

# FORMULA

to groups of 2 or...

**30€** 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 repetitions incloses.

Our promotional offer:

**GINTONIC, MOJITO or "PINYA COLADA"** **7€**



# LABARRA

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 € 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 potatoes) 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  
**NEW** Fried red prawns to eat whole  
Warm salted prawns  
Iberian ham  
Fried artichoke slices  
Peppers from Padrón  
Sautéed mushrooms  
Mussels cooked in coal oven  
**NEW** 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)  
**NEW** Brandade of cod

..... + **3€** .....

## 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)