BARRACA

MAR I ARRÒS

GROUPS & EVENTS 2026

A WINDOW TO THE SEA

PASSEIG MARÍTIM DE LA BARCELONETA, 1
CIUTAT VELLA, 08003 BARCELONA



A WINDOW TO THE SEA

RIGHT ON THE SEAFRONT, IN THE HEART OF BARCELONETA. TWO OPEN-PLAN FLOORS OF WOOD AND LIGHT, WITH LARGE WINDOWS FACING THE MEDITERRANEAN.

A PLACE TO CELEBRATE AT AN EASY PACE: COMPANY LUNCHES AND DINNERS, BIRTHDAYS, PRODUCT LAUNCHES OR A LONG AFTERNOON AROUND THE TABLE.



RICE
FISH
WINE

WOOD-FIRED RICE SPECIALISTS. FRESH PRODUCE FROM THE FISH MARKET, FIRE AND RECIPES MADE FOR SHARING.

FROM THE FISH MARKET TO YOUR PLATE



THE SPACE

	SEATED	STANDING
GROUND FLOOR	50	90
FIRST FLOOR	80	140

GUESTS

PRIVATE HIRE

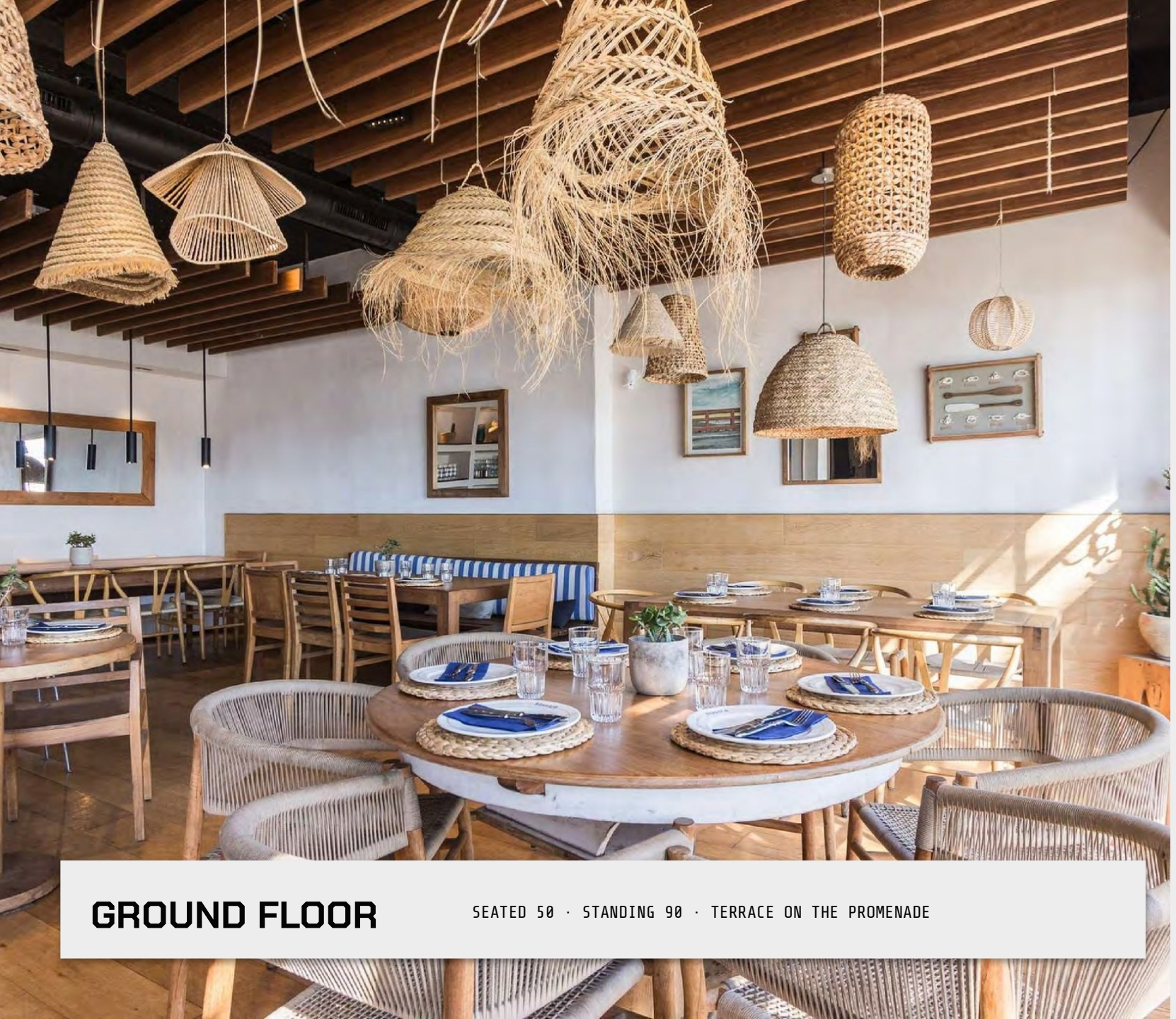
FROM 50 GUESTS PER FLOOR. EXCLUSIVE USE OF ONE FLOOR OR THE WHOLE VENUE: QUOTE ON REQUEST.

