

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

Marinated salmon toast with mascarpone mousse and dill
Scallops with the chef's sauce
Red prawn with salt
Cold picanha ravioli stuffed with foie and reduction of coffee

Main Course

To choose one from:

Vulkano rice, the savage one (with seafood, mushrooms, razor clams, cod and seasonal vegetables, smoked with rosemary)
Angler fish Carmeta's recipe
Grilled Uruguay rib-eye with vegetables and gratinated potato

Dessert

To choose one from:

Pineapple festival
Homemade chocolate truffles with olive oil and salt
Sorbet of the day

WINE*

WATER

COFFEE

* 1 botella de vino cada tres personas

Vino blanco: Ramón do Casar (Albariño, DO Rías Baixas)

Vino tinto: LOIDANA (Garnacha, Cariñena y Cabernet Sauvignon, DOQ Priorat)

49€ 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
- IT WILL BE CHARGED (MINIMUM) THE TOTAL AMOUNT CONFIRMED 24H BEFORE THE EVENT. IT CAN CHANGE ONLY FOR 2 PAX WITH ANY EXTRA CHARGED.
- **SEPARATE PAYMENTS ARE NOT ACCEPTED, ONLY ONE PAYMENT PER TABLE IS ACCEPTED.**

