



# MENUS FOR GROUPS 2018 MAIN DISH TO CHOOSE



# INFORMATION & EXTRAS

## TYPES OF MENUS

Tasting menu: from 6 people Seated menus: from 8 people Cocktail menus: from 20 people

### HOMEMADE PASTRY (GLUTEN FREE)

Carrot Cake / ClassRoom Cheesecake / Chocolate Prices according to size:: Small € 20 (10-12 units) - Medium € 30 (€ 16-18) - Large € 50 (€ 30-35)

### FREE EXTRAS

Parking maximum 15 places (reservation required) 2 x 55-inch televisions for videos Sound system and plugs distributed throughout the premises WIFI

## EXTRAS

Adult birthday pack: champagne glass + cake € 3 / person Children's birthday pack: cake + soft drink € 2.5 / person Dj or live music from: € 150 Photographer or video from € 150 G & T workshops / wine tasting / whiskey / craft beers led by the winemaker Jordi Gibert 2h / 250 € Reserve the place (to consult)

C/Entença 303 - 08029 Barcelona- Tel. 933 633 148 - hola@classroomrestaurant.com

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## GROUP MENU I

#### PICA PICA

Spicy Spanish potatoes

Pumpkin hummus with its pipes and papadum

Cods with beans and Pedro Ximénez

Croquettes of kale and smoked Idiazábal cheese

Artichoke chips with goat cheese and cane honey

#### SECOND COURSE

Cod cooked at low temperature with wok vegetables or

Veal bavette with chimichurri

### DESERT

ClassRoom cheesecake

Osmotized Mojito melon

#### DRINK

Water, Refreshment, Beer, Nuviana red and white wine

Menu price: 25€/per person – VAT Included

First Drink 5€ (Tanqueray, Absolut, Havana 7, Jack Daniels)

Free parking for customers (under reservation)

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## GROUP MENU I

#### PICA PICA

Spicy Spanish potatoes

Pumpkin hummus with its pipes and papadum Cod with beans and Pedro Ximenez Tuna tataki on toast and its seasoning Croquettes of kale and smoked Idiazábal cheese Crunchy chicken with curry sauce

#### SECOND COURSE

Salmon on shiitake bed and teriyaki sauce or

Beef roast beef in its juice with truffle parmentier boulette

#### DESERT

Orange semifreddo

Osmotized Mojito melon

#### DRINK

Water, Refreshment, Beer, White wine and red Ramón Bilbao

Menu price: 30€/per person – VAT Included

First Drink 5€ (Tanqueray, Absolut, Havana 7, Jack Daniels)

Free parking for customers (under reservation)

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## GROUP MENU II

PICA PICA

Spicy Spanish potatoes

Lobster paella

Cod with beans and Pedro Ximenez

Tuna tataki on toast and its seasoning

Croquettes of kale and smoked Idiazábal cheese

Cajun style chicken strips with extrem sauce

#### SECOND COURSE

Monkfish to the zarzuela ó

Sweet veal to the reduction of Pedro Ximenez

#### DESERT

Assortment of ClassRoom deserts

#### DRINK

Water, Refreshment, Beer, Red wine Ramón Bilbao and Blanco Verdeo D.O.

Rueda

Menu price: 35€/per person – VAT Included

First Drink 5€ (Tanqueray, Absolut, Havana 7, Jack Daniels)

Free parking for customers (under reservation)

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