



E L S P E S C A D O R S

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**We present our menu selection, elaborated with natural & proximity products and, many of them, ecological.**

The preparation of our plates is realized just before being served, so the "fact to the moment" that characterizes our cuisine is kept.

Which is why we need to know with three working days of anticipation the selected menu.

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**We count a whole bottle of wine for every 3 guests.**

Our menus are composed by: entries, starters, main course & desert, and are proposed for a minimum of 12 people groups. If you want them for less people, please check prices.

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We have also alternative meals for vegetarian and coeliac people.

All our meals are cooked in our kitchen and therefore we can attend many food particularities as intolerances, allergies, diets, etc.

Please inform us about all these particularities.

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**Booking conditions:**

To confirm your booking will be necessary to pay a deposit equivalent to 50% of total amount, via bank transfer or with a credit card charge authorization.

This payment will have to formalize five days before the lunch.

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**Cancellation policy:**

If you do not arrive for your reservation or you cancel your booking the same day the confirmation deposit not will be refund.

The deposit will only be refunded if the cancellation is made more than 48 hours in advance

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The final number of people must be confirmed, at last, 6 hours before the meal is to be held. Otherwise the bill will be issued showing (at least) the number of people we have confirmed for your booking.

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All our prices include V.A.T. 10%.

Don't hesitate to contact with us for any explanation.

## MENÚ 1

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Iceland cod fritters

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"Salmorejo" (cold tomato, garlic & olive oil cream) from Córdoba

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Beef stew with potatoes

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Lemon cylinder with red fruits & chocolate sand

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White wine Clot d'Encís - Terra Alta

Red wine Clot d'Encís - Terra Alta

Water, coffee & teas

**Price per person: 39,50 €**

## MENÚ 2

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Zucchini carpaccio with raw cod & vegetables on curry vinaigrette

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Taco of catalan sausage, ratatouille, green onions and garlic mousseline

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Stewed cuttlefish with meatballs

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Lemon cylinder with red fruits & chocolate sand

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White wine Clot d'Encís - Terra Alta

Red wine Clot d'Encís - Terra Alta

Water, coffee & teas

**Price per person: 42,50 €**

## MENÚ 3

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Pasta, pesto & pisto. Zucchini noodles, pasta stuffed with pesto and ratatouille cream

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Organic vegetables "paella" with moorish marinated pork

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Sea & mountain: langoustines with squab chicken

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Lemon cylinder with red fruits & chocolate sand

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White wine Clot d'Encís - Terra Alta

Red wine Clot d'Encís - Terra Alta

Water, coffee & teas

**Price per person: 45,50 €**

## MENÚ 4

Orchard lettuce salad with organic tomatoe & onion tartar

Iceland cod fritters



Mussels from Delta de l'Ebre, Els Pescadors style

Noodles "rossejat" with garlic mousseline



Norwegian salmon with tartar sauce & organic almonds and tender garlics

or

Braised "Ral" pork ribs with roasted organic vegetables



Cheescake with candy foam & chocolate cookie



White wine Viladellops Xarel·lo - Penedès

Red wine Viladellops Garnatxa - Penedès

Water, coffee & teas

**Price per person: 49,50 €**

## MENÚ 5

Shavings of cured meat & sheep's matured cheese

Duck croquettes with mashed potatoes & roast juice



Battered organic vegetables with "romesco" sauce

Sautéed Mediterranean cuttlefish with aubergine & two aioli



"Paella" with pork rib, sausage & organic vegetables



Cheescake with candy foam & chocolate cookie



White wine Viladellops Xarel·lo - Penedès

Red wine Viladellops Garnatxa - Penedès

Water, coffee & teas

**Price per person: 52,50 €**

## MENÚ 6

Mussels from Delta de l'Ebre, Els Pescadors style

Season salad with our pickled tuna



Squids from La Barceloneta in black tempura with sliced onions & romesco oil

Traditional canelloni with a fine béchamel sauce



Rice trio; green of "kokotxas", black of cuttlefish & brown of pork rib



Cheescake with candy foam & chocolate cookie



White wine Viladellops Xarel·lo - Penedès

Red wine Viladellops Garnatxa - Penedès

Water, coffee & teas

**Price per person: 55,50 €**

## MENÚ 7

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Shavings of cured meat & sheep's matured cheese  
Organic aubergine fritters stuffed with goat cheese and anchovies from El Cantábrico

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Small squids from Sant Carles de la Ràpita with organic onion rings  
Creamy rice with perfectly salted cod and "piquillo" organic peppers

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Baked Cudillero's hake with bread craking

or

Duck confit with cranberry sauce & smoked duck ham

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Cream custard roll

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White wine Magenc - Empordà

Red wine Rec de'n Brau - Empordà

Water, coffee & teas

**Price per person: 59,50 €**

## MENÚ 8

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Duck foie gras from l'Empordà in salt crust with truffle & tarragon  
100% iberian acorn ham croquettes

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"Fine" clams from Galicia with Manzanilla with a touch of garlic & parsley  
Charcoal grilled organic vegetables

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Fish & shellfish "paella", monk-fish, cuttlefish, prawns & mussels

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Cream custard roll

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White wine Magenc - Empordà

Red wine Rec de'n Brau - Empordà

Water, coffee & teas

**Price per person: 62,50 €**

## MENÚ 9

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Our duck foie gras from l'Empordà mi-cuit with blue cheese and pear  
Charcoal grilled organic vegetables

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Small squids from Sant Carles de la Ràpita with organic onion rings  
Traditional canelloni with a fine béchamel sauce

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Monk-fish from Marín in Serrallo style, with almonds & iberian ham

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Cream custard roll

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White wine Magenc - Empordà

Red wine Rec de'n Brau - Empordà

Water, coffee & teas

**Price per person: 65,50 €**

## MENÚ 10

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Duck foie gras from l'Empordà in salt crust with truffle & tarragon  
Organic aubergine fritters stuffed with goat cheese and anchovies from El Cantábrico

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Squids from La Barceloneta in black tempura with sliced onions & romesco oil  
Noodles "rossejat" with garlic mousseline

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Suckling goat with rosemary, baked potatoes & a honey touch  
or

El Pescadors "suquet" (stewed fish) with monk-fish, umbrine & turbot

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Mango carpaccio with orange juice & lemon sorbet

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White wine Acústic - Montsant

Red wine Acústic - Montsant

Water, coffee & teas

**Price per person: 69,50 €**

## MENÚ 11

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Our duck foie gras from l'Empordà mi-cuit with blue cheese and pear  
100% iberian acorn ham croquettes with his hat

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Sautéed Mediterranean cuttlefish with aubergine & two aioli  
Battered organic vegetables with "romesco" sauce

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Baked local fish with potatoes, onion & tomato

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Mango carpaccio with orange juice & lemon sorbet

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White wine Acústic - Montsant

Red wine Acústic - Montsant

Water, coffee & teas

**Price per person: 75,50 €**

## MENÚ 12

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100% iberian acorn ham  
"Fine" clams from Galicia with Manzanilla Solear with a touch of garlic & parsley

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Small squids from Sant Carles de la Ràpita with organic onion rings  
Sautéed Mediterranean cuttlefish with aubergine & two aioli

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Baked mediterranean seabass with potatoes, onion & tomato

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Mango carpaccio with orange juice & lemon sorbet

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White wine Acústic - Montsant

Red wine Acústic - Montsant

Water, coffee & teas

**Price per person: 83,50 €**