

Un punto de encuentro entre la  
gastronomía el arte y la cultura

e1 **FORO**

c/ Princesa nº 53 (esq. Comercio)  
08003, Barcelona  
Tel. 93 310 10 20 - elforo@ctv.es



## GROUP MENU B

### Appetizers

*To be shared*

Red and vegan chef's salad, savage  
Grandma's empanadas assortment  
Homemade Iberian ham croquettes with port reduction  
Mussels with love

### Main Course

*To choose one from:*

Crispy cod with spinach and cherrys candied with honney  
Vulkano rice with mushrooms and vegetables  
Grilled entrecotte with braised asparagus

### Desserts

*To choose one from:*

Homemade sorbet  
Worm chocolate nemesis with vanilla ice cream

WINE\*

WATER

COFFEE

\*1 botella de vino cada tres personas:

Vino Blanco: : AGORA by El Foro (100%Macabeu)

Vino Tinto: LO PETITÓ (Merlot, Cabernet Sauvignon, Syrah. DO Montsant).

**32€ per person**

(TAX INCLUDED)

- GROUP MENU FOR A MINIMUM OF 10 PEOPLE
- TO CONFIRM THE BOOKING IT WOULD BE NECESSARY TO MAKE A PRE-PAYMENT
- SOME ITEMS CAN CHANGE DEPENDING OF THE SEASON
- ANY CONSUMPTION OUT OF THE MENU WILL BE CHARGED AS AN EXTRA
- WE RECOMMEND CHOOSING AND CONFIRM THE MAIN COURSE AT LEAST 24hrs BEFORE THE EVENT
- ASK THE MANAGER ABOUT OPTIONS FOR VEGETARIANS, GLUTEN FREE OR ANY OTHER FOOD RESTRICTIONS
- **SEPARATE PAYMENTS ARE NOT ACCEPTED, ONLY ONE PAYMENT PER TABLE IS ACCEPTED.**

