



GROUP MENUS

Roig Robí
Restaurant amb jardí

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Menú A

TO SHARE:

