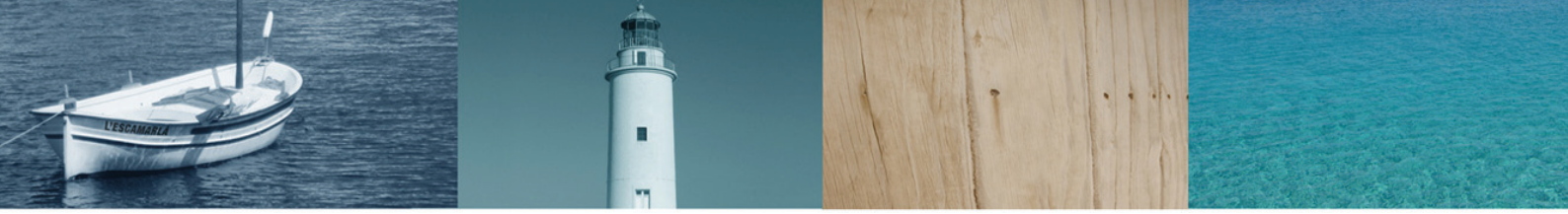
L'ESCAMARLÀ

MENÚS GRUPOS / GROUP MENUS



MENUS GRUPOS / GROUP MENUS

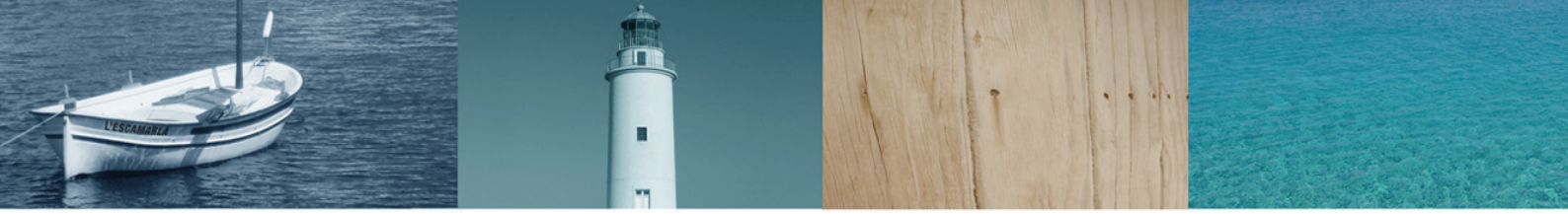
Mínimo 10 personas / *Minimum 10 people*

L'Escamarlà se encuentra en primera línea de mar con unas vistas privilegiadas del Mediterráneo. Nuestra carta se basa en pescados y mariscos de la mayor calidad, una cocina de mercado con productos del día. Somos un referente en Barcelona de arroces y mariscos. Queremos que disfrutéis de nuestra cocina tradicional, que os sintáis a gusto.
A continuación ofrecemos nuestros menús para grupos.

L'Escamarlà *is located on the beachfront with wonderful views of the Mediterranean. Our menu is based around fish and shellfish of the highest quality, a market cuisine with products of the day. We are renowned in Barcelona for our rice and seafood dishes! Our aim is to make you feel at home whilst you enjoy our traditional cuisine.*
Please find our group menu options on the following pages.

L'ESCAMARLÀ

PASSEIG MARÍTIM DEL BOGATELL, 40 · 08005 BARCELONA



BOGATELL

PICA-PICA

Coca del Maresme (con Tomate de Colgar)
Ensalada de la Huerta
Surtido de Croquetas Caseras
Mejillones a la Brasa
Calamarcitos de Playa a la Andaluza

TAPAS

Coca Bread with Garland Tomato
Garden Salad
Home-made Croquette Selection
Grilled Mussels
Andalusian Style Squid

SEGUNDOS A ESCOGER

Paella de Marisco
Fideuá
Sardinas a la Brasa sobre Coca de Cristal
Picantón de Corral a la Brasa

MAIN TO CHOOSE FROM

Seafood Paella
Fideuá
Grilled Sardines on Coca Bread
Grilled Free-range Baby Chicken

