

LA CALETA102 barcelona

M W C

Menú degustación | *Tasting menu*

Aperitivos | Aperitif

Gilda de sardina ahumada | Smoked sardine gilda

Ostra marinada | Marinated oyster

Entrantes | Starters

Pan de coca con tomate | Coca bread with tomato

Jamón ibérico de bellota | Iberian acorn-fed ham

Carpaccio de gamba roja | Red prawn carpaccio

Trinxat de la Cerdanya | Traditional Catalan potato and cabbage dish

Segundos a escoger | Main coursers to choose from

Tataki de atún rojo 'bluefin' | Bluefin tuna tataki

Txuletón de carne madurada | Dry-aged beef steak

Arroz meloso de 'cap i pota' | Traditional rice with veal and cuts

Postres a escoger | Desserts to choose from

Tiramisú 'a la minute' | Freshly prepared tiramisu

Flan de Baileys | Baileys flan

Expresso Pop | Espresso Pop

Bodega

Agua | Water

Emilio Moro · DO Ribera del Duero | Red wine

Honeymoon 2024 · DO Penedès | White wine

70€ pax

Reservas
Reservations:

reservas@lacaleta.com
934 39 06 33

LA CALETA102

Servicios para eventos | Event services

Privatización de salón (25 / 30 / 45 pax) | Private room hire (25 / 30 / 45 guests)

Alquiler de TV y sistema de audio | TV and audio equipment rental

Soporte técnico y red (coste adicional) | Technical and network support (additional cost)

Welcome drink o cóctel (coste adicional) | Welcome drink or cocktail (additional cost)

Barra libre post-cena (coste adicional) | After-dinner open bar (additional cost)

