

*Discover the enchantment  
of Barcelona's most  
original tapas!*

Mediterranean tradition and international creativity.  
Cuisine with a local accent, prepared with fresh,  
natural and seasonal products.



RESTAURANT  
TAPAS  
**Season**  
EST. 2018  
BARCELONA



*Starting with the  
most classic*

*We have a touch  
of madness*

*In Season you  
will never be  
bored*

## *Barcelona's most surprising flavours*

At **Tapas Season Restaurant**, our doors are open for you to enjoy **Barcelona's most sensational tapas and dishes as well as the best cocktails the city has to offer**. The perfect place for you to have a good time with your partner or friends or with a group. Specialising in haute cuisine, we proudly integrate **tradition and avant-garde in our innovative menu on weekdays and at lunch as well as our unique culinary range**.

All our dishes are prepared with **fresh, natural, locally accessed products** and are served in a pleasant atmosphere where warmth and modernity are perfectly matched.



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# Groups Menu





## *Season menu 1*

COCA BREAD SPREAD WITH TOMATO AND VIRGIN OLIVE OIL  
SEASON'S RUSTIC SPICY POTATOES "BRAVAS"  
ROAST CHICKEN CROQUETTES



ROASTED AUBERGINE WITH GRILLED PORCINI MUSHROOMS, DASHI REDUCTION  
AND WASABI SPROUTS  
EIXAMPLE "BOMBA" FILLED POTATO BALL WITH BLACK GARLIC CREAM  
AND CHIPOTLE EMULSION



FRIED EGGS WITH SEASONAL MUSHROOMS, POTATO CHIPS AND HAM SALT  
SEASON'S ORGANIC BEEF STEAK TARTARE WITH SMOKED BUTTER



FRIESIAN BEEF TENDERLOIN (300 GR) FRIED BABY POTATOES AND PADRON PEPPERS

## *A sweet to finish*

DARK CHOCOLATE AND MANGO TRUFFLES

## *Wines*

Red El Veinat (D.O. Montsant) ´Garnacha, 6 months in barrel  
White Petit Almodi ( D.O. Terra Alta)  
1 bottle every 4 persons (Red or white)  
Includes water 0,5l per 2 persons

**37,50€ (VAT included)**



## *Season menu 2*

COCA BREAD SPREAD WITH TOMATO AND VIRGIN OLIVE OIL  
KNIFE CUT IBERIAN HAM 100% ACORN-FED PIGS  
ROAST CHICKEN CROQUETTES

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SEASON'S ORGANIC BEEF STEAK TARTARE WITH SMOKED BUTTER  
ROASTED AUBERGINE WITH GRILLED PORCINI MUSHROOMS, DASHI REDUCTION  
AND WASABI SPROUTS  
EIXAMPLE "BOMBA" FILLED POTATO BALL WITH BLACK GARLIC CREAM  
AND CHIPOTLE EMULSION

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STEWED BABY OCTOPUS WITH CHOCOLATE KIMCHI AND CREAMY CELERAC

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FRIESIAN BEEF TENDERLOIN (300 GR) WITH FRIED BABY POTATOES AND PADRON  
PEPPERS

### *A sweet to finish*

DARK CHOCOLATE AND MANGO TRUFFLES

### *Wines*

Red Bicicletas y Demonios (D.O. Ribera del Duero) 100% tempranillo  
White L'Aphrodisiaque (D.O. Bierzo)  
1 bottle every 3 persons (Red or white)  
Includes water 0,5l per 2 persons

**45,50€ (VAT included)**



## Season menu 3

COCA BREAD SPREAD WITH TOMATO AND VIRGIN OLIVE OIL  
KNIFE CUT IBERIAN HAM 100% ACORN-FED PIGS  
ROAST CHICKEN CROQUETTES

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SEASON'S ORGANIC BEEF STEAK TARTARE WITH SMOKED BUTTER  
ROASTED AUBERGINE WITH GRILLED PORCINI MUSHROOMS, DASHI REDUCTION  
AND WASABI SPROUTS  
EIXAMPLE "BOMBA" FILLED POTATO BALL WITH BLACK GARLIC CREAM  
AND CHIPOTLE EMULSION

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GRILLED SCALLOPS WITH TERIYAKI SAUCE, EDAMAME AND  
KALAMATA OLIVE CANDY BASE  
ORANGE HEURA (PLANT-BASED MEAT) WITH SWEET POTATO AND  
CHINESE SPRING ONION

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TRUFFLED POULARDE CANNELLONI WITH MILD CHEESE BECHAMEL SAUCE AU GRATIN  
VENISON MEAT WITH JÄGERMEISTER DEMI-GLACE AND PUFFED BREAD

## *A sweet to finish*

DARK CHOCOLATE AND MANGO TRUFFLES  
FRENCH TOAST WITH BAILEYS CREAM AND VANILLA MOUSSELINE

## *Wines*

Red Ramon Bilbao Edition limitada (D.O.C. Rioja)  
White Ramón Bilbao orgánico (D.O. Rueda)  
1 bottle every 3 persons (Red or white)  
Includes water 0,5l per 2 persons

**60,00€ (VAT included)**



## *Booking conditions*

The group menu is for a minimum of 8 people.

(For tables with less than 8 people we recommend ordering à la carte where our waiters will tell you on the spot which are the best options to enjoy your experience).

Group bookings will be confirmed upon receipt of the deposit, which will be deducted on the day of the lunch/dinner.

### **BOOKING TERMS**

The number of people and any other details to be taken into account must be agreed a week in advance.

As Season is not a very large space, the tables for groups of 12 people or more will be set up according to the restaurant's availability, and can be distributed in two tables, always next to each other and as close as possible.

Any drinks that may be consumed before dinner are not included in the menu price.

Once the drinks included in the menu have been consumed, the rest will be invoiced separately at the end of the meal.

Any item not specified is not included in the menu price.

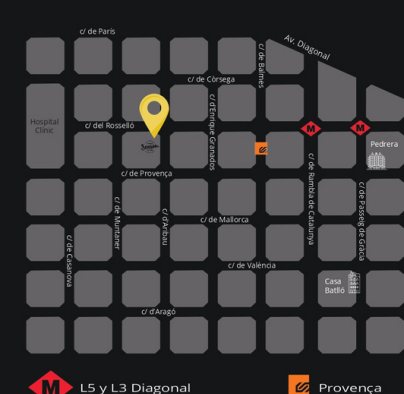
### **CANCELLATION POLICY**

72 hours before the event, a maximum variation of 10% of the total number of diners is allowed.

No cancellations will be allowed 24h before the event.

In this case, the cancelled people will be invoiced, as well as those who fail to show up on the same day.

Please inform us of any food allergies or intolerances preferably in advance or to our staff on arrival at the restaurant.



## SEASON TAPAS RESTAURANTE

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Open all days from 13:00h to 00:30h