OPENING HOURS

LUNCH AND DINNER. EVENTS CAN RUN LATER THAN OUR USUAL HOURS: JUST ASK.

ACCESSIBILITY

LIFT TO THE FIRST FLOOR. SAME CAPACITY ALL YEAR ROUND.

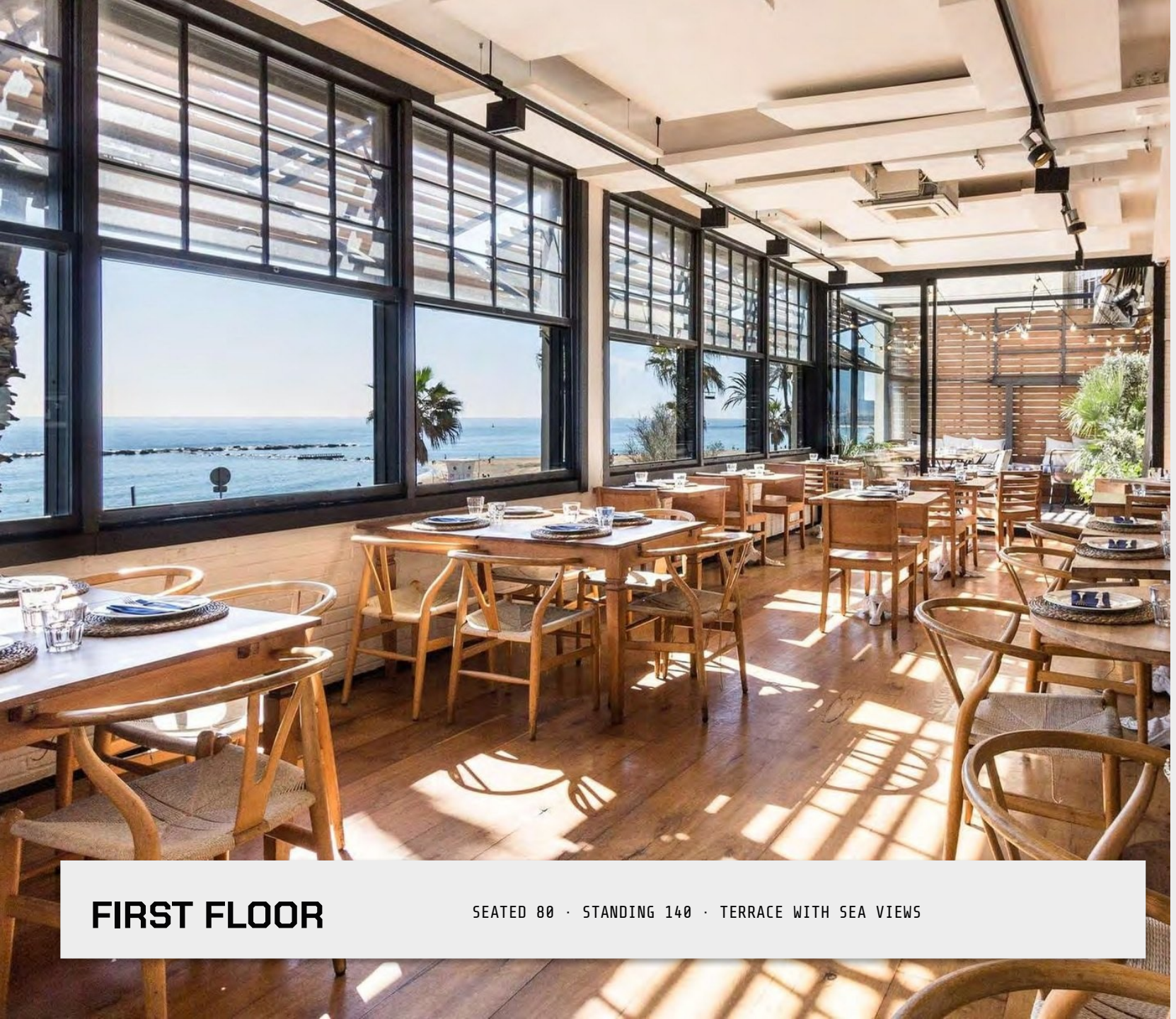






GROUND FLOOR

SEATED 50 · STANDING 90 · TERRACE ON THE PROMENADE







FIRST FLOOR

SEATED 80 · STANDING 140 · TERRACE WITH SEA VIEWS

SEATED MENUS

AROUND THE TABLE, FOR SHARING. PRICES PER PERSON, VAT INCLUDED.





SEATED MENU

CORAL

46 €
PER PERSON · VAT INCLUDED

TAPAS · TO SHARE

PATATAS BRAVAS
IBÉRICO HAM CROQUETTE
STRACCIATELLA, LEEK, BASIL & TOASTED HAZELNUTS
ANDALUSIAN-STYLE FRIED BABY SQUID
BOMBA BARRACA WITH SPICY SAUCE & ALLIOLI
MUSSELS WITH CAFÉ DE PARIS SAUCE
FIRE-ROASTED ESCALIVADA
PAN CON TOMATE

DESSERT

PISTACHIO CHEESECAKE

DRINKS · 1 BOTTLE OF WINE PER 3 GUESTS