POSTRES A ESCOGER

Crema Catalana
Helado de Vainilla
Piña Natural

DESSERT TO CHOOSE FROM

Catalan Custard Cream
Vanilla Ice Cream
Fresh Pineapple

BODEGA

Vino Tinto, Blanco o Sangría
Agua Mineral

Café o Infusiones

WINE CELLER

Red Wine, White Wine or Sangria
Mineral Water

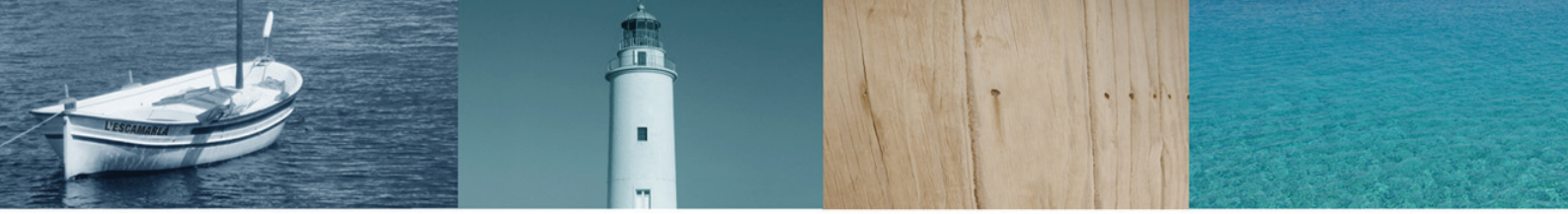
Coffee or Infusion

38 €

Precio por persona. IVA Incluido
Price per person. VAT included

= Grilled by Josper
HORNOS BRASA
Autentica BBQ con carbón vegetal

RESTAURANT L'ESCAMARLÀ MARISQUERIA



MARBELLA

PICA-PICA

Coca del Maresme (con Tomate de Colgar)
Ensalada de Ventresca, Tomate y Cebolla con
Vinagreta de Miel y Mustaza
Esparragos la Brasa con Romesco y Sal Maldon
Fritura de Pescadito, Calamar y Pimiento del Padrón
Mejillones a la Marinera

SEGUNDOS A ESCOGER

Paella Perelada
Lomo de Atún a la Brasa con Guarnición
Entrecot de Ternera a la Brasa
Merluza a la Donostierra

POSTRES A ESCOGER

Coulant de Chocolate
Tarta de Santiago con Moscatel
Helado de Coco con Fondo de Crema Catalana

BODEGA

Vino Tinto, Blanco o Sangría
Agua Mineral

Café o Infusiones

TAPAS

Coca Bread with Garland Tomato
Salad of Tuna Belly, Tomato and Onion with
Honey and Mustard Vinaigrette
Grilled Asparagus with Romesco Sauce and Maldon Salt
Fried Fish Assortment with Fish, Squid and Padron Peppers
Marinera style Mussels

MAIN TO CHOOSE FROM

Perelada Seafood Paella (without shells)
Grilled Tuna Steak with Garnish
Grilled Entrecôte
Basque-style Hake

DESSERT TO CHOOSE FROM

Chocolate Coulant
Santiago Tart served with Moscatel (sweet wine)
Coco Ice Cream on a Catalan Custard Cream base

WINE CELLER

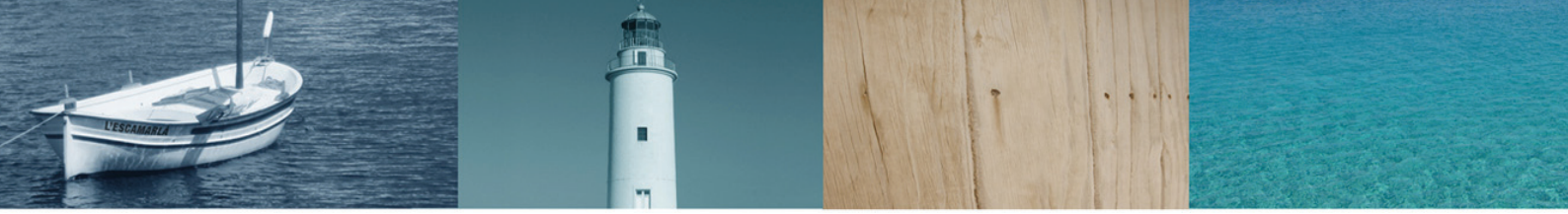
Red Wine, White Wine or Sangria
Mineral Water

