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TAPA'S MENU Nº1

— TO BE SHARED FROM THE CENTRE OF THE TABLE —

ROASTED RED PEPPERS AND AUBERGINE WITH BABY BROAD BEANS AND OREGANO,
SLICED SQUID COATED IN BATTER AND DEEP-FRIED, SPRING ONIONS TEMPURA SERVED WITH ROMESCO SAUCE,
MUSSELS IN MARINIÈRE SAUCE, PRAWNS IN BATTER, ARTICHOKE HEARTS FLOURED AND FRIED,
EXQUISITE IBÉRICO DE BELLOTA CURED HAM, COD FRITTERS, TOASTED CATALAN TOMATO BREAD

TRADITIONAL CATALAN CUSTARD WITH CARAMEL BRULÉE TOPPING

WHITE BLANC DE BLANCS MARQUES DE MONISTROL
MINERAL WATER

~ ESPRESSO COFFEE AND BISCUIT ~ BREAD ~

MENU Nº2

— TO BE SHARED FROM THE CENTRE OF THE TABLE —

BABY GREEN PEPPERS WITH FRESH GARLIC AND CHIPS, ARTICHOKE HEARTS FLOURED AND FRIED,
SLICED SQUID COATED IN BATTER AND DEEP-FRIED, COD FRITTERS

SEAFOOD PAELLA PREPARED ~ WITHOUT SHELLS

TRADITIONAL CATALAN CUSTARD WITH CARAMEL BRULÉE TOPPING

WHITE PRIMITIVO QUILES CAÑA ALICANTE
MINERAL WATER

~ ESPRESSO COFFEE AND BISCUIT ~ BREAD ~

MENU Nº3

— TO BE SHARED FROM THE CENTRE OF THE TABLE —

ROASTED RED PEPPERS AND AUBERGINE WITH BABY BROAD BEANS AND OREGANO,
BABY GREEN PEPPERS WITH FRESH GARLIC AND CHIPS, COD FRITTERS, FRIED FRESH ARTICHOKE HEARTS

MIXED SEAFOOD AND CHICKEN PAELLA

DIGESTIVE LEMON AND TANGERINE SORBETS

WHITE VILLA DEL CORPUS ALBARIÑO
MINERAL WATER

~ ESPRESSO COFFEE AND BISCUIT ~ BREAD ~

MENU Nº4

— TO BE SHARED FROM THE CENTRE OF THE TABLE —

BABY SQUID LIGHTLY FLOURED AND FRIED, ARTICHOKE HEARTS FLOURED AND FRIED,
MUSSELS IN MARINIÈRE SAUCE, COD FRITTERS

TANDEM OF CRAYFISH PAELLA AND ELCHE'S BLACK RICE COOKED WITH SMALL SQUID AND ARTICHOKE

CREAM PROFITEROLES TOPPED WITH SMOOTH CHOCOLATE SAUCE

WHITE PRIMITIVO QUILES CAÑA ALICANTE
MINERAL WATER

~ ESPRESSO COFFEE AND BISCUIT ~ BREAD ~

ALL PRICES ARE INCLUSIVE OF VAT



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MENU N°5

— TO BE SHARED FROM THE CENTRE OF THE TABLE —

IBÉRICO CURED HAM CROQUETTES, SPRING ONIONS TEMPURA SERVED WITH ROMESCO SAUCE,
SMALL GRILLED SQUID, ROASTED RED PEPPERS AND AUBERGINE WITH BABY BROAD BEANS AND OREGANO

SEAFOOD PAELLA

TRADITIONAL CATALAN CUSTARD WITH CARAMEL BRULÉE TOPPING

BLANCO FRAY GERMÁN VERDEJO RUEDA
MINERAL WATER

~ ESPRESSO COFFEE AND BISCUIT ~ BREAD ~

MENU N°6

— TO BE SHARED FROM THE CENTRE OF THE TABLE —

BABY GREEN PEPPERS WITH FRESH GARLIC AND CHIPS, IBÉRICO CURED HAM CROQUETTES,
SPRING ONIONS TEMPURA WITH ROMESCO SAUCE,
MUSSELS IN MARINIÈRE SAUCE.

