



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 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 2025 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.



TAPAS 7 PORTES (to share)

A

Escalivada (roasted red peppers, onions, aubergines and tomatos) **19,00€**

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

B

Escalivada (roasted red peppers, onions, aubergines and tomatos) **14,50€**

Catalan-style flatbread with fresh tomato
7 Portes fried selection:

- 7 Portes croquettes

- Cod fritters

Small casserole dish of steamed mussels with *marinera* sauce

C

Three traditional Catalan salads: *escalivada*, *xató*, *esqueixada* **24,50€**

Catalan-style flatbread with fresh tomato

7 Portes anchovies

7 Portes cannelloni (traditional Barcelona dish)

D

Prawn salad on a bed of minced natural tomato **29,00€**

Iberian *bellota* ham

Catalan-style flatbread with fresh tomato

Mi-cuit terrine of foie gras, made in our kitchens and accompanied by sherry and sangria jelly

Traditional squid rings in batter accompanied by mayonnaise and *romesco* sauce

Guetaria-style clams

Welcome glass of cava (+3,90€ /unit)

Little luxury: Oyster with gin (+8,00€ /unit)

MAIN COURSE

A

Traditional Parellada Paella with fish **27,50€**

B

Casserole-style fresh fish with seafood **38,00€**

C

Sra. Carmen's cod with *alioli* mousseline **28,50€**

D

Beef sirloin grilled (to choose): **33,50€**
- mustard sauce with rosemary aroma
- truffle sauce

DESSERTS

(choose 1 of the four options)

A

Lemon sorbet **7,50€**

B

Catalan crème brûlée

C

Frozen biscuit (Mr. Paco's dessert)

D

Season fruits

All our desserts are hand-crafted by the 7 Portes pastry chefs.

DRINKS (for whole table)

7 Portes Wines selection

16,00€

The wines 7 Portes are an annual selection of wines from the country, with good quality-price ratio.

Mineral waters

Coffees or teas

Artisan bread in wood-fired

Estimated consumption is 1 bottle every 3 people.

If you prefer, we can also offer you:

Superior Selection **+10,50€/pers.**

Red wine: DOCa Rioja or DO Montsant

White wine: D.O. Rueda

Premium Selection **+16,00€/pers.**

Red wine: D.O. Ribera del Duero, DOCa Rioja or DO Montsant

White wine: DOQ Priorat

Here we present the combinations of dishes most requested by our customers in order to facilitate your choice. If you want to make other choices please ask our reservations staff.

IDEAS TO BUILD your own MENU

You can select the most appropriate menu for your event, choosing a proposal from each of the 4 blocks:

1) Starters (to choose A, B, C or D)

+

2) Main Course (to choose A, B, C or D)

+

3) Desserts (to choose A, B, C or D)

+

4) Drinks

The choice of selected appetizers must be the same for the entire group (for whole table), and they must confirm in writing the selection of the main course and the dessert at least 72 hours before the event.

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

All prices include VAT.

By accepting our menus, you accept the restaurant's confirmation and cancellation policy.



189 years of cuisine.

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@7Portes

CONFIRMATION and GROUP CANCELLATION POLICY

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.