

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