

MENÚ GRUPOS EXPLANADA

#1



AL CENTRO

ENSALADA DE MEZCLUM CON SALSA DE MANGO, QUESO DE CABRA Y FRUTOS SECOS
ENSALADILLA Ó DE ÓLIVER EN TOSTA DE CRISTAL
CROQUETAS DE JAMÓN IBÉRICO
QUESO CAMEMBERT EN CONFITURA DE FRESA DE VALENCIA
BERENJENAS LAMINADAS CON MIEL Y HUMMUS
PAN DE ELABORACIÓN PROPIA

SEGUNDO A ELEGIR

(Máximo 2 tipos de arroces a partir de 8 comensales)

ARROZ CON RAPE Y MERO
ARROZ CON SEPIA Y VERDURAS
ARROZ MELOSO CON VERDURAS, RAPE Y CALAMAR
ARROZ MELOSO CON PLUMA IBÉRICA, SETAS Y GARBANZOS
PLUMA IBÉRICA TRINCHADA CON AJITOS TIERNOS Y TOMATES SECOS
PESCADO GALLO SAN PEDRO FRITO CON ÑORA, PIÑONES Y AJOS TIERNOS + 10€ (MIN 2P)
SOLOMILLO DE TERNERA: 10€ (MIN 2P)
BACALAO CON REDUCCIÓN DE PX. +10€
ARROZ CON BOGAVANTE + 10€
ARROZ DE NÉCOR + 10€

POSTRE

VÁRIADO DE REPOSTERÍA DE ELABORACIÓN PROPIA

BEBIDA

TODA LA BEBIDA INCLUIDA
(VINO TINTO, VINO BLANCO, CERVEZA, AGUA)

45€ P/P

MÍNIMO 8 PERSONAS
NO INCLUYE CHUPITO
RESERVA ANTICIPADA 48H

A FALTA DE CADA COMENSAL SE COBRARÁ 50% DEL MONTO DEL MENÚ

MENÚ GRUPOS RAMBLA

#2



AL CENTRO

ENSALADA DE TOMATE RAFF CON CAPELLÁN
MINI HAMBURGUESITA DE ATÚN ROJO
CROQUETAS DE SEPIA EN SU TINTA
CALAMARCITOS DE BAHÍA REBOZADOS
ENSALADILLA Ó DE ÓLIVER EN TOSTA DE CRISTAL
PAN DE ELABORACIÓN PROPIA

SEGUNDO A ELEGIR

(Máximo 2 tipos de arroces a partir de 8 comensales)

ARROZ CON RAPE Y MERO
ARROZ NEGRO
ARROZ CON SEPIA Y VERDURAS
ARROZ MELOSO CON VERDURAS, RAPE Y CALAMAR
ARROZ MELOSO CON PLUMA IBÉRICA, SETAS Y GARBANZOS
PLUMA IBÉRICA TRINCHADA CON AJITOS TIERNOS Y TOMATES SECOS
PESCADO GALLO SAN PEDRO FRITO CON ÑORA, PIÑONES Y AJOS TIERNOS + 10€ (MIN 2P)
SOLOMILLO DE TERNERA: +10€ (MIN 2P)
ARROZ CON BOGAVANTE + 10€
ARROZ DE NÉCOR + 10€
BACALAO CON REDUCCIÓN DE PX. +10€

POSTRE

VARIADO DE REPOSTERÍA DE ELABORACIÓN PROPIA

BEBIDA

TODA LA BEBIDA INCLUIDA
(VINO TINTO, VINO BLANCO, CERVEZA, AGUA)

50€ *P/P*

MÍNIMO 8 PERSONAS
NO INCLUYE CHUPITÓ
RESERVA ANTICIPADA 48H

A FALTA DE CADA COMENSAL SE COBRARÁ 50% DEL MONTO DEL MENÚ

MENÚ GRUPOS SANTA BÁRBARA

#3



AL CENTRO

QUISQUILLA DE LA BAHÍA HERVIDA
TOMATE CONFITADO CON ESTURIÓN
ALCACHOFA CONFITADA CON SALSA DE FOIE
ZAMBURIÑA GRATINADA CON MARISCO
PULPO A LA BRASA
SASHIMI DE ATÚN ROJO DE LA ALMADRABA
PAN DE ELABORACIÓN PROPIA

SEGUNDO A ELEGIR

(Máximo 2 tipos de arroces a partir de 8 comensales)

ARROZ CON RAPE Y MERO
ARROZ NEGRO
ARROZ CON SEPIA Y VERDURAS
ARROZ MELOSO CON VERDURAS, RAPE Y CALAMAR
ARROZ MELOSO CON PLUMA IBÉRICA, SETAS Y GARBANZOS
PLUMA IBÉRICA TRINCHADA CON AJITOS TIERNOS Y TOMATES SECOS
PESCADO GALLO SAN PEDRO FRITO CON ÑORA, PIÑONES Y AJOS TIERNOS + 10€ (MIN 2P)
SOLOMILLO DE TERNERA: +10€ (MIN 2P)
ARROZ CON BOGAVANTE + 10€
ARROZ DE NÉCORAS + 10€
BACALAO CON REDUCCIÓN DE PX. +10€

POSTRE

VARIADO DE REPOSTERÍA DE ELABORACIÓN PROPIA

BEBIDA

TODA LA BEBIDA INCLUIDA
(VINO TINTO, VINO BLANCO, CERVEZA, AGUA)

