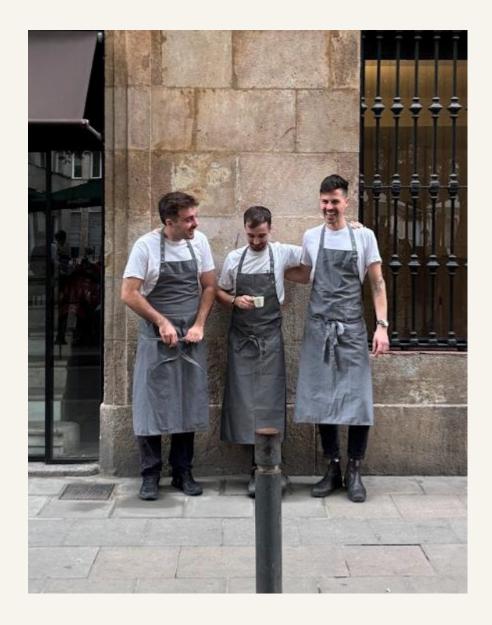
## ARAAVAL

### Group menus

At Arraval we make Catalan cuisine born outside the walls, guided by fire, frying, spices and memory. We start from the Catalan tradition and reinterpret it from a diverse and lively Raval, where everything is mixed without losing its origin.

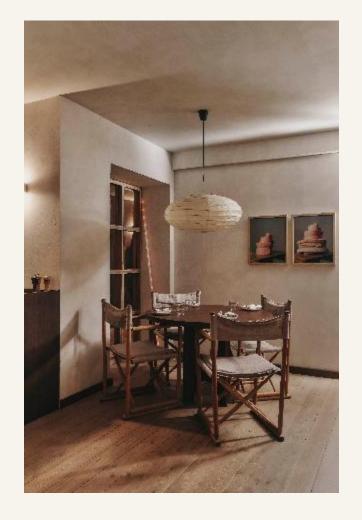
In the kitchen there are three chefs who simply love to cook: Alex, Marcos and Jordi, trained at Jordi Vila's school, where they learned to respect the product, the bases and the flavor above all else.

This is Arraval: an honest and contemporary Catalan cuisine, made from memory, technique and instinct. Here we cook from the Raval to the world.



























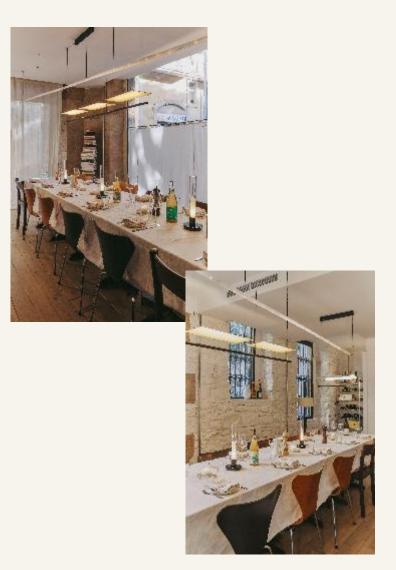
#### 3 spaces







Restaurant 40 pax



Private lounge 30 pax



Reserved table 10 pax

### Group menus

ARRAVAL	ESCUDELLA	FESTIVAL
Anchovies, cherries, grilled watermelon, mint, coriander Onion soup bikini sandwich Sliced potato and onion omelette	Cod, onion, green bean, jalapeño cobblestone Onion soup bikini sandwich Catalan-style lamb samosa	The cup of escudella broth from Casa Teva Onion soup bikini sandwich
Green zucchini with potato and perol sausage in homage to Jordi Vilà	Escudella festival: broth, biscuits, stew and vegetables	Raw fish, persimmon, Mediterranean vinaigrette  Pear in salt, endives, walnuts, pickled, horseradish  Chickpeas, prawns, chanterelles, lightly pickled
Macaroni casserole  Chicken with cabbage, shrimp and mustard  ***	***	Escudella meat with french fries
Chocolate mousse from the Raval	Chocolate mousse from the Raval Wafers and carquinyolis Glass of cava	Surprise dessert from our pastry chef
45€	50€	60€

The different group menus are designed for tables from 8 to 25 people, offering a tour of our kitchen.

#### **Conditions:**

- Prices in € per person VAT included-drinks not included
- Drinks include a bottle of wine between 3 people
- To confirm the reservation of the event, the payment of 50% of the total turnover is required.
- Modifications of the dishes: only by prior agreement and subject to supplementation.
- All diners must choose the same menu.
- The quantities are adjusted according to the number of diners.

# ARAAVAL

Carrer del Marquès de Barberà, 22, 08001 Barcelona +34 93 655 84 94 <u>Instagram</u>

Reserves:

Link

restaurante@casatevabarcelona.com