



Restaurante el Refugi  
Calle Rogent, 18 08026 – Barcelona  
Tel: 932 45 00 62 / Tel 24h: 679 81 81 54  
reservas@restaurantelrefugibcn.com

## EXAMPLES OF MENU FOR GROUPS

You can make changes in the menu , please communicate it when  
You confirm your reservation .

MENU 1 ( 30€ +10% of iva )

Food to share ( 1 ration for 4 people ):

Tuna marinated tartar with fresh tomato  
Trotter Carpaccio with dried fruit vinaigrette  
Assortment of Iberian sausages  
Mozzarella cheese over red capsicum gelee  
Ham croquettes served with sweet tomatoes

Second course (choose fish or meat )

Fresh hake fish served with candied onion and tomato” arrabiata sauce “

“ fricando” stewed veal with little mushrooms

Dessert

Cake maked with sweet yolks

Apple pie “ taten” served with vanilla ice -cream

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MENU 2 ( 37 € + 10 IVA )

FOOD TO SHARE ( 1 ration for 4 people )

Green asparagus cooked in tempura with ink sauce and “romesco “

Chicken skewer yakitori style

Smoked salmon served with pine-apple and ginger sauce

Courgette cylinder stuffed with cod fish , topped with carrot sauce and  
nuts

Filled pastry with capsicum and catalan sausage

Ham croquettes with sweet tomato

Second course ( choose fish or meat )

Bass fish with dry -martini sauce served with candied tomato

Civet of wild boar cooked in muscovite style served with little onions

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Dessert

Osmosis of pine-apple and rum served with ice-cream

Cake of blueberry served with ice-cream yogurt

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MENU 3 ( 40€ + 10% IVA )

FOOD TO SHARE ( 1 RATION FOR 4 PEOPLE ) !

Special oysters ( 2 pp)

Octopus served with pork jowl topped with spiced olive

Squids fried in “ romana “ style

Iberian ham served with bread tomato

Marinated sardines with basil and lemon rind

Mashed of cod fish and potato served with sweet tomato

Mini-croissant filled with roquefort, beef jerky and egg yolk

Second course ( choose fish or meat )

Special Cod fish served with pumpkin sauce and

Fillet of beef with steamed vegetables and wine sauce

Dessert

Natural quince fruit served with lemon sponge

Yogourt with natural figs