Coffee or Infusion

45 €

Precio por persona. IVA Incluido
Price per person. VAT included

RESTAURANT L'ESCAMARLÀ MARISQUERIA



ICARIA

PICA-PICA

Coca del Maresme (con Tomate de Colgar)
Cogollos de Tudela con Ventresca de Atún
y Pimiento Escalivado
Buñuelos de Bacalao
Salmón Ahumado con Quenelle de Queso y Eneldo
Tallarinas con Picada de Ajo y Perejil y Vino Blanco

SEGUNDOS A ESCOGER

Solomillo de Ternera a la Brasa
Paella de Marisco
Arroz Negro
Salmón Salvaje a la Brasa con Guarnición
Merluza a la Vasca

POSTRES A ESCOGER

Sorbet de Limón
Coulant de Chocolate
Carpaccio de Piña con Helado de Vainilla

BODEGA

Vino Tinto, Blanco o Sangría
Agua Mineral

Café o Infusiones

TAPAS

Coca Bread with Garland Tomato
Tuna Belly Salad with Roasted Peppers
Cod Fritters
Smoked Salmon with Quenelle Cheese and Dill
Telline Clams with chopped Garlic and Parsley
in White Wine

MAIN TO CHOOSE FROM

Grilled Beef Tenderloin
Seafood Paella
Black Rice
Grilled Salmon with Garnish
Basque-style Hake

DESSERT TO CHOOSE FROM

Lemon Sorbet
Chocolate Coulant
Pineapple Carpaccio with Vanilla Ice Cream

WINE CELLER

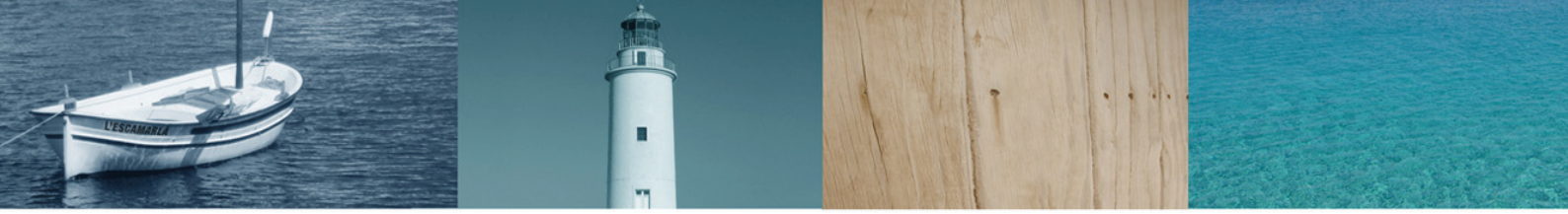
Red Wine, White Wine or Sangria
Mineral Water

Coffee or Infusion

55 €

Precio por persona. IVA Incluido
Price per person. VAT included

RESTAURANT L'ESCAMARLÀ MARISQUERIA



L'ESCAMARLÀ

PICA-PICA

Coca del Maresme (con Tomate de Colgar)
Ensalada de Burrata con Pesto, Mermelada de Tomate, Mache y Frutos Secos
Berberechos con Picada de Ajo y Perejil y Vino Blanco
Huevos de Corral Estrellados con Setas, Chipirones y Trufas
Tartar de Atún Rojo

TAPAS

Coca Bread with Garland Tomato
Burrata Salad with Pesto, Tomato Marmalade, Mâche and Dried Fruits
Cockels with chopped Garlic and Parsley in White Wine
Free-range Scrambled Eggs with Mushrooms, Cuttlefish and Truffles
Red Tuna Tartare