— MAIN COURSES TO CHOOSE FROM —

OVEN BAKED COD STEAK WITH VEGETABLES RATATUILLE STYLE
MIXED SEAFOOD AND CHICKEN PAELLA

CARIBBEAN PINEAPPLE COATED IN BURNT SUGAR CUSTARD

WHITE RAIMAT CHARDONAY
MINERAL WATER

~ ESPRESSO COFFEE AND BISCUIT ~ BREAD ~

MENU N°7

— TO BE SHARED FROM THE CENTRE OF THE TABLE —

ROASTED RED PEPPERS AND AUBERGINE WITH BABY BROAD BEANS AND OREGANO,
EXQUISITE IBÉRICO DE BELLOTA CURED HAM, GALICIAN STYLE OCTOPUS SEASONED WITH PAPRIKA,
COD FRITTERS, CATALAN TOASTED TOMATO BREAD

— MAIN COURSES TO CHOOSE FROM —

ALICANTE STYLE SEAFOOD PAELLA
VEAL SIRLOIN STEAK WITH MUSTARD SAUCE
OVEN BAKED SEA BASS WITH SAUTÉE VEGETABLES

HOMEMADE VANILLA ICE CREAM WITH WARM FUDGE SAUCE

WHITE PRIMITIVO QUILES CAÑA ALICANTE
MINERAL WATER

~ ESPRESSO COFFEE AND BISCUIT ~ BREAD ~

MENU N°8

— TO BE SHARED FROM THE CENTRE OF THE TABLE —

ROASTED RED PEPPERS AND AUBERGINE WITH BABY BROAD BEANS AND OREGANO,
SLICED SQUID COATED IN BATTER AND DEEP-FRIED, IBÉRICO CURED HAM CROQUETTES, COD FRITTERS.

MONKFISH IN MARINIÈRE SAUCE

WARM RICH CHOCOLATE CAKE WITH WHITE CHOCOLATE ICE CREAM

WHITE VIÑA SOL TORRES PENEDES
MINERAL WATER

~ ESPRESSO COFFEE AND BISCUIT ~ BREAD ~

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MENU N°9

— TO BE SHARED FROM THE CENTRE OF THE TABLE —

ROASTED RED PEPPERS AND AUBERGINE WITH BABY BROAD BEANS AND OREGANO,
SLICED SQUID COATED IN BATTER AND DEEP-FRIED,
EXQUISITE IBÉRICO DE BELLOTA CURED HAM, COD FRITTERS,
CATALAN TOASTED TOMATO BREAD

— MAIN COURSES TO CHOOSE FROM —

VEAL FILLET STEAK MEDAILLONS WITH GREEN PEPPER SAUCE
OVEN BAKED TURBOT
SEAFOOD PAELLA WITHOUT SHELLS

HOME MADE VANILLA ICE CREAM WITH WARM FUDGE SAUCE

RED PRIMITIVO QUILES ROBLE ALICANTE
MINERAL WATER

~ ESPRESSO COFFEE AND BISCUIT ~ BREAD ~

MENU N°10

— TO BE SHARED FROM THE CENTRE OF THE TABLE —

GALICIAN STYLE OCTOPUS SEASONED WITH PAPRIKA, ARTICHOKE HEARTS FLOURED AND FRIED,
SMALL GRILLED SQUID, COD FRITTERS

SPECIAL LOBSTER RICE CASSEROLE

DIGESTIVES LEMON AND TANGERINE SORBETS

WHITE ERMITA D'ESPIELLS JUVÉ Y CAMPS
MINERAL WATER

~ ESPRESSO COFFEE AND BISCUIT ~ BREAD ~

MENU CELEBRACIÓ N°11

— TO BE SHARED FROM THE CENTRE OF THE TABLE —

ROASTED RED PEPPERS AND AUBERGINE WITH BABY BROAD BEANS AND OREGANO,
TENDER BABY SQUID LIGHTLY FLOURED AND FRIED, PRAWNS WITH VINAIGRETTE OF TOMATO AND MUSTARD,
EXQUISITE IBÉRICO DE BELLOTA CURED HAM, TOASTED CATALAN TOMATO BREAD

— MAIN COURSES TO CHOOSE FROM —

MONKFISH IN MARINIÈRE SAUCE WITH CLAMS
PAELLA WITH LOBSTER
VEAL FILLET STEAK WITH PORT SAUCE

— DESSERTS TO CHOOSE FROM —

COCOA CAKE WITH CHOCOLATE SAUCE AND WHITE CHOCOLATE ICE CREAM
LEMON AND MANDARIN ORANGE DIGESTIVE SORBETS

WHITE VIÑA ESMERALDA TORRES
RED ATRIUM TORRES. MERLOT

~ SERVED WITH THE DESSERT ~ GLASS OF CAVA ROVELLATS BRUT IMPERIAL
MINERAL WATER

— LIQUORS TO CHOOSE FROM —

WHISKY CARDHU MALT 12 YEARS
OPORTO DOW'S RUBY
SEAGRAM'S GIN&TONIC

~ ESPRESSO COFFEE AND BISCUIT ~ BREAD ~

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MENU INFANTIL

SPAGHETTI WITH NAPOLITANA TOMATO SAUCE

— MAIN COURSES TO CHOOSE FROM —

VEAL ESCALOPE WITH FRENCH FRIES
GRILLED CHICKEN WITH FRENCH FRIES

CHOCOLATE AND VANILLA ICE CREAM

~ SOFT DRINK ~ BREAD ~

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