

Nº



Group menu 2020

CASA RAFOLS

COMIDAS Y BEBIDAS



Antigua ferreteria 1911

“PICA PICA” MENU

Prices VAT included

Contact us if you want to change the cellar.

Pica Pica	
Potato salad with tuna belly and caviar de salmon Homemade croquettes assortment : iberian cured ham, mushroom & calamari	
Starter	
Pasta risotto with tartufata	
Main course (to choose 1)	
Beef cheek slow cooked & pumpkin puré Seabass with grilled vegetables	
Desserts	
Mini dessert assortment	
Celler	
Welcome glass of Cava Casa Rafols wine / white, red or rosé (1 bot / 3 px) Water & coffee	
MENU Nº1	38'00€

Pica Pica	
Homemade croquettes assortment Tuna tartar, dried tomato & chilli pepper Iberian cured ham & sausages Crispy coca bread with tomato	
Starter	
Creamy black rice with cuttlefish & schrimps	
Main course (to choose 1)	
Roasted lamb with pumkin & potato parmentier Sea bass loin Bilbao style with roasted vegetables	
Dessert	
Mini dessert assortment	
Celler	
Welcome glass of Cava Casa Rafols wine / white, red or rosé (1 bot / 3 px) Water & coffee	
MENU Nº2	47'00€

Pica Pica	
Mixed of tradicional olives Acorn fed “Bellota” iberian cured ham Crispy coca bread with tomato Smoked salmon tartar, avocado & matcha sauce Sea bass and green chili ceviche Sauteed king prawns with lime & brandy	
Starter	
Creamy black rice with cuttlefish & schrimps	
Main course (to choose 1)	
Sea bass loin Bilbao style with roasted vegetables Grilled low loin matured (180gr)	
Dessert	
Cheeses assortment Tangerine sorbet with aged tequila	
Celler	
Welcome glass of Cava Casa Rafols wine / white, red or rosé (1 bot / 3 px) Water & coffee	
MENU Nº3	63'00€

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Menu grupos 2020

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COCKTAIL MENU

Prices VAT included

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<i>Pica Pica</i>	
<p>Mixed of tradicional olives Potato salad with tuna belly and salmon caviar King prawns ceviche with bitter orange Iberian cured ham toast Homemade iberian ham croquette Patatas bravas Rafols Chef spanish omelette Mini beef hamburguer Pasta risotto with tartufata</p>	
<i>Desserts</i>	
<p>Mini dessert assortment</p>	
<i>Celler</i>	
<p>Welcome glass of Cava Casa Rafols wine / white, red or rosé (1 bot / 3 px) Water & coffee</p>	
MENU Nº1	38'00€

<i>Pica Pica</i>	
<p>Mixed of tradicional olives Sardines, onions, tapenade & mango on toast Marinated salmon with juniper & tonic gelatin Iberian chorizo toast Crispy coca bread with tomato Homemade croquettes assortment : iberian cured ham, mushroom & calamari Fried sea bass with red sweet peppers “Patatas bravas” Rafols Chef spanish omelette Beef cheek slow cooked & pumpkin puré</p>	
<i>Dessert</i>	
<p>Fried crème brûlée with Lillet Tangerine sorbet with aged tequila</p>	
<i>Celler</i>	
<p>Welcome glass of Cava Casa Rafols wine / white, red or rosé (1 bot / 3 px) Water & coffee</p>	
MENU Nº2	47'00€

<i>Pica Pica</i>	
<p>Mixed of tradicional olives Potato salad with tuna belly and salmon caviar Smoked salmon tartar, avocado & matcha King prawns ceviche with bitter orange Tuna tartar, dried tomato & chilli pepper Old beef steak tartar with wholegrain mustard biscuit Sea bass and green chili ceviche Iberian cured ham toast “Patatas bravas” Rafols Homemade iberian ham croquette Beef cheek slow cooked & pumpkin puré Roasted tenderloin, bacon, mushrooms & foie</p>	
<i>Dessert</i>	
<p>Casa rafols truffle Tangerine sorbet with aged tequila</p>	
<i>Celler</i>	
<p>Welcome glass of Cava Casa Rafols wine / white, red or rosé (1 bot / 3 px) Water & coffee</p>	
MENU Nº3	63'00€