

ARRAVAL

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: Àlex, Marcos and Jordi, trained at Jordi Vilà'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

Anchovies, cherries, grilled watermelon, mint, coriander
Onion soup bikini sandwich
Sliced potato and onion omelette

Green zucchini with potato and perol sausage in homage
to Jordi Vilà

Macaroni casserole

Chicken with cabbage, shrimp and mustard

Chocolate mousse from the Raval

45€

ESCUDELLA

Cod, onion, green bean, jalapeño cobblestone
Onion soup bikini sandwich
Catalan-style lamb samosa

Escudella festival: broth, biscuits, stew and vegetables

Chocolate mousse from the Raval
Wafers and carquinyolis
Glass of cava

50€

FESTIVAL

The cup of escudella broth from Casa Teva
Onion soup bikini sandwich

Raw fish, persimmon, Mediterranean vinaigrette
Pear in salt, endives, walnuts, pickled,
horseradish

Chickpeas, prawns, chanterelles, lightly pickled

Escudella meat with french fries

Surprise dessert from our pastry chef

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.

ARSAVAL

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[Instagram](#)

Reserves:

[Link](#)

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