

Group Menus

2019

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To share

Iberian ham croquettes
"Patatas bravas" Blau BCN style
Galician pie with tuna and pickled onion

Main course to choose

Hamburger with perigordini sauce and Cheddar cheese
Chicken lollipops with hummus
Roasted cannelloni with truffled bechamel sauce
Vegetable lasagna with soy mayonnaise and spicy tomato

Desserts to choose

Marc's famous Tatin
Chocolate coulant

Drinks

White wine Desig (D.O. Penedès)
Red wine Desig (D.O. Penedès)
Water, soft drink and/or beer
Coffees and teas included

To share

Iberian ham croquettes
Coca bread with "sobrasada", Brie and honey vinaigrette
"Patatas bravas" Blau BCN style
Tataki salmon with avocado and yogurt
Squid "a la andaluza" with kimchi mayonnaise

Main course to choose

Hamburger with perigordini sauce and Cheddar cheese
Poularda stuffed with Brie, black truffle and shallots with Garnatxa wine
Melow mushroom seasonal rice
Steak tartar with mustard and curry cream
Cod with young garlic cream

Desserts to choose

Catalan cream foam with citrus
Chocolate with oil and salt

Drinks

White wine Desig (D.O. Penedès)
Red wine Desig (D.O. Penedès)
Water, soft drink and/or beer
Coffees and teas included

LES FORMIGUES

To share

Tuna tartar with soft wasabi mayonnaise
Cod fritters with "pil pil"
Norway lobster ravioli with sage reduction
Foie mi-cuit with spiced bread and quince
Iberian ham cut by hand
Coca bread with tomato

Main course to choose

Sea bass with mojo mayonnaise and asparagus
Cod with textures, tender garlic and "pil pil"
Veal fillet with creamy truffled potato
Sweet rice with seasonal mushroom
Traditional roasted cannelloni with truffle and mushroom sauce

Desserts to choose

Passion mousse with tangerine and coconut sorbet
Three textures chocolate

Drinks

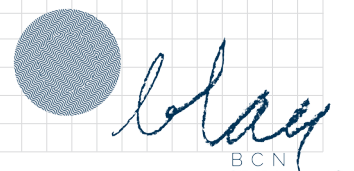
White wine l'Origen (D.O. Penedès)
Red wine Armentia y Madrazo (D.O. Rioja)
Water, soft drink and/or beer
Coffees and teas included

48€/person (VAT included)

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To share

Crab salad with avocado
Carril clams with Jerez wine
Marinated tuna belly
Shrimp carpaccio with curry vinaigrette
Foie mi-cuit with spiced bread and quince
Iberian cured ham cut by hand
Coca bread with tomato

Main course to choose

Turbot with fennel, tomato confit and citrus sauce
Cod "al pil pil" with "coco-chas"
Tail of beef with shallots confit
Beef fillet with seasonal mushrooms
Scallops with artichoke cream
Mellow mushroom rice with truffle and vegetable broth

Desserts to choose

Passion mousse with tangerine and coconut sorbet
"Torrija" with lemon cream and nougat ice cream

Drinks

White wine Albamar (D.O. Rias Baixas)
Red wine Fredi Torres (D.O. Montsant)
Water, soft drink and/or beer
Coffees and teas included

60€/person (VAT included)

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