

# A SAMPLE OF OUR GROUPS MENUS





## AN EMBLEM OF GASTRONOMY

With 188 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 semiprivate 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 Groups Menus, 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.







#### OPTION 1

# STARTERS (to share) 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

#### MAIN COURSE (to choose)

Traditional Parellada Paella with fish

Sra. Carmen's cod with alioli mousseline

Beef sirloin grilled (to choose):
- mustard sauce with rosemary aroma
- truffle sauce

#### **DESSERTS** (to choose)

Lemon sorbet

Catalan crème brûlée

Mr. Paco's dessert

Season fruits Coffees and teas

#### **CELLAR**

7 Portes White Wine DO Terra Alta 7 Portes Red Wine DO Penedès Mineral water

#### OPTION 2

#### STARTERS (to share)

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

#### MAIN COURSE (to choose)

Traditional Parellada Paella with fish

Sra. Carmen's cod with alioli mousseline

Beef sirloin grilled (to choose):
- mustard sauce with rosemary aroma
- truffle sauce

#### **DESSERTS** (to choose)

Lemon sorbet

Catalan crème brûlée

Mr. Paco's dessert

Season fruits Coffees and teas

#### **CELLAR**

7 Portes White Wine DO Terra Alta 7 Portes Red Wine DO Penedès Mineral water

#### OPTION 3

#### STARTERS (to share)

Prawn salad on a bed of minced natural tomato
Iberian bellota ham
Catalan-style flatbread with fresh tomato
Mi-cuit terrine of foie gras, made in our kitchens and
accompanied by sherr y and sangria jelly
Traditional squid rings in batter
accompanied by mayonnaise and romesco sauce
Guetaria-style clams

#### MAIN COURSE (to choose)

Traditional Parellada Paella with fish

Sra. Carmen's cod with alioli mousseline

Beef sirloin grilled (to choose):
- mustard sauce with rosemary aroma
- truffle sauce

#### **DESSERTS** (to choose)

Lemon sorbet

Catalan crème brûlée

Mr. Paco's dessert

Season fruits Coffees and teas

#### **CELLAR**

7 Portes White Wine DO Terra Alta 7 Portes Red Wine DO Penedès Mineral water

#### Price menu starting from 62,00€/p.p.

Here, we present the combinations of dishes most requested by our clients. We can provide the document with full options (including cellar upgrade options) and prices as your request.