SEGUNDOS A ESCOGER

Dorada Entera a la Donastierra a la Brasa
Lubina Entera a la Donostierra a la Brasa
Pluma Ibérica a la Brasa
Paella de Mar y Montaña

MAIN TO CHOOSE FROM

Whole Sea Bream Grilled Donastierra-style
Whole Sea Bass Grilled Donastierra-style
Grilled Iberian Pork Pluma
Seafood and Meat Paella

POSTRES A ESCOGER

Tarta Tatin con Helado de Vainilla
Coulant de Chocolate
Piña Natural
Helado de Coco con Fondo de Crema Catalana

DESSERT TO CHOOSE FROM

Tarta Tatin with Vanilla Ice Cream
Chocolate Coulant
Fresh Pineapple
Coco Ice Cream on a Catalan Custard Cream base

BODEGA

Vino Tinto, Blanco o Sangría
Agua Mineral

Café o Infusiones

WINE CELLER

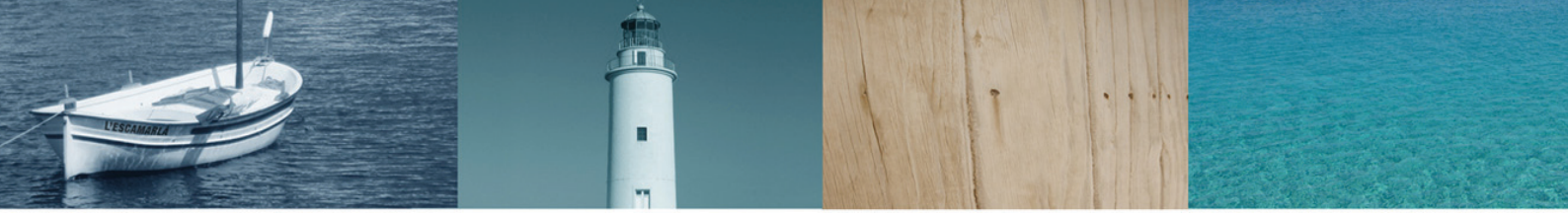
Red Wine, White Wine or Sangria
Mineral Water

Coffee or Infusion

65 €

Precio por persona. IVA Incluido
Price per person. VAT included

RESTAURANT L'ESCAMARLÀ MARISQUERIA



CÓCTEL

PICA-PICA (DE PRINCIPIO AL FINAL)

Coca del Maresme (con Tomate de Colgar)
Anchoas de l'Escala
Pimientos del Padrón
Esqueixada de Bacalao

Surtido de Croquetas Caseras
Fritura de Pescadito, Chipirón y Calamar
Mixto de Closcas, Mejillón, Berberechos y Almejas

Salmón Ahumado con Quenelle de Queso y Eneldo
Tartar de Atún Rojo
Tastet de Fideua

TAPAS (FROM START TO FINISH)

Coca Bread with Garland Tomato
Anchovies from l'Escala
Padron Peppers
Cod Salad

Home-made Croquette Selection
Fried Fish Assortment with Fish, Baby Squid and Squid
Selection Mussels, Cockles and Clams

