

ARRAVAL

GROUP MENUS

At Arraval, we cook Catalan cuisine born outside the city walls, guided by fire, sofregit, spices, and memory. We start from Catalan tradition and reinterpret it through a diverse and vibrant Raval, where everything blends without losing its origins.

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CASA TEVA MENU

45€

Onion soup grilled sandwich

Braised sardines samosa

Potato, tuna and mayonnaise roll*

Fried pizza of the day*

Grilled macaroni casserole

Monkfish with a medley of roasted vegetables*

Sea and mountain with ras al hanout fries

Raval-style chocolate mousse

* This dish is for sharing

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ARRAVAL MENU

58€

The cup of cucumber and plumb gazpacho

Catalan style lamb samosa

Onion soup grilled sandwich

Cod *esqueixada**

Fresh and spicy Sunday roast chicken salad*

Zucchini, potatoes, perol sausage – in homage to Jordi Vilà*

Chickpeas with prawn and lightly pickled wild mushrooms*

Escudella meatball with fried potatoes

Surprise dessert from our pastry chef

* This dish is for sharing

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FESTIVAL MENU

75€

House's cup

Escudella's pâté en croute*

Lamb samosa

Onion soup sandwich

Cod *esqueixada**

Fried pizza with eggplant and raw squid*

Zucchini, potatoes, perol sausage – in homage to Jordi Vilà*

Chickpeas with prawn and lightly pickled wild mushrooms*

Escudella meatball with fried potatoes

Optional: Catxoflino. Pork meatball casserole with raw squid and mushrooms – casserole for sharing. We can plate it individually.
(+20€ per person)

Surprise dessert from our pastry chef

* This dish is for sharing