

A photograph of a modern interior hallway. The floor is made of light-colored wood planks. On the left and right walls, there are large, framed pieces of artwork. The left artwork features a close-up of a person's face, and the right one shows a landscape. Between the walls, there are several tall, green potted plants. The ceiling is dark with exposed pipes and two large, intricate chandeliers made of antlers. The hallway leads to a brighter area in the background.

FEROZ

MENUS FOR GROUPS

OUR KITCHEN

Catalan, Mediterranean market cuisine in the heart of Barcelona.
Product of the day, with special emphasis on each of the seasons.
We have dishes for coeliacs, vegetarians and vegans.
Letter of product without sophistications, but with the maximum care and affection to our dishes.

**We offer whole rations
and half rations adapting
to the needs of the client.**



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OUR MENUS

Menus are available for groups of 10 or more.
On Thursdays, Fridays and Saturdays, we offer the León, Tigre and Elefante dinner menus (shared appetizers and your choice of main course and dessert) and the Halcón cocktail menu.

Your menu is confirmed with a 30% deposit.
The remainder is to be paid 48 hours before the event.

LUNCH

APPETIZERS

Coca bread with Roseta hanging tomatoes

Russian salad with albacore tuna

Chicken croquettes

Tomato and Figueres onion salad

Andalusian-style baby squid

MAIN COURSES (to choose from)

Norwegian salmon tartare with teriyaki

Black rice with cuttlefish

Sirloin burger with Iberian pork jowl

DESSERTS (to choose from)

Assortment of homemade ice creams

Catalan crème brûlée with coconut ice cream

Frozen chocolate truffles

DRINKS (to choose)

White wine Orquidea Sauvignon Blanc

Red wine Cérvolos Colors

(Bottle for every 3 people)

Mineral water and Vichy sparkling water

Coffee or tea

*Not available for dinner on Thursdays, Fridays and Saturdays

WOLF

TO SHARE

Fine toasted bread with tomato

Hand cut bellota cured ham

Fish and seafood croquettes

Tomato salad with "Figueres" onion "al cop de puny"

Crispy potato omelette with caramelized onion

MAIN COURSE (to choose)

Meat and baby vegetables rice

Veal Galician hamburger

Sautéed baby squid

DESSERT (to choose)

Assortment of home made ice creams

Catalan custard with coconut ice cream

Pastry filled with cream

DRINKS (to choose)

White wine Orquidea Sauvignon Blanc

Red wine Cérvolos Colors

(Bottle for every 3 people)

Mineral water and Vichy sparkling water

Coffee or tea

*Not available for dinner on Thursdays, Fridays and Saturdays

CROCODILE

TO SHARE

Fine toasted bread with tomato
Tuna salad with seasonal tomatoes
Cantabrian anchovies with virgin oil
Mellow cod fritters
Veal carpaccio with pistachios and parmesan cheese

MAIN COURSES (to choose)

Grilled salmon with kimchi sauce, kale and rateé potatoes
Hand cut steak tartar with French fries
Grilled kid goat cuttlets

DESSERTS (to choose)

Catalan custard with coconut ice cream
Frozen chocolate truffles
Assortment of home made ice creams

BEBIDA (a escoger)

Cérvoles Colors white wine
D.O. Costers del Segre
Camino del Puerto red wine
D.O. Rueda
(1 bottle per 3 people)

Mineral water and Vichy sparkling water
Coffee or tea

*Not available for dinner on Thursdays, Fridays and Saturdays

LIÓN

TO SHARE

Fine toasted bread with tomato

Hand cut bellota cured ham

Fish and seafood croquettes

Russian salad with tuna and vegetables "brunoises"

Sautéed squid with "Santa Pau" beans

MAIN COURSES (to choose)

Salmon tartar with rice and teriyaki sauce

Grilled beef fillet

Meat and baby vegetables rice

DESSERTS (to choose)

Pastry filled with cream

Assortment of home made ice creams

Chocolate coolant with hazelnut heart

DRINKS (to choose)

Red wine Tres Picos

White wine Terras Gauda

(Bottle for every 3 people)

