

CLASS·ROOM

restaurant & drinks



GROUP MENUS 2020

TAPAS

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 premises
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

TAPAS

Spicy fried potatoes

Pumpkin cream with its pipes, mascarpone and croutons

Fish & Chips Classroom style with citrus aioli

Organic tomato carpaccio, tuna belly, Kalamata caviar and vinaigrette

Our XL Iberian ham D.O. croquette

Cajun-style chicken strips with citrus mayonnaise

DESSERT

Homemade carrot cake with cream cheese and lemon zest

Tangerine sorbet with red fruit coulis

DRINKS

Water, Soft drink or beer or Nuviana red and/or white wine

Menu price: 25€/person- IVA Included

Free parking for our customers (on request)

GROUP MENU II

TAPAS

Spicy fried potatoes

Pumpkin cream with its pipes, mascarpone and croutons

Idiazábal carpaccio, honey, sand of pine nuts and dry tomato

Lebanese baba ganoush with its crudités

Our XL "Rostit" croquette

Fish & Chips Classroom style with citrus aioli

Chicken Yakisoba with vegetables and bean sprouts

DESSERT

ClassRoom Cheesecake

Mojito sorbet with a touch of mint

DRINKS

Water, Soft drink or beer or Nuviana red and/or white wine

Menu price: 30€/person- IVA Included

Free parking for our customers (on request)

GROUP MENU III

TAPAS

Spicy fried potatoes

Pumpkin cream with its pipes, mascarpone and croutons

Lebanese hummus with crudités

Idiazábal Carpaccio, honey, pine nuts sand, dried tomatoes and their toasts

Salmon tartare with avocado, soy sauce and ginger

Our XL kale and smoked Idiazábal cheese croquette

Fish & Chips Classroom style with citrus aioli

DESSERT

Chocolate coulant with vanilla ice cream and cookie crumble

Strawberry soup and cream canel

DRINKS

Water, Soft drink or beer or Ramon Bilbao red wine and/or Fenomenal white wine

Menu price: 35€/person- IVA Included

Free parking for our customers (on request)

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

GROUP MENU IV

TAPAS

Spicy fried potatoes

Our XL Iberian ham D.O. croquette

Celery cream with pine nuts

Steak tartar Classroom style

Tasting of Catalan cheeses

Boneless chicken wings with yakitori sauce

Fish & Chips Classroom with citrus aioli

Lebanese hummus with crudités

DESSERT

Chocolate coulant with vanilla ice cream and cookie crumble

Strawberry soup and cream canel

DRINKS

Water, Soft drink or beer or Ramon Bilbao red/white wine

Menu price: 40€/person- IVA Included

Free parking for our customers (on request)

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<https://goo.gl/maps/4bW6Ti6qZ8u>