



ELSPESCADORS

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**We present our menu selection, elaborated with natural & proximity products and, many of them, ecological.**

The preparation of our plates is realized just before being served, so the "fact to the moment" that characterizes our cuisine is kept.

Which is why we need to know with three working days of anticipation the selected menu.

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**We count a whole bottle of wine for every 3 guests.**

Our menus are composed of: entries, starters, main course & desert.

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We have also alternative meals for vegetarian and coeliac people.

All our meals are cooked in our kitchen and therefore we can attend many food particularities as intolerances, allergies, diets, etc.

Please inform us about all these particularities.

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**Booking conditions:**

To confirm your booking will be necessary to pay a deposit equivalent to 50% of total amount, via bank transfer or with a credit card charge authorization.

This payment will have to formalize three days before the lunch.

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**Cancellation policy:**

If you do not arrive for your reservation or you cancel your booking the same day the confirmation deposit not will be refund.

If you cancel your booking the day before only a half of the deposit will be refund.

If your booking is cancelled two or more days before will be refund entirely.

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The final number of people must be confirmed, at last, 6 hours before the meal is to be held. Otherwise the bill will be issued showing (at least) the number of people we have confirmed for your booking.

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All our prices include V.A.T. 10%.

Don't hesitate to contact with us for any explanation.

## MENÚ 4

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Organic salad bowl  
Salted cod fritters with Iceland cod  
☞ ☞  
Mussels from Delta de l'Ebre in Els Pescadors style  
Noodles "rossejat" with garlic mousseline  
☞ ☞  
Duck confit with cranberry sauce & smoked duck ham  
or  
Norwegian salmon with tartar sauce & organic almonds and tender garlicks  
☞ ☞  
Pot cheesecake with candy foam & chocolate cookie  
☞ ☞  
White wine Viladellops Xarel·lo - Penedès  
Red wine Viladellops Garnatxa - Penedès  
Water, coffee & teas  
**Price per person: 46,50 €**

## MENÚ 5

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Season salad with our pickled tuna  
Duck foie gras from l'Empordà in salt crust with truffle & tarragon  
☞ ☞  
Oak coal grilled organic vegetables  
Sautéed cuttlefish with fried aubergine & two aioli  
☞ ☞  
"Paella" with pork rib, sausage & organic vegetables  
☞ ☞  
Pot cheesecake with candy foam & chocolate cookie  
☞ ☞  
White wine Viladellops Xarel·lo - Penedès  
Red wine Viladellops Garnatxa - Penedès  
Water, coffee & teas  
**Price per person: 49,50 €**

## MENÚ 6

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Pumpkin carpaccio with vegetables cous-cous, curry vinaigrette & raw cod  
Shavings of cured meat & "manchego" sheep's matured cheese  
☞ ☞  
Small squids from Sant Carles de la Ràpita with organic onion rings  
House canelloni with a fine béchamel sauce  
☞ ☞  
Rice trio; green of "kokotxas", black of cuttlefish & brown of pork rib  
☞ ☞  
Pot cheesecake with candy foam & chocolate cookie  
☞ ☞  
White wine Viladellops Xarel·lo - Penedès  
Red wine Viladellops Garnatxa - Penedès  
Water, coffee & teas  
**Price per person: 52,50 €**

## MENÚ 7

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Season salad with our pickled tuna

Duck croquettes with mashed potatoes & roast juice

☞ ☛

Sautéed squid with fried eggplant & aioli

Creamy rice with perfectly salted cod and "piquillo" peppers from Lodosa

☞ ☛

Grilled fillet of beef with mustard sauce

or

Baked Cudillero's hake with bread craking

☞ ☛

Sheep curd panacotta with honey pearls & organic pumpkin soup

☞ ☛

White wine Magenc - Empordà

Red wine Rec de'n Brau - Empordà

Water, coffee & teas

**Price per person: 56,50 €**

## MENÚ 8

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Pumpkin carpaccio with vegetables cous-cous, curry vinaigrette & raw cod

Our duck foie gras from l'Empordà mi-cuit with blue cheese and pear

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Oak coal grilled organic vegetables

Squids from La Barceloneta in black tempura with sliced onions & romesco oil

☞ ☛

Fish & shellfish "paella"

☞ ☛

Sheep curd panacotta with honey pearls & organic pumpkin soup

☞ ☛

White wine Magenc - Empordà

Red wine Rec de'n Brau - Empordà

Water, coffee & teas

**Price per person: 59,50 €**

## MENÚ 9

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Pasta, pesto & pisto: Pasta stuffed with pesto, zucchini noodles & "pisto" (ratatouille) cream

Organic aubergine fritters stuffed with goat cheese and anchovies from El Cantábrico

☞ ☛

"Fine" clams from Galicia with Manzanilla Solear with a touch of garlic & parsley

Oxtail canelloni with a coffee veloutée

☞ ☛

Monk-fish from Marín in Serrallo style, with almonds & iberian ham

☞ ☛

Cream custard roll

☞ ☛

White wine Magenc - Empordà

Red wine Rec de'n Brau - Empordà

Water, coffee & teas

**Price per person: 64,50 €**

## MENÚ 10

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Duck foie gras from l'Empordà in salt crust with truffle & tarragon  
Organic aubergine fritters stuffed with goat cheese and anchovies from El Cantábrico

☞ ☞

Squids from La Barceloneta in black tempura with sliced onions & romesco oil  
Noodles "rossejat" with garlic mousseline

☞ ☞

Kid goat with rosemary, baked potatoes & a honey touch

or

El Pescadors "suquet" (stewed fish) with monk-fish, umbrine & turbot

☞ ☞

Mango carpaccio with orange juice & lemon sorbet

☞ ☞

White wine Acústic - Montsant

Red wine Acústic - Montsant

Water, coffee & teas

**Price per person: 69,50 €**

## MENÚ 11

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Pasta, pesto & pisto: Pasta stuffed with pesto, zucchini noodles & "pisto" (ratatouille) cream  
Our duck foie gras from l'Empordà mi-cuit with blue cheese and pear

☞ ☞

Breadcrumbs organic vegetables with "romesco" sauce

"Fine" clams from Galicia with Manzanilla Solear with a touch of garlic & parsley

☞ ☞

Baked local fish with potatoes, onion & tomato

☞ ☞

Mango carpaccio with orange juice & lemon sorbet

☞ ☞

White wine Acústic - Montsant

Red wine Acústic - Montsant

Water, coffee & teas

**Price per person: 73,50 €**

## MENÚ 12

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Cantabrian anchovy preserved in extra virgin oil on a tomato carpaccio  
100% iberian acorn ham

☞ ☞

Small squids from Sant Carles de la Ràpita with organic onion rings

Oxtail canelloni with a coffee veloutée

☞ ☞

Baked mediterranean seabass with potatoes, onion & tomato

☞ ☞

Mango carpaccio with orange juice & lemon sorbet

☞ ☞

White wine Acústic - Montsant

Red wine Acústic - Montsant

Water, coffee & teas

**Price per person: 81,50 €**