WHITE WINE: DIORAMA · D.O. TERRA ALTA
RED WINE: DIORAMA · D.O. MONTSANT
WATER



SEATED MENU

ARENA

48 €
PER PERSON · VAT INCLUDED

STARTERS · TO SHARE

FIRE-ROASTED ESCALIVADA
IBÉRICO HAM CROQUETTE
PATATAS BRAVAS
MUSSELS WITH CAFÉ DE PARIS SAUCE

MAIN · CHOICE OF

PRAWN, CUTTLEFISH & CLAM FIDEUÁ
DONOSTIARRA-STYLE SEA BASS WITH VEGETABLES
PICANHA BURGER WITH CHEDDAR, BRIOCHE BUN & FRIES

DESSERT

PISTACHIO CHEESECAKE

DRINKS · 1 BOTTLE OF WINE PER 3 GUESTS

WHITE WINE: DIORAMA · D.O. TERRA ALTA
RED WINE: DIORAMA · D.O. MONTSANT
WATER



SEATED MENU

SALITRE

56 €
PER PERSON · VAT INCLUDED

STARTERS · TO SHARE

STRACCIATELLA, LEEK, BASIL & TOASTED HAZELNUTS
IBÉRICO BELLOTA HAM WITH PAN CON TOMATE
LOBSTER CROQUETTE
ANDALUSIAN-STYLE FRIED SQUID WITH TARTARE SAUCE

