



7 PORTES GROUPS MENUS





AN EMBLEM OF GASTRONOMY

With 189 years of history, 7 Portes is an emblematic restaurant and reference in the city of Barcelona, of Catalan cuisine and gastronomy.

Being part of Barcelona's history, witnessing great moments with personalities from all over the world and cultural events, 7 Portes has 9 private and semi-private spaces where you can hold family or business events in addition to the restaurant spaces.

PRIVATE ROOMS AND SPACES

Our rooms and private and semi-private spaces are perfect to enjoy a unique and personalized experience to the needs of each client and occasion.

Its different capacities allow us to personalize each reservation and treat it as a unique and singular project, also suited to technical specificities (projectors, screens, audio or public address service).



GROUP MENUS

The dishes in our kitchen describe our passion for gastronomy; discover its traditional flavor combined with current and modern cuisine. For your most special corporate and family events we have designed our 2026 Menu, which are made up of hot and cold starters to share, a main dish to choose from and desserts. All of them include a winery proposal, infusions and coffee.

SPECIAL REQUESTS

As a complement to our menus, we have at your disposal several additional products and/or services such as the welcome drink, toast glasses or after-dinner drinks and special performances (music, audiovisual equipment or others).

All of them designed to make your event at 7 Portes an unforgettable experience.



COCKTAIL MENUS



OPTION 1

58,00€

Tasting of Iberian ham
Catalan-style flatbread with fresh tomato
Mini gazpacho
Tasting of Russian salad
Steak tartare on a spoon
Tempura prawns with romesco sauce
7 Portes Cannelloni
Cod croquettes
Tasting of seafood paella Parellada
Tasting of vegetable paella

Mini chocolate mousse

o
Mini crema catalana

Service duration : 1h

OPTION 2

69,00€

Tasting of lobster cream
Tasting of Iberian ham
Catalan-style flatbread with fresh tomato
Tuna tartare with avocado on a spoon
Small bowl of *chistorra*
Light *xató*
Mini prawn cocktail
Tempura prawns with romesco sauce
Cod fritters
7 Portes chicken and ham croquettes
Crunchy Iberian acorn-fed ham croquettes
Battered fresh anchovies
Tasting of vegetable paella

Mini cheesecake with seasonal fruit

o
Nyaps with cream

Service duration : 1h 30min

OPTION 3

78,00€

7 Portes anchovies
Tasting of Iberian ham
Catalan-style flatbread with fresh tomato
Mini gazpacho
Tasting of Russian salad
Light *xató*
Steak tartare on a spoon
Tempura prawns with romesco sauce
7 Portes Cannelloni
Cod croquettes
7 Portes chicken and ham croquettes
Battered fresh anchovies
Tasting of traditional Parellada paella with fish
Tasting of vegetable paella

Mini cheesecake with seasonal fruit

o
Mini crema catalana

Service duration : 2h

DRINKS, INCLUDED:

7 Portes Wine Selection

The 7 Portes wines are a carefully curated annual selection of Spanish wines, offering an exceptional value for money. *Estimated consumption is 1 bottle for every 3 people.*

Mineral Water

Coffee or Infusions

Rustic wood-fired bread

If you prefer, we can also offer other options for an additional charge:

Superior Selection

DOC Rioja,
DO Montsant

+12€/pers

Premium Selection

DO Ribera del Duero,
DOC Rioja o DO Montsant

+18€/pers

All prices include VAT.

Standing up service. Available for groups of 20 guests or more.

If you would like to propose other options, please contact our reservations team. The chosen menu option must be the same for the entire group (full table).

Without this request and the written confirmation from the restaurant, the service will have to be à la carte.

By accepting our menus, you agree to the **restaurant's confirmation and cancellation policy.**



Passeig Isabel II, 14
08003 Barcelona
Telf . +34 93 319 30 33
reserves@7portes.com
www.7portes.com
Síguenos en @7portes



MENUS TO SHARE



OPTION 1

52,00€

Escalivada
(roasted red peppers, onions, aubergines and tomatoes)
Catalan-style flatbread with fresh tomato
Russian salad
7 Portes croquettes
Small casserole dish of steamed mussels with *marinera* sauce
Traditional squid rings in batter
accompanied by mayonnaise and *romesco* sauce

Traditional Parellada Paella with fish

Lemon sorbet

OPTION 3

55,00€

Tomato tartare with prawns
Catalan-style flatbread with fresh tomato
Small casserole dish of steamed mussels with *marinera* sauce
7 Portes croquettes

Traditional braised pork cheek with truffle potato parmentier

Mandarin sorbet with cava

OPTION 2

62,00€

Tomato tartare with prawns
Iberian *bellota* ham
Catalan-style flatbread with fresh tomato
Mi-cuit terrine of foie gras, made in our kitchen and
accompanied by sherry and sangria jelly
Traditional squid rings in batter
accompanied by mayonnaise and *romesco* sauce

Guetaria-style clams

Ice cream biscuit with hot chocolate sauce

OPTION 4

69,00€

Escalivada
(roasted red peppers, onions, aubergines and tomatoes)
Catalan-style flatbread with fresh tomato
7 Portes fried selection:
- 7 Portes croquettes
- Cod fritters
Small casserole dish of steamed mussels with *marinera* sauce

Grilled beef sirloin

Catalan crème brûlée

BEVERAGE SERVICE*

16,00€

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*The beverage service must be added to the price of the gastronomic option.

SEATED MENUS



OPTION 1

53,00€

Candied onion and tomatoes salad
with tuna belly

Squid ink rice with
squid and clams
or
Traditional fish Parellada Paella

Classic "Pijama"

OPTION 2

60,00€

Lobster salad

Traditional braised pork cheek with
truffle potato parmentier
or
Hand-cut steak tartar with
a hint of sherry

Catalan crème brûlée

OPTION 3

67,00€

Escalivada
(roasted red peppers, onions,
aubergines and tomatoes)

Roasted lamb shoulder
with roast potatoes
or
Monkfish cooked with sizzled garlic
sauce, clams and potatoes

Lemon sorbet

BEVERAGE SERVICE*

16,00€

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DO Ribera del Duero,
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*The beverage service must be added to the price of the gastronomic option.

All prices include VAT.

The number of guests selecting each main course option must be communicated **at least 4 days prior** to the event.

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Confirmation and cancellation policy

1. Groups up to 39 guests.

Confirmations

The group reservation will be confirmed upon the effective payment of the deposit. This initial deposit will be deducted from the total of your event at the restaurant.

Guest modifications

The confirmed menus will be invoiced 2 days before the event. Any modifications must be communicated in writing to reserves@7portes.com

Cancellations

In the event of needing to cancel your reservation, you must notify with a minimum of 4 days' notice (before the event); beyond this period, the deposit payment will not be refunded.

Force Majeure

Unpredictable atmospheric phenomena such as earthquakes, hurricanes, or floods will be considered force majeure. Riots are also included, while scheduled strikes are excluded. Illnesses are not considered force majeure, except for those accredited or those mandated by law for confinement or movement restrictions; in any case, these reasons would justify affected individuals, not others who may be part of the group or reservation. In the case of cancellation due to medical reasons, the deposit will not be refunded but will be reserved for a later occasion.

2. Groups from 40 guests.

Reservations for more than 40 guests are subject to specific terms and conditions. Please contact our booking department directly for personalized assistance: reserves@7portes.com

