

GROUP MENUS

Minimum 8 people



BOCARTE

TAPAS, ARROCES Y MARISCOS



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With a spacious terrace on Rambla San Sebastián, we stand out for the quality of our fresh and local products, meticulously taking care of the details in the presentation of our dishes. We offer a daily menu that includes rice dishes, homemade Mediterranean cuisine, guaranteeing a unique culinary experience on each visit. Welcome to excellence at BOCARTE!





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TAPAS MENU

TO SHARE

Bocarte style olives
Bread with tomato
Iberian ham croquettes
Bravas potatoes with spicy sauce
The typical Russian salad
Fried beach anchovies
Garlic prawns
Marinated Meat skewers
Battered baby squids

DESSERTS

Homemade dessert
Creamy Tiramisú (sup. 3€)
Cheesecake with wild berries sauce (sup. 3€)
Chocolate coulant (sup. 3€)
Artisan ice cream (sup. 3€)

27 €

PRICE PER PERSON INCLUDES::

A glass of beer, soft drink or water, 1 bottle of white or red wine (L'Arnot Terra Alta)
o Sangria for every 3 people. Dessert or coffee.



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SHELLFISH MENU

TO SHARE

Bocarte style olives
Bread with tomato
Iberian ham croquettes
Bravas potatoes with spicy sauce
The typical Russian salad

Fried seafood:

Battered baby squids, fried beach anchovies, octopus legs andalusian style, crystal shrimp and Padron peppers.

Shellfish:

Red shrimp, grilled shrimp, coastal crayfish, razor clams and seasonal mussels.

DESSERTS

Homemade dessert
Creamy Tiramisú (sup. 3€)
Cheesecake with wild berries sauce (sup. 3€)
Chocolate coulant (sup. 3€)
Artisan ice cream (sup. 3€)

32 €

PRICE PER PERSON INCLUDES::

A glass of beer, soft drink or water, 1 bottle of white or red wine (L'Arnot Terra Alta) o Sangria for every 3 people. Dessert or coffee.



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SAILOR'S MENU

TO SHARE

Bocarte style olives
Bread with tomato
Goat cheese salad with honey vinaigrette
Fried beach anchovies
The typical Russian salad
Grilled Galician mussels with garlic and parsley

A ESCOGER

Seafood paella (min. 2 people)
Fideúa (seafood noddles) (min. 2 people)
Grilled cuttlefish with potatoes
Sea bass fish in Donostia style
Beef entrails with potatoes and Padrón peppers
Girona entrecôte, 400 gr. (sup. 3€)
Cod with beans (sup. 3€)
"Caldoso" lobster rice (min. 2 people, sup. 4€)

DESSERTS

Homemade dessert
Creamy Tiramisú (sup. 3€)
Cheesecake with wild berries sauce (sup. 3€)
Chocolate coulant (sup. 3€)
Artisan ice cream (sup. 3€)

37 €

PRICE PER PERSON INCLUDES::

A glass of beer, soft drink or water, 1 bottle of white or red wine (L'Arnot Terra Alta)
o Sangria for every 3 people. Dessert or coffee.



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Anything not included in the menus will be charged separately.

The menus are available for groups of 8 people or more.

BOCARTE can accommodate a total of 40 guests inside and
40 on the terrace.

For any inquiries, please feel free to contact us:

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