Smoked Salmon with Quenelle Cheese and Dill
Red Tuna Tartare
Fideua Tapa

POSTRES A ESCOGER

Coulant de Chocolate
Crema Catalana

DESSERT TO CHOOSE FROM

Chocolate Coulant
Catalan Custard Cream

BODEGA

Vino Tinto, Blanco o Sangría
Agua Mineral

Café o Infusiones

WINE CELLER

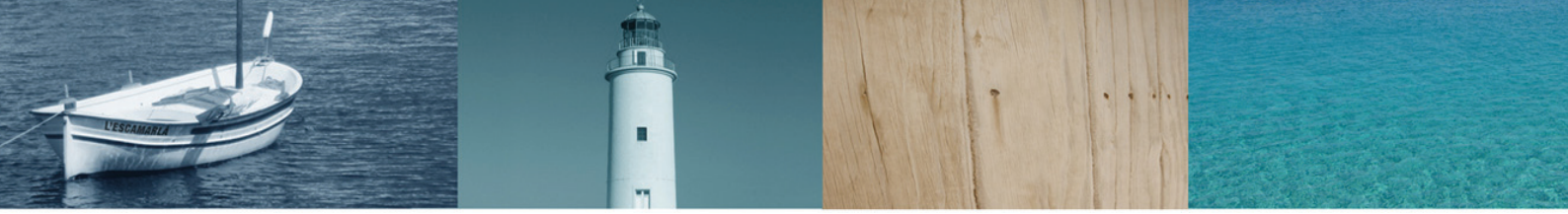
Red Wine, White Wine or Sangria
Mineral Water

Coffee or Infusion

45 €

Precio por persona. IVA Incluido
Price per person. VAT included

RESTAURANT L'ESCAMARLÀ MARISQUERIA



CALÇOTADA *

* Disponible Temporada Calçots / *Available in Calçot Season*

PARA COMPARTIR

Coca del Maresme (con Tomate de Colgar)
Calçots (22 ud) a la Brasa
Salsa de Romesco

SEGUNDOS A ESCOGER

Arroz Mar y Montaña
Picantón de Corral a la Brasa

POSTRES A ESCOGER

Crema Catalana
Flan con Nata

BODEGA

Vino Tinto, Blanco o Sangría
Agua Mineral

Café o Infusiones

TO SHARE

Coca Bread with Garland Tomato
Grilled Calçots (22)
Romesco Sauce

MAIN TO CHOOSE FROM

Seafood and Meat Rice
Grilled Free-range Baby Chicken

DESSERT TO CHOOSE FROM

Catalan Custard Cream
Crème Caramel with Cream

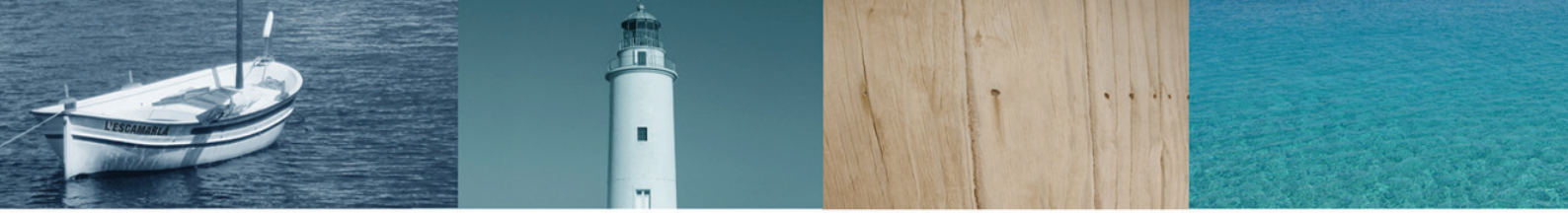
WINE CELLER

Red Wine, White Wine or Sangria
Mineral Water

Coffee or Infusion

35 €

Precio por persona. IVA Incluido
Precio per person. VAT included



INFORMACIÓN ADICIONAL

Todo lo que no esté contemplado en los menús se abonará aparte.

Los menús estarán disponibles a partir de 10 personas.

Para dar válida la reserva, se tendrá que hacer una paga y señal del 30% de la proforma con una antelación de 72 horas.

La capacidad total de L'Escamarlà es de 190 comensales (90 interior y 100 en terraza).

Para cualquier consulta no dude en ponerse en contacto con nosotros:

escamarla@happy.es
T 93 221 1366
www.lescamarla.es

ADDITIONAL INFORMATION

Anything that is not included in the menus must be paid separately.

Menus are available for 10 people or more.

The reservation will only be valid once a down payment of 30% has been made, at least 72 hours in advance.

L'Escamarlà has a total capacity of 190 diners (90 inside and 100 on our terrace).

Don't hesitate to contact us if you have any questions:

escamarla@happy.es
T 93 221 1366
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