

ELS PESCADORS

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Group Menus

We present six set meals that aim for our clients to enjoy a special meal at our home, with family, social or professional celebrations in mind.

Els Pescadors is a family business restaurant with over 40 years, offering traditional dishes from Catalan cuisine, made with fresh, seasonal, biologic products.

Our local grocers, producers and purveyors / suppliers share our work philosophy. That's why we deal directly with them, without intermediaries. Some of them have worked with us for over 30 years.

The trust bestowed upon us by our clients, has allowed us to reach the present day in the magical space that is the old fisherman's tavern located in Plaça Prim – a most Mediterranean spot in Poblenou neighbourhood, dating from 1913.

Characteristics:

Our menus consist of an individual starters, first courses to share, a main course of your choice and a dessert. **It includes bread, water, coffee and a bottle of wine for every 3 guests.**

The menu selection must be communicated to us at least 7 days in advance.

If any of the products on the menu were not available due to market or seasonal reasons, they are to be replaced by another equivalent.

All our meals are prepared in our kitchen and therefore we can give response to many special food requirements such as intolerances, allergies, diets, etc. **Please inform us in advance of any of these particularities.**

Guests can stay on dining rooms from **13:00 to 17:30 for lunch and from 19:45 to 00:30 for dinner.** In case you want to have a wider schedule, please consult the conditions with our reservation service.

Reservation confirmation and cancellation:

To confirm your booking, **it will be necessary to pay a deposit equivalent to 50% of the total amount.**

This deposit will only be refunded if a **cancellation is made at least 48 hours** in advance of said date.

The final number of people must be confirmed at last 12 hours before the time 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.

These menus are valid for three months from the date on which they were sent.

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

Welcome vermouth

If you want to welcome your guests with a glass of welcome as they arrive, we propose 3 appetizers to accompany the vermouth or glass of sparkling wine.

Vermouth A _____ *Price per person: 9,00 €*

Welcome drink

Vermut, sparkling, wine, beer, soda...

For snacking

Potato chips with extra virgin olive oil

Pickled mussels, cockles and stuffed olives with romesco sauce

Vermouth B _____ *Price per person: 12,00 €*

Welcome drink

Vermut, sparkling, wine, beer, refreshes...

For snacking

Potato chips with extra virgin olive oil

Pickled mussels, cockles and stuffed olives with romesco sauce

Tuna belly, piquillo peppers and black olives

Small sardines, parsley and verdial olives

Fried anchovy bones

Vermouth C _____ *Price per person: 18,00 €*

Welcome drink

Vermut, sparkling, wine, beer, refreshes...

For snacking

Potato chips with extra virgin olive oil

Pickled mussels, cockles and stuffed olives with romesco sauce

Tuna belly, piquillo peppers and black olives

Small sardines, parsley and verdial olives

Mojama and almonds

Fried anchovy bones

Small codfish fritters

Tradition set meals

Traditional Catalan cuisine is full of recipes that turn simple humble products into delicious meals. A good, well-treated fresh product becomes a memorable dish in the experienced hands of our chef. This is our drive.

Menu 1 will always be served, except on holidays and Sundays at noon.

Menú 1

Price per person: 55,00 €

Individual starter

Cream of vegetables soup tube

First courses to share

Endive and celery with *romesco* sauce, anchovi & tuna

Two varied croquettes

Sautéed baby squid with seasonal vegetables and a touch of garlic and parsley

Main course to choose

Sailor paella

Salt cod in the oven with *samfaina* (ratatouille)

Traditional cannelloni Barcelona style

Dessert

Lemon sorbet from Gandía

Beverage Sparkling wine Roura brut reserva - Cava

White wine Xarel·lo Roura & red Coupage Roura - Alella

Menú 2

Price per person: 64,00 €

Individual starter

Cream of vegetables soup tube

First courses to share

Escalivada; grilled roasted vegetables with anchovy and served cold

Two varied croquettes

Octopus, potatoes & *romesco* sauce

Main course to choose

Cuttlefish *fideuàda* (vermicelli noodles)