MAIN · CHOICE OF

SEAFOOD PAELLA WITH SQUID & PRAWNS
DONOSTIARRA-STYLE SEA BASS WITH VEGETABLES
ENTRECÔTE WITH PADRÓN PEPPERS & FRIES

DESSERT

CREAMY CHOCOLATE CAKE

DRINKS · 1 BOTTLE OF WINE PER 3 GUESTS

WHITE WINE: DIORAMA · D.O. TERRA ALTA
RED WINE: DIORAMA · D.O. MONTSANT
WATER



SEATED MENU

VEGAN

45 €
PER PERSON · VAT INCLUDED

STARTERS · TO SHARE

FIRE-ROASTED ESCALIVADA
PAN CON TOMATE
CHARGRILLED ASPARAGUS WITH ROMESCO SAUCE
PATATAS BRAVAS

MAIN

VEGETABLE PAELLA WITH TEMPURA BROCCOLI

DESSERT

PISTACHIO CHEESECAKE

DRINKS

WINE (1 BOTTLE PER 3 GUESTS) · WATER

COCKTAIL MENUS

STANDING, TO MINGLE AND TALK. FOOD IS SERVED THROUGHOUT THE EVENT WHILE STOCKS LAST; ANY EXTRA REQUESTED IS ADDED TO THE BILL.





COCKTAIL MENU

LEVANTE

47 €
PER PERSON · VAT INCLUDED

SAVOURY

POTATO MILLE-FEUILLE WITH ALLIOLI
IBÉRICO HAM CROQUETTES
TUNA TARTARE PANIPURI
MINI BOMBA BARRACA
BLUEFIN TUNA GILDA
MINI SQUID HOT DOG WITH TARTARE SAUCE
PAN CON TOMATE

DESSERTS

PISTACHIO CHEESECAKE
CHOCOLATE ROCKS

DRINKS

WINE (1 BOTTLE PER 3 GUESTS) · WATER



COCKTAIL MENU

ANCLA

58 €
PER PERSON · VAT INCLUDED

SAVOURY

POTATO MILLE-FEUILLE WITH ALLIOLI
IBÉRICO HAM CROQUETTES
ANCHOVY MONTADITO WITH SMOKED BUTTER
QUEEN SCALLOPS
TUNA TARTARE PANIPURI
MINI SQUID HOT DOG WITH TARTARE SAUCE
MINI BURGER
FIDEUÁ

DESSERTS

PISTACHIO CHEESECAKE
CHOCOLATE ROCKS

DRINKS

WINE (1 BOTTLE PER 3 GUESTS) · WATER



COCKTAIL MENU

ORILLA

67 €
PER PERSON · VAT INCLUDED

SAVOURY

POTATO MILLE-FEUILLE WITH ALLIOLI
LOBSTER CROQUETTE
ANCHOVY MONTADITO WITH SMOKED BUTTER
IBÉRICO HAM ON AIRBAG BREAD
MINI SQUID HOT DOG WITH TARTARE SAUCE
SHRIMP FRITTERS
OYSTERS LOUIS
BRIOCHE WITH STEAK TARTARE & CURED EGG YOLK
SEAFOOD PAELLA
ROAST BEEF WITH CHIMICHURRI

DESSERTS

PISTACHIO CHEESECAKE
CHOCOLATE ROCKS

DRINKS

WINE (1 BOTTLE PER 3 GUESTS) · WATER

COCKTAIL EXTRAS

TO ADD TO ANY COCKTAIL MENU · PRICE PER PERSON, VAT INCLUDED

SAVOURY SNACKS	CANTABRIAN ANCHOVY MONTADITO WITH SMOKED BUTTER · BLUEFIN TUNA GILDA WITH PICKLES · CRISPS · OLIVES	17 € / PERSON
STEAK TARTARE STATION	SALMON OR BEEF	19 € / PERSON
HAM STATION	IBÉRICO HAM, HAM CARVER AND COUNTRY BREAD INCLUDED	18 € / PERSON
OYSTER STATION	AMÉLIE Nº 2 OYSTERS	18 € / PERSON



RICE STATION

OUR SPECIALITY, COOKED ON THE SPOT IN FRONT OF YOUR GUESTS.

