# FORMULA

to groups of 2 or...



PER PERSON VAT included

### How this menu works?

You can choose 2 courses per person. Example: A table of 6 people could order 12 dishes to share around the table.

**Bold** dishes are recommended by Labarra

# Drinks

#### (including repetitions)

Sangria wine Beer White wine La Charla Verdejo Red wine Pomal Cent. cr.

Whater Sodas

## Desserts

Choose any dessert on the menu, Illy Coffee or tea DAMMAN

Pa amb tomàquet i repeticions incloses.

Our promotional offer:

#### GINTONIC, MOJITO Or "PINYA COLADA"







#### **BARCELONA**

C/ Compte d'Urgell, 240 08036 Barcelona Bookings | 93 532 76 14 | barna@labarra.cat

#### Sant Cugat

Plaça Quatre Cantons, 3 08172 St. Cugat Bookings | 93 667 27 72 | santcugat@labarra.cat

It is imperative that groups of 12 or more people delivered or sent the same sheet indicating the choice of all the dishes. Confirmation of booking is only valid E-mail or confirmation message, **no telephone**. A senior groups to 12 people a reserve of  $\in$  6 per person will be charged, Cash or credit card. Will be deducted in full and the total reservation will be refunded if notice is given one day before the event. Please advise the restaurant of the variation in the number of diners, as this may affect service and distribution. For groups of 12 or more, reservations on weekends or eve of public holidays, from 22:30 h.

#### Salads to share

Full garden salad

Lettuce hearts and chicken Caesar salad to share

Tomato and pepper family with feta cheese Fresh spinach salad, "lemon grass" and pear

# Vegetable garden and Mountain

Aubergine and fresh cheese

Assorted vegetables

Escalivada potato and goat cheese timbale

Grilled green asparagus

### Potato & potato

"Papas arrugás" (baked baby potatos) with mojo sauce Patatas Bravas our way (spicy tomato sauce)

"Bravas" Barcelona (spicy tomato & mayonnaise)

# Eggs and ..

Onion sausage | Xistorra (thin chorizo) | Iberian ham | Truffled eggs | Foie | Sausage

### Tapas

\_\_Anchovies in vinegar

Fried red prawns to eat whole

Warm salted prawns

Iberian ham

Fried artichoke slices

Peppers from Padrón

Sautéed mushrooms

Mussels cooked in coal oven

Fried baby squid

Squids Andalusian style (250gr.)

Grilled small squids

Fried small fish (seasonal)

Russian salad tapa with tuna

Esqueixada (shredded cod Catalan salad)PERELLÓ

Cod and garlic shoots omelette

Green artichoke and eggplant omelette

Grilled sardines

Chicken strips coat in crisps

4 Croquettes to choose: Iberian ham, mushrooms or chicken

Shrimps in garlic sauce

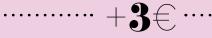
Orly diced cod

Mini fondue of Swiss cheese

Rosa's callos

"Trinxat de la Cerdanya" (cabbage and potato stew)

Brandade of cod



### Tartar style

Fresh salmon cubes and mango marinade Diced tuna with ponzu sauce and fresh avocado Knife-sliced steak tartar with yolk

### Shellfish

Grilled clams with wine and onion Premium razor clams Steamed cockles with ginger and lime

### Cheeses

Assorted Catalan & Spanish cheeses

Mahon, Garrotxa, Idiazábal, Tetilla, Romero and dry (sheep)