sauce

'Esqueixada' cod salad with black olives

'Escalivada' cold roasted pepper, onion and aubergine salad over flat bread

Salmon tartar with trout caviar and shitake

Prawns in tempura

'Bomba de la Barceloneta' (spicy round croquette)

Seafood croquette

Flat bread toast with tomato (Catalan style)

Trío- variety of Paellas

(Seafood Marinière/ Black with squid ink/ Vegetables)

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Catalan crème brûlée froth with cinnamon icre cream

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Red wine Montecillo (D.O. Rioja)

White wine Una nit en Globus (D.O. Montsant)

Solán de Cabras water, Nespresso coffee or tea, and bread

