

# 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  
Grilled Galician mussels with garlic and parsley  
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€)

# 25 €

#### 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€)

# 28 €

### 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  
Iberian pork "secreto" with potatoes  
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€)

# 34 €

#### 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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