

CLASS·ROOM

restaurant & drinks



GROUP MENUS 2020
MAIN COURSE 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

FREE EXTRAS

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

EXTRAS

Dj or live music from: € 250
Photographer or video from € 190
G & T workshops / wine tasting / whiskey / craft beers led by
the winemaker Jordi Gibert
Reserve the place (to consult)

GROUP MENU I

STARTER

Spicy fried potatoes

Pumpkin cream with its pipes, mascarpone and croutons

Idiazábal cheese carpaccio, honey, pine nuts powder, dry tomato and its toasts

Oru XL roasted chicken croquette with mustard mayonnaise

MAIN DISH

Supreme sea bass, wok vegetables and tomato and dry fruits vinaigrette or

Pork wok with yakitori sauce accompanied by bean sprouts

DESSERT

ClassRoom cheesecake

Mandarin sorbet

DRINKS

Water. Soft drink or beer or Nuviana rioja red/white wine

Menu price: 25€/person- IVA Included

Free parking for our customers (on request)

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



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GROUP MENU II

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STARTER

Spicy fried potatoes

Pumpkin cream with its pipes, mascarpone and croutons

Beef carpaccio accompanied with Spanish sauce, parmesan and arugula

Our Kale and smoked Idiazabal cheese croquette

MAIN DISH

Supreme gilthead bream, seasonal vegetables and thai sauce or

Pork tenderloin with roquefort sauce, potato parmentier & crunchy Iberian ham

DESSERT

Homemade Tiramisu

Mojito sorbet with red fruit coulis

DRINKS

Water. Soft drink or beer or Nuviana rioja red/white wine

Menu price: 30€/person- IVA Included

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GROUP MENU III

STARTER

Spicy fried potatoes

Pumpkin cream with its pipes, mascarpone and croutons

Homemade cod fritters, honey, lime and accompanied with rice

Organic tomato carpaccio, tuna belly, Kalamata caviar and vinaigrette

Our XL Iberian acorn-fed ham croquette

MAIN DISH

Cod fillet cooked at low temperature, sautéed with wild rice, seasonal vegetables
and vermouth sauce

Low temperature cooked pork ribs, yakitori sauce and potato parmentier

DESSERT

Homemade carrot cake

Mojito sorbet with a touch of mint

DRINKS

Water. Soft drink or beer or Ramón Bilbao rioja red/white wine

Menu price: 35€/person- IVA Included

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GROUP MENU IV

STARTER

Andalusian style cuttlefish with mustard mayonnaise

Fish & Chips Classroom style with citrus aioli

Our XL Iberian acorn-fed ham croquette

Baba Ganoush, vegetable crudites and crispy corn nuts

Truffled Parmentier, rosemary toasts and Iberian ham

MAIN DISH

Salmon tartare with avocado, soy sauce and ginger or

Low tenderloin entrecote with vegetable chips and old mustard sauce

DESSERT

Chocolate coulant and white chocolate sauce

Strawberry soup and cream canel

DRINKS

Water. Soft drink or beer or Ramón Bilbao rioja red/white wine

Menu price: 40€/person- IVA Included

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GROUP MENU V

STARTER

Pumpkin cream with its pipes, mascarpone and croutons

Organic tomato carpaccio, tuna belly, Kalamata caviar and vinaigrette

Our Iberian acorn-fed ham croquette with tomato chutney

Homemade cod fritters, honey, lime and accompanied with rice

Table of Iberian sausages and cheese (DO) with coca bread with tomato

MAIN DISH

Sea bass ceviche, tiger's milk, sweet potato confit, canchitos and crispy mani or

Duck confit from Empordà, pear and potato parmentier

DESSERT

Chocolate coulant with white chocolate sauce

Creamy cava and vanilla macadamia

DRINKS

Water. Soft drink or beer or Ramón Bilbao y/o blanco Abadia de San Campió
red/white wine

Menu price: 45€/person- IVA Included

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GROUP MENU VI

STARTER

Seafood paella with prawns and clams

Our smoked Idiazabal kale and cheese croquette

Iberian acorn-fed ham black label (DO)

Rustic coca bread with tomato

MAIN DISH

Tournedó beef tenderloin with celery puree and roasted asparagus

Corvina supreme with vermouth reduction and wild rice

DESSERT

ClassRoom Cheesecake

Creamy cava and vanilla macadamia

DRINKS

Water. Soft drink or beer or Ramón Bilbao y/o blanco or Llavors red wine and Petit

Caus white wine

Menu price: 60€/person- IVA Included

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