



GRUPO GASTRO TRINQUET

MENUS *for groups*



33€

MENÚ FORNERS

Included bread,
coffee and VAT

STARTERS

SOURDOUGH BREAD, HOMEMADE AIOLI and GRATED TOMATO
with EVOO and oregano, and fleur du sel (1 every 4 people) (1. 5)*

BEEF JERKY & IDIAZÁBAL CROQUETTE (individual) (1. 5. 14)*

SPANISH POTATO SALAD
with smoked and salt-cured fish (1 every 4 people) (1. 4. 5. 10. 13)*

TRINQUET BRAVAS with homemade brava sauce, aioli
and spicy smoked paprika oil (1 every 4 people) (3. 4. 5. 10. 13)*

TITAINA with fried egg (1 every 4 people) (4. 5. 13)*

MAINS CHOOSE ONE

(*) Choose among dry rice, creamy rice, or fideuà. One kind of rice per table. Rice are served for 2 people at least.

SENYORET RICE*
with red prawn, scampi, and fresh fish (1. 2. 3. 4. 13)*

DRY-AGED PICANHA TATAKI RICE
with boletus and piquillo pepper confit (1. 13)*

SEA BASS with STEWED VEGGIES (4. 10. 12)*

LAMB CHOPS in GARLIC SAUCE
with potato garnish (5)*

DRY-AGED BEEF FORE RIB with caramelised piquillo
peppers and homemade chips (13)* / **SURCHARGE +8,00€**

DESSERT

Both to share, one dessert every two people

CREAMY GOAT CHEESE CAKE (1. 5. 14)*

CREAMY VANILLA CRÈME CARAMEL
with whipped cream and toasted almonds (5. 9. 14)*

OPEN BAR* Optional. Not included in the menu price

9€/PAX Beer, soft drinks, and bottled water

15€/PAX Wine, beer soft drinks, and bottled water

7€/DRINK Barceló Rum, Tanqueray Gin,
or Johnnie Walker Red Label

***ALLERGENS**

1. Gluten	2. Crustacean	3. Molluscs	4. Fish	5. Egg	6. Lupin	7. Mustard
8. Peanuts	9. Nuts	10. Soy	11. Sesame	12. Celery	13. Sulphites	14. Dairy

37€

MENÚ RIBERA

Included bread,
coffee and VAT

STARTERS

SOURDOUGH BREAD, HOMEMADE AIOLI and GRATED TOMATO
with EVOO and oregano, and fleur du sel (1 every 4 people) (1.5)*

CREAMY COD FRITTER (individual) (1.4.5)*

VALENCIAN SALAD with canned tomato, longfin tuna, green onion,
pickled sweet green peppers and mix of green leaves (1 every 4) (4.13)*

SPANISH VEAL STEAK TARTARE
with diced chips and yolk sauce (1 every 4 people) (4.5.7.10.13)*

BROKEN FRIED EGGS with CURED HAM (1 every 4 people) (5)*

MAINS CHOOSE ONE

(*) Choose among dry rice, creamy rice, or fideuà. One kind of rice per table. Rice are served for 2 people at least.

SENYORET RICE*
with red prawn, scampi, and fresh fish (1.2.3.4.13)*

DUCK, BOLETUS and SALT-CURED FOIE RICE*
with its smoked duck breast (1.13)*

FRESH MONKFISH with IBERIAN ALLIPEBRE (2.4.9)*

IBERIAN PORK ABANICO Joselito®,
Stilton sauce and rosemary-confit potatoes (14)*

DRY-AGED BEEF FORE RIB with caramelised piquillo
peppers and homemade chips (13)* / **SURCHARGE +8,00€**

DESSERT

Both to share, one dessert every two people

CREAMY GOAT CHEESE CAKE (1.5.14)*

CREAMY VANILLA CRÈME CARAMEL
with whipped cream and toasted almonds (5.9.14)*

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Menu available by previous reservation,
minimum 8 people.

Drinks are not included. Some dishes on
the menu may vary depending on the
availability of raw materials.

It will be possible to choose more than
one type of rice for groups where 10 or
more people order rice.

*The open bar will start once
all the guests have arrived
and will be in effect from the
beginning of the meal until
dessert.