



VAQUETA
GASTRO MERCAT

MENUS
for groups



33€

MERCAT MENU

Included bread,
coffee and VAT

STARTERS

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

CREAMY COD FRITTER
with black garlic aioli (individual) (1.4.5)*

SPANISH POTATO SALAD with smoked and salt-cured fish,
and papadum (1 every 4 people) (1.2.3.4.5.10.11.13)*

TRINQUET BRAVAS with homemade brava sauce,
aioli and smoked spicy paprika oil (1 every 4 people) (1.5.13)*

BATTERED&FRIED CUTTLEFISH
with tartare sauce and lemon zest (1 every 4 people) (1.3.5.7)*

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 RICE* with boletus and salt-cured foie (1.13)*

CHARGRILLED SEA BASS
with roasted garlic cream and braised asparagus (2.3.4)*

Our SPIT-ROASTED CHICKEN. Chargrilled marinated
free-range chicken garnished with jacket potatoes (10.14)*

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

DESSERT

Both to share, one dessert every two people

FONDANT CHEESECAKE (1.5.14)*

FARTÓ FRENCH TOAST with horchata ice-cream (1.5.14)*

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

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.

37€

HORTA MENU

Included bread,
coffee and VAT

STARTERS

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

IBERIAN CURED HAM BIG CROQUETTE (individual) (1.5.14)*

BURRATA, marinated courgette, roasted tomato, and pistachio
(1 every 4 people) (7.9.14)*

Chargrilled SWEET POTATO with Stilton, Iberian pork
pancetta and caramelised walnuts (1 every 4 people) (9.14)*

VEAL CANNELLONI

with smoked cheese and truffled béchamel sauce (1 every 2 people) (1.5.14)*

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.

VALENCIAN BAKED RICE* in a paella pan (1.5.13)*

RED PRAWN RICE*

with boletus and variegated scallops (1.2.3.4.13)*

TURBOT

with braised veggies and Galician dressing (4.10)*

Chargrilled IBERIAN PORK ABANICO Joselito®
with foie-gras and corn cream, mini corncobs and grilled corn (14)*

DRY-AGED BEEF FORE RIB with caramelised piquillo
peppers and our homemade chips (13)*

SURCHARGE +8,00€

DESSERT

Both to share, one dessert every two people

FONDANT CHEESECAKE (1.5.14)*

FARTÓ FRENCH TOAST with horchata ice-cream (1.5.14)*

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
