



GROUP & TASTING MENUS

Seasonal produce, rice dishes and fresh fish from the local fish market.

Av. Paral·lel 102, Barcelona

934 39 06 33

@lacaleta 102 · lacaleta102.com



LA CALETA102 barcelona

Group Menu

PICA PICA "LA CALETA 102"

Available from Tuesday to Friday

Starters to share

Escalivada coca

Razor clams from the Ebro Delta

Txuletón croquette

Trinxat from La Cerdanya

Main course to choose

Duck and foie cannelloni

Cod fritters with tomato jam

Dessert

Crema catalana "La Caleta"

Wine Cellar

Mas Petit 2021 | D.O. Penedès

Blanc de Pacs 2024 | D.O. Penedès

Bread, water and coffee included.

37.5€ per person

Bookings

reservas@lacaleta.com

934 39 06 33

LA CALETA102 barcelona

Tasting Menu

LA CALETA

Available from Tuesday to Sunday

Minimum 2 pax

Aperitif

Smoked sardine gilda with vermouth gel

Escalivada coca with anchovy

Tastings to share

Lime ceviche

Duck and foie cannelloni bite

Trinxat de la Cerdanya

Mini brioche with tender braised beef cheek

First Course

Confit cod with cava emulsion

Main course

Glazed oxtail with parmentier

Desserts

Mojito deconstruction

Chocolate textures

Wine Cellar Recommended selection by our sommelier

Samsara 2021 | *Cabernet Sauvignon* | D.O. Costers del Segre

Noi del Sac 2023 | *Merlot* | D.O. Empordà

Bread, water and coffee included.

56€ per person



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LA CALETA102 barcelona

Group Menu

ORIGEN

Menu with advance reservation (table reservation with set menu)

Minimum 6 pax

Aperitif

Smoked sardine gilda with vermouth gel

Txuletón croquette

Starters to share

Crystal bread with tomato

Selection of special cured meats "La Caleta 102"
(Smoked duck ham, Iberian ham and paprika longaniza)

Almejas salteadas

"Socarrat" rice or tender "cap i pota" rice

Main course to choose

Pork trotter terrine with cigala

Confit cod with cava emulsion

Duck and foie cannelloni

Desserts

Mojito deconstruction

Strawberry and meringue tart

Wince cellar Recommended selection by our sommelier

Pas Curtei | *Cariñena, Cabernet Sauvignon y Merlot* | D.O. Penedès

Sisquella | *Garnatxa blanca y Albariño* | D.O. Costers del Segre

Bread, water and coffee included.

74€ per person

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LA CALETA102 barcelona

Group Menu

MARE NOSTRUM

Menu with advance reservation (table reservation with set menu)

Minimum 6 pax

Aperitif

Marinated oyster duo: ceviche-style oyster and pickled oyster

“Bravas” cañaïllas

European lobster “tiradito”

Tastings

Spider crab salad

Smoked eel tartare

Fresh grilled langoustines

First Course

Delta suquet with fresh eel

Main Course

Fish from the local fish market S/M

Desserts

Mojito deconstruction

Chocolate coulant ‘La Caleta 102’

Wine Cellar

Copa de cava | *Brut Nature* | Històric

Radix 2024 | *Syrah* | D.O. Penedès

Ostrea 2022 | *Xarel·lo* | D.O. Tarragona

Bread, water and coffee included.

98€ per person

Bookings

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LA CALETA 102

Additional services

Private dining room hire (25 / 30 / 45 pax)

TV and sound system rental

Technical support and network (additional cost)

Welcome drink or cocktail (additional cost)

Open bar after dinner (additional cost)

Private cocktail service (additional cost)

**For additional services not included, please ask for pricing*