70€ P/P

MÍNIMO 8 PERSONAS
NO INCLUYE CHUPITO
RESERVA ANTICIPADA 48H

A FALTA DE CADA COMENSAL SE COBRARÁ 50% DEL MONTO DEL MENÚ

MENÚ GRUPOS EXPLANADA

#1



STARTERS

MIXED LEAF SALAD WITH MANGO SAUCE, GOAT'S CHEESE AND NUTS
OLIVIER SALAD SERVED ON CRISPY CRYSTAL TOAST
IBERIAN HAM CROQUETTES
CAMEMBERT WITH VALENCIA STRAWBERRY CONFIT
THIN-CUT EGGPLANT WITH HONEY AND HUMMUS
FRESHLY BAKED BREAD

SECOND TO CHOOSE

(Maximum 2 types of rice dishes for 8 or more people)

RICE WITH MONKFISH AND GROUPEL
RICE WITH CUTTLIFISH AND VEGETABLES
CREAMY RICE WITH VEGETABLES, MONKFISH, AND SQUID
CREAMY RICE WITH IBERIAN PORK SHOULDER, MUSHROOMS, AND CHICKPEAS
SLICED IBERIAN PORK SHOULDER WITH BABY GARLIC AND SUN-DRIED TOMATOES
FRIED JOHN DORY WITH DRIED RED PEPPER, PINE NUTS, AND BABY GARLIC + €10 (MINIMUM 2 PEOPLE)
BEEF TENDERLOIN: €10 (MINIMUM 2 PEOPLE)
SALT COD WITH PEDRO XIMÉNEZ REDUCTION + €10
RICE WITH LOBSTER + €10
SPIDER CRAB RICE + €10

DESSERT

ASSORTED HOMEMADE PASTRIES

DRINKS

ALL DRINKS INCLUDED
(RED WINE, WHITE WINE, BEER, WATER)

45€ P/P

MINIMUM 8 PEOPLE
SHOT NOT INCLUDED IN THE MENU
48 HOUR ADVANCE RESERVATION REQUIRED
FOR NO-SHOWS, A 50% DEDUCTION OF THE MENU PRICE WILL BE CHARGED

MENÚ GRUPOS RAMBLA

#2



STARTERS

RAFF TOMATO SALAD WITH CAPELIN (DRIED SALTED COD)
MINI BLUEFIN TUNA BURGER
CUTTLEFISH CROQUETTES IN THEIR INK
BREADED BABY SQUID
POTATO SALAD OR OLIVER'S SALAD ON TOAST
HOMEMADE BREAD

SECOND TO CHOOSE

(Maximum 2 types of rice dishes for 8 or more people)

RICE WITH MONKFISH AND GROUPEL
BLACK RICE
RICE WITH CUTTLEFISH AND VEGETABLES
CREAMY RICE WITH VEGETABLES, MONKFISH, AND SQUID
CREAMY RICE WITH IBERIAN PORK SHOULDER, MUSHROOMS, AND CHICKPEAS
SLICED IBERIAN PORK SHOULDER WITH BABY GARLIC AND SUN-DRIED TOMATOES
FRIED JOHN DORY WITH DRIED RED PEPPER, PINE NUTS, AND BABY GARLIC +€10 (MINIMUM 2 PEOPLE)
BEEF TENDERLOIN: +€10 (MINIMUM 2 PEOPLE)
RICE WITH LOBSTER + €10
NÉCORA RICE + €10
COD WITH PX REDUCTION. +10€

DESSERT

ASSORTED HOMEMADE PASTRIES

DRINKS

ALL DRINKS INCLUDED
(RED WINE, WHITE WINE, BEER, WATER)

50€ *P/P*

MINIMUM 8 PEOPLE

SHOT NOT INCLUDED IN THE MENU

48 HOUR ADVANCE RESERVATION REQUIRED

FOR NO-SHOWS, A 50% DEDUCTION OF THE MENU PRICE WILL BE CHARGED

MENÚ GRUPOS SANTA BÁRBARA

#3



STARTERS

BOILED BAY PRAWNS
CONFIT TOMATO WITH STURGEON
CONFIT ARTICHOKE WITH FOIE GRAS SAUCE
GRATINATED SCALLOP WITH SEAFOOD
GRILLED OCTOPUS
ALMADRABA BLUEFIN TUNA SASHIMI
HOMEMADE BREAD

SECOND TO CHOOSE

(Maximum 2 types of rice dishes for 8 or more people)

RICE WITH MONKFISH AND GROUPER
BLACK RICE
RICE WITH CUTTLFISH AND VEGETABLES
CREAMY RICE WITH VEGETABLES, MONKFISH, AND SQUID
CREAMY RICE WITH IBERIAN PORK SHOULDER, MUSHROOMS, AND CHICKPEAS
SLICED IBERIAN PORK SHOULDER WITH BABY GARLIC AND SUN-DRIED TOMATOES
FRIED JOHN DORY WITH DRIED RED PEPPER, PINE NUTS, AND BABY GARLIC +€10 (MINIMUM 2 PEOPLE)
BEEF TENDERLOIN: +€10 (MINIMUM 2 PEOPLE)
RICE WITH LOBSTER + €10
NÉCORA RICE + €10
COD WITH PX REDUCTION. +10€

DESSERT

ASSORTED HOMEMADE PASTRIES

DRINKS

ALL DRINKS INCLUDED
(RED WINE, WHITE WINE, BEER, WATER)

70€ P/P

MINIMUM 8 PEOPLE

SHOT NOT INCLUDED IN THE MENU

48 HOUR ADVANCE RESERVATION REQUIRED

FOR NO-SHOWS, A 50% DEDUCTION OF THE MENU PRICE WILL BE CHARGED