Mineral water and Vichy sparkling water

Coffee or tea

TIGER

TO SHARE

Fine toasted bread with tomato

Mellow cod fritters

Grilled cockles

Grilled octopus with parmentier algae and paprika

Fresh burrata with "divino" tomatoes and pesto

MAIN COURSE (to choose)

Grilled beef fillet

Cod fish "a la llauna"

Deboned fish and seafood paella

Monkfish fillet with vegetables

DESSERT (to choose)

Tiramisu with "savoardi" and "amaretto"

Assortment of home made ice creams

Frozen chocolat truffles

Catalan custard with coconut ice cream

DRINKS (to choose)

Red wine Pago de Capellanes

White wine Belondrade & Lurton

(Bottle for every 3 people)

Mineral water and Vichy sparkling water

Coffee or tea

ELEPHANT

TO SHARE

Fine toasted bread with tomato

Galician medium size oysters

Grilled Galician razor clams

Palamós prawns in salt

Baked turbot with potatoes and onion

Oven roasted kid goat shoulder with onion

MAIN COURSES (to choose)

Grilled sole with vegetables

Grilled beef fillet

Baked turbot with potatoes and onion

Oven roasted kid goat shoulder

DESSERT (to choose)

Thin apple cake with vanilla ice cream

Fresh pressed orange juice with wild strawberries

Assortment of home made ice creams

Chocolate coulant with hazelnut heart

DRINKS (to choose)

Red wine Roda I D.O Rioja

White wine Joseph Drouhin Chablis

(Bottle for every 3 people)

Mineral water and Vichy sparkling water

Coffee or tea

COCKTAIL MENUS

COLIBRÍ (Cocktail)

APPETIZERS

Coca bread with tomato and knife-carved acorn-fed ham

Fish and seafood croquettes

Grilled cockles

Escalivada (grilled vegetables) on toast with smoked herring

Caprese salad skewer

Salt-roasted Palamós prawns

Almadraba tuna tataki with toasted sesame

Octopus skewer with La Vera paprika

Peeled seafood paella

Hand-cut steak tartare

Sirloin slider

DESSERTS (to choose from)

Cream-filled puff pastries

Vanilla ice cream with cookie wafer

Seasonal fruit salad

Chocolate cake with raspberry

DRINKS (to choose from)

José Pariente white wine

D.O. Rueda | Verdejo

Ramón Bilbao Edición Limitada

D.O. La Rioja | Tempranillo

(1 bottle per 3 people)

Mineral water and Vichy sparkling water

Coffee or tea

*Not available for dinner on Thursdays, Fridays and Saturdays

COCKTAIL MENUS

HALCÓN (Cocktail)

APPETIZERS

Coca bread with tomato and knife-carved acorn-fed ham

Fish and seafood croquettes

Grilled cockles

Escalivada (grilled vegetables) on toast with smoked herring

Caprese salad skewer

Salt-roasted Palamós prawns

Almadraba tuna tataki with toasted sesame

Octopus skewer with La Vera paprika

Peeled seafood paella

Hand-cut steak tartare

Sirloin slider

DESSERTS (to choose from)

Cream-filled puff pastries

Vanilla ice cream with cookie wafer

Seasonal fruit salad

Chocolate cake with raspberry

DRINKS (to choose from)

José Pariente white wine

D.O. Rueda | Verdejo

Ramón Bilbao Edición Limitada red wine

D.O. La Rioja | Tempranillo

(1 bottle per 3 people)

Mineral water and Vichy sparkling water

Coffee or tea

OUR SPACES

The total capacity of the Restaurant is approximately 200 people seated with terrace included.

We have 2 semi-private rooms, the first has access to the terrace and can seat up to 60 people. The second room can seat up to 100 people and we also have 2 wonderful bars where you can enjoy a drink every day of the week.

For cocktail-type events we have space for up to 80 people in the first room and up to 200 people in the second room.

We have a fantastic corner terrace all year round.







CARRER TUSET, 27
08006 BARCELONA
+34 93 200 91 29
info@ferozbcn.com
ferozbcn.com