Traditional salt cod with catalan white beans

Ficandeu of organic veal with mashed potatoe

Dessert

Papantla Vanilla & 72% cocoa chocolate ice cream

Beverage Sparkling Roura brut reserva - Cava

White Viladellops Xarel·lo & red Viladellops Garnatxa de Finca Viladellops - Penedès

Celebration set meals

The documented record in the Catalan culinary tradition keeps evolving in the hands of modern-day cooks and restaurant hosts. The menu selections we offer reflect our interpretation of this tradition, which is its evolution and modernisation.

Menu 3

Price per person: 73,00 €

Individual starter

Cream of vegetables soup tube, roasted chicken croquette & toast with salted anchovy

First courses to share

Cod tartar and haricot beans salad

Seasonal and local sautéed vegetables

Battered squid from Roses with sliced onions & romesco sauce

Main course to choose

Grilled blue fish from the ocean in La Barceloneta

Fishermans rice with cuttlefish & fish

Salt cod in the charcoal grilled with garlic mousseline

Organic xisqueta lamb stuffed in catalan style

Dessert

Catalan cream custard

Beverage Sparkling wine Jove de Maria Rigol Ordi - Cava

White wine Bouquet d'A & red Bouquet Garnatxa de Bouquet d'Alella - Alella

Menu 4

Price per person: 83,00 €

Individual starter

Cream of vegetables soup tube, roasted chicken croquette & toast with salted anchovy

First courses to share

Endive and celery with *romesco* sauce, anchovi & tuna

Seasonal and local battered vegetables fried

Shells mix: cockles, clams & mussels

Roasted vermicelli noodles with *alloli* in the Cambrils style

Main course to choose

Baked hake from the north with potatoes, onions and extra virgin olive oil

Squid seafood paella with small prawn & mussels

Salt cod with its salt touch fried with piquillo peppers, garlic & mashed potatoes

Entrecôte with fried potatoes, tomato cubes and sautéed spinach

Dessert

Cheese cream with toffee foam

Beverage Sparkling wines Cupada Pere Mata reserva - Cava

White wine Ònix Clàssic blanc & red Ònix Clàssic de la Vinícola del Priorat - Priorat

Menu 5

Price per person: 95,00 €

Individual starter

Cream of vegetables soup tube, roasted chicken croquette & toast with salted anchovy

First courses to share

Escalivada; grilled roasted vegetables with anchovy and served cold

Clams from Galicia with Manzanilla with a touch of garlic & parsley

Frying mix from la Barceloneta with squid, white shrimp & small fishes

Traditional canelloni with béchamel sauce

Main course to choose

Monk-fish in Serrallo style, with almonds & pork belly

Fish & seafood paella with hake, squid, prawn & mussels

Steamed cod with vegetable, pork belly & jurvert sauce

Suckling goat cooked at low temperature with rosemary and baked potatoes

Dessert

Chocolate bar

Beverage Sparkling wine Rexach Baqués gran reserva - Cava

White wine Acústic blanc & red Acústic negre de Acústic Celler - Montsant

Menu 6

Price per person: 105,00 €

Individual starter

Cream of vegetables soup tube, roasted chicken croquette & toast with salted anchovy

First courses to share

Cod tartar and haricot beans salad

Frying mix of squid, white shrimp & small fishes

Shells mix: cockles, clams & mussels

Cuttlefish shavings with black sausage and bacon with fried egg

Main course to choose

Baked scale fish from the catalan coast with potatoes & onion. Dorada, dentex or red snapper.

Three diferent variations of cod: with mousseline, steamed & fried and baked

Red shrimps rice in broth with lobster

Sirloin steak with demi-glace pepper sauce, fried potatoes and piquillo peppers

Dessert

Tiramisu millefeuille

Beverage Sparkling wine Coquet gran reserva d'Heretat Mestres - Cava

White wine Trossos Sants & red Gotes del Priorat de Clos del Portal - Montsant i Priorat