

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

e1 **FORO**

c/ Princesa nº 53 (esq. Comercio)
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GROUP MENU C

Appetizers

To be shared

Crispy yucca with goat cheese cream
Provolone cheese with truffled mushrooms
Diced tempura cod with red pepper sauce
Tuna sashimi with an oriental touch
The beef carpaccio of the century

Main Course

To choose one from:

Hug's vulkano rice (with seafood, mushrooms and vegetables,
smoked with rosemary)
Lemon turbot with capers and baked potatoes
Angus "bife de chorizo" steak with roasted vegetables and
fresh basil

Dessert

To choose one from:

Homemade passion fruit papaya sorbet vulkanized (smoked)
with rosemary
Chocolate nemesis with madagascar vanilla ice cream
Tiramisu

WINE*

WATER

COFFEE

* 1 wine bottle every 3 people

Vino blanco: VIÑA CIMBRÓN (100% Verdejo, D.O. RUEDA)

Vino Tinto: LUIS ALEGRE CRIANZA EDICIÓN LIMITADA (Tempranillo, Graciano, Garnacha. D.O.Ca. RIOJA)

39,50€ 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.**