LANGOUSTINE & ARTICHOKE RICE	24 €
BLACK RICE WITH BABY SQUID & SAFFRON ALLIOLI	24 €
CREAMY CHICKEN & LANGOUSTINE RICE	24 €
VEGETABLE PAELLA WITH TEMPURA BROCCOLI	24 €
BEEF, BONE MARROW & PIQUILLO PEPPER RICE	26 €
OCTOPUS PAELLA	26 €

PRICE PER PERSON, VAT INCLUDED. 1 RICE DISH PER STATION; FOR 2 DIFFERENT RICE DISHES, BOOK 2 STATIONS.

DRINKS EXTRAS

PRICE PER PERSON, VAT INCLUDED

WELCOME DRINK	5 €
WELCOME DRINK + SNACKS	10 €
SOFT DRINK TICKET	5 €
STANDARD MIXED DRINK TICKET	10 €
OPEN BAR · SOFT DRINKS DURING THE MEAL	6 €
OPEN BAR · SOFT DRINKS	15 € / HOUR
OPEN BAR · STANDARD MIXED DRINKS	22 € / HOUR

ADD COFFEE TO THE SOFT DRINKS OPEN BAR DURING THE MEAL: +1 € PER PERSON.

EVENTS & MUSIC

PRICE PER SERVICE · 10 % VAT NOT INCLUDED

DJ	SUBJECT TO ARTIST AVAILABILITY	ON REQUEST
RUMBA MUSICIAN		650 € / 1.5 H
TECHNICIAN		275 € / 4 H
MICROPHONE + TECHNICIAN		325 € / 4 H
SCREEN + PROJECTOR + TECHNICIAN		350 € / 4 H
CLOAKROOM	INCLUDES 1 HOST AND TICKETS	350 € / 4 H
FLORAL DECORATION		ON REQUEST
VIDEO BOOTH		ON REQUEST

MADE TO MEASURE



DIETS & ALLERGIES

GLUTEN-FREE, ALLERGY-FRIENDLY AND KIDS' MENUS ARE DESIGNED ON REQUEST. THE VEGAN MENU IS ALWAYS AVAILABLE.

DRINKS, CAKES & CORKAGE

SPECIAL DRINKS SELECTIONS, CORKAGE, CELEBRATION CAKES AND OTHER DETAILS ARE QUOTED BASED ON YOUR REQUEST.

SPECIAL DATES

CHRISTMAS, NEW YEAR'S EVE AND OTHER HOLIDAYS HAVE THEIR OWN MENUS: PLEASE ASK THE RESTAURANT.

PRICES

THIS BROCHURE IS FOR GUIDANCE. THE FINAL PROPOSAL IS CONFIRMED WITH THE RESTAURANT BASED ON DATE, TIME AND NUMBER OF GUESTS.

GETTING HERE

ADDRESS

PASSEIG MARÍTIM DE LA BARCELONETA, 1
CIUTAT VELLA, 08003 BARCELONA

METRO

L4 (YELLOW LINE), BARCELONETA STOP
10-MINUTE WALK

BUS

LINES V15, V19, 47 AND D20
PG. MARÍTIM / PEPE RUBIANES STOP, A FEW METRES AWAY



BOOK YOUR EVENT

01 CHOOSE YOUR MENU AND SPACE FROM THIS BROCHURE.

02 SEND US THE DATE, TIME AND NUMBER OF GUESTS.

03 WE CONFIRM AVAILABILITY AND YOUR FINAL PROPOSAL.

PHONE	+34 932 241 253
EMAIL	RESERVAS@BARRACABARCELONA.ES
ONLINE REQUEST	BARRACABARCELONA.COM/RESTAURANTE-PARA-GRUPOS
INSTAGRAM	@BARRACABARCELONA



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