

# ELS PESCADORS

Plaça de Prim, 1 El Poblenou 08005 Barcelona Tel.: 932 252 018

[contacte@elspescadors.com](mailto:contacte@elspescadors.com)

 [@elspescadors](https://www.instagram.com/elspescadors)

[www.elspescadors.com](http://www.elspescadors.com)

## 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.**

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. That is why we kindly ask to know from you the selected menus, at least three working days in advance.s.

The proposals are intended for **groups of 12 people or larger**. If you would to have a set menu for a smaller group please ask us the price.

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 payment will have to be formalized 3 working days in advance of the date of the meal.

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.

# Tradition set meals

These menus will be served on weekdays and weekend nights.

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.

## *Menú 1*

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*Price per person: 53,00 €*

### **Individual starter**

Cream of vegetables soup tube

### **First courses to share**

Orchard salad: three different lettuces, carrot, cherry tomato, radish & spring onion

Two varied croquettes

Mussels with white wine

### **Main course to choose**

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

Sailor paella

Three roasted chicken, pork & beef canellonis with béchamel sauce

### **Dessert**

Lemon sorbet from Gandía

**Beverage** Sparkling wine Roura brut reserva - Cava

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

## *Menú 2*

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*Price per person: 63,00 €*

### **Individual starter**

Cream of vegetables soup tube

### **First courses to share**

Seasonal salad chicory, celery & cod.

Two varied croquettes

Sauteed squid from Llança and sausage with masked potatoes

### **Main course to choose**

Traditional salt cod with catalan white beans

*Fideuàda*: vermicelli noodles with cuttlefish, small prawn & mussels

Entrecôte with fried potatoes, tomato cubes and sauteed spinachs

### **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

To start the meeting with joy, **the guests to the meal will be received with a welcome drink**, in order to enliven the time before sitting down at the table

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*

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*Price per person: 73,00 €*

### **Individual starter**

Cream of vegetables soup tube, roasted chicken croquette & toast with dry pork sausage

### **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

Salt cod with its salt touch at low temperature with mashed potatoes

Meat paella with pork chops, sausage & bacon

Ficandeu of veal with mushrooms

### **Dessert**

Cream custard roll

**Beverage** Welcome drink. Beer, soda, vermouth, wine...

Sparkling wine Jove de Maria Rigol Ordi - Cava

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

## *Menu 4*

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*Price per person: 83,00 €*

### **Individual starter**

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

### **First courses to share**

Dried catalan sausages, "fuet" serpentins & "llonganissa" sticks from Vic

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

Salt cod in the charcoal grilled with garlic mousseline

Seafood paella with cuttlefish, prawn, langoustine, squid & mussels

Organic xisqueta lamb stuffed in catalan style

### **Dessert**

Cheese cream with toffee foam

**Beverage** Welcome drink. Beer, soda, vermouth, wine...

Sparkling wines Cupada Pere Mata reserva - Cava

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

## Menu 5

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Price per person: 93,00 €

### Individual starter

Cream of vegetables soup tube, cod croquette & toast with catalan sausage

### First courses to share

*Escalivada*; grilled vegetables with herring & parsley

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

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

Canelloni of roasted chicken, pork & beef with béchamel sauce

### Main course to choose

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

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

Fishermans paella with fish, mussels & cuttlefish

Suckling goat cooked at low temperature with rosemary and baked potatoes

### Dessert

Chocolate bar

**Beverage** Welcome drink. Beer, soda, vermouth, wine...

Sparkling wine Rexach Baqués gran reserva - Cava

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

## Menu 6

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Price per person: 103,00 €

### Individual starter

Cream of vegetables soup tube, fish with shrimp croquette & toast with salted anchovy

### First courses to share

Duck foie gras from l'Empordà in salt crust with truffle and tarragon

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 different variations of cod: with mousseline, garlic & peppers and vegetables

Red shrimps rice in broth with lobster

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

### Dessert

Tiramisu millefeuille

**Beverage** Welcome drink. Beer, soda, vermouth, wine...

Sparkling wine Coquet gran reserva d'Heretat Mestres - Cava

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

# Various set meals

These menus are based on good and simple dishes that will satisfy the tastes of the diners for whom they have been designed.

## *Tradition vegan menu* Price per person: 53,00 €

- Starter** Cream of vegetables soup tube
- First** *Escalivada*; grilled vegetables & parsley
- Main** Roasted vermicelli noodles with ratatouille with all i oli
- Dessert** Lemon sorbet
- Beverage** Two glasses of wine

## *Tradition children's menu* Price per person: 30,00 €

- Starter** Cream of vegetables soup tube, roasted chicken croquette & toast with dry catalan sausage
- First** Rice with tomato sauce and fried egg
- Dessert** One scoop vainilla ice-cream
- Beverage** Soda or juice

## *Celebration vegan menu* Price per person: 75,00 €

- Starter** Cream of vegetables soup, toast with sauteed vegetables & vegetable fritter
- First** *Escalivada*; grilled vegetables & parsley
- Main** Vegetable rice with mushroom & *jurvert* sauce
- Dessert** Seasonal fruit plate
- Beverage** Welcome drink. Beer, soda, vermouth, wine...  
Two glasses of wine

## *Tradition children's menu* Price per person: 45,00 €

- Starter** Cream of vegetables soup tube, roasted chicken croquette & toast with dry catalan sausage
- First** Rice with tomato sauce and fried egg
- Main** Battered chicken with fried potatoes
- Dessert** One scoop vainilla ice-cream
- Beverage** Soda or juice