

R A F A Z A F R A

by

LE CHEF

GASTRO ATELIER

Restaurant Menu & Open Bar

salonnautico

INTERNACIONAL DE BARCELONA

Restaurant Menu

The central theme is the connection with the sea, reflected in each dish through the ingredients, techniques, and presentation, reinforcing the link between gastronomy and the spirit of the Salón Náutico.

Tasting Menu

Leek confit, red prawn, hazelnut praline, and black olive
“Matrimonio”: anchovy, white anchovy, and mackerel in avocado and
piparra gazpachuelo
Sautéed baby squid with wild mushrooms and thin slices of cured Iberian
pork
Battered pintxo-style hake and its kokotxa in pil pil sauce
Tuna belly in sailor-style sauce with Iberian beans
Catalan-style confit sea bass, spinach jus, dried apricots and prunes

Desserts

Lemon ice cream, muscatel gelée, and strawberry
Our version of the pijama: creamy egg flan, candied peach, and banoffee
ice cream.

Wines

Wine pairing



Alternative Restaurant Menu

Easily adaptable for vegan, vegetarian, or allergy-sensitive diners, maintaining the same format and focusing on seasonal, high-quality ingredients.

Tasting Menu

Charred eggplant, parsley pesto, sun-dried tomato, and charcoal crumbs

Beet tartare and creamy piparra bonbon

Pickled leek with hazelnut praline and black olives

Creamy rice with rovellons and rossinyols (wild mushrooms)

Pumpkin and mandarin soup with creamy gnocchi and herb picada

Sweet potato cannelloni with glazed mushrooms and chestnuts

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Desserts

Lemon ice cream, muscatel gelée, and strawberry

Red fruit consommé with coconut sorbet coco

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Wines

Wine pairing

Open Bar Menu

Tapas & Small Plates

Assorted cheese selection – €9.50

Tuna belly salad – €8.50

Artichokes with romesco – €9.00

Mini sardine flatbread – €8.00

Mini meatballs with porcini mushrooms – €9.50

Tuna tartare mollete – €8.50

Mare Nostrum oysters – €4.90/each

Chocolate and walnut brownie – €6.50

Llavaneres coca – €6.50

Fresh fruit skewers – €7.000€

Drinks

Still and sparkling water – €2.00

Coffee and herbal teas – €2.50

Coca-Cola (regular and zero), Fanta orange and lemon – €3.00

Beer (regular, gluten-free, alcohol-free) – €3.50

White wine, red wine, and cava – €5.00/glass

Mixed drinks: Rum, Whisky, Vodka, and Gin – €10.00

Cocktails: Mojito, Aperol Spritz, Mimosa, Caipiroska, Espresso Martini – €10.00

Village Package

Includes the following selection of sweet and savoury items, plus 2 drinks ready to pick up at the Open Bar by presenting the corresponding coupon for each item.

Savory Snacks

Assorted cheese selection

Tuna tartare mollete

Sweet Snacks

Chocolate and walnut brownie

Fresh fruit skewer

Drinks (2)

Still and sparkling water

Coffee and herbal teas

Coca-Cola (regular and zero), Fanta orange and lemon

Beer (regular, gluten-free, alcohol-free)