

TALLER DE TAPAS

B A R C E L O N A

.....

GROUPS AND EVENTS

*Tapas are perfect for sharing and that's why our group menus include a dish between every 4 people and a bottle of wine between 3. We can adapt our menus to special dietary requirements with advance warning so everybody can enjoy our food.
Please don't hesitate to contact us to organise your special event.*

We wait for you!

www.tallerdetapas.com | Tel. Reservations 649 810 491 | info@tallerdetapas.com



... MENÚ 1 ...

TAPAS TO SHARE

Toasted coca bread with tomato and extra virgin olive oil

Best cured Jabugo ham 'Juan Manuel' D.O. Guijuelo

Russian salad with tuna belly Patatas bravas

Hummus with crudités

MAIN COURSE TO CHOOSE

Grilled squid with avocado, tomato & basil

Catalan style roast chicken with apricots, prunes, pine nuts & roasted vegetables

Rigatoni with sun-dried tomato & walnut pesto

DESSERT TO CHOOSE

Catalan crème brûlée

Homemade chocolate truffles, crème anglaise & orange coulis

BODEGA

White: Parató (D.O. Penedès)

Red: Finca Renardes (D.O. Penedès)

Mineral water: Solán de Cabras

... 25 ...

TALLER DE TAPAS

BARCELONA



... MENÚ 2 ...

TAPAS TO SHARE

Toasted coca bread with tomato and extra virgin olive oil
Best cured Jabugo ham 'Juan Manuel' D.O. Guijuelo
Fresh spinach salad, goat cheese, strawberries & toasted seeds
Avocado hummus with cruditées & bread
Patatas bravas
Creamy Jabugo ham croquettes

MAIN COURSE TO CHOOSE

Grilled sea bream with cava sauce & vegetable Basmati rice
Handmade Burger, barbecue sauce, manchego cheese & Jabugo ham shavings
Seasonal vegetable brochette with beetroot jalea

DESSERT TO CHOOSE

Catalan crème brûlée
Homemade chocolate truffles, crème anglaise & orange coulis
Lemon sorbet with champagne

BODEGA

White: Afortunado (D.O. Rueda)
Red: Basagoiti, crianza (D.O. Rioja)
Mineral water: Solan de Cabras

... 30 ...



... MENÚ 3 ...

Glass of champagne

TAPAS TO SHARE

Toasted coca bread with tomato and extra virgin olive oil

Best cured Jabugo ham 'Juan Manuel' D.O. Guijuelo

Artisan fresh burrata, sun dried tomatoes & rocket

Creamy Jabugo ham croquettes

Aubergine, goat cheese & honey

Patatas bravas

Sizzling prawns with garlic & chili

MAIN COURSE TO CHOOSE

Grilled hake, tartar sauce, asparagus & dill

Slow roasted tender beef cheek with truffled potato

Slow roasted mountain lamb with rosemary & thyme

Wild mushroom & spinach risotto

DESSERT TO CHOOSE

Pistachio cheesecake with white chocolate sauce & passion fruit

Black & white chocolate mousse

Lemon sorbet with champagne

BODEGA

White: Afortunado (D.O. Rueda)

Red: Basagoiti, crianza (D.O. Rioja)

Mineral water: Solán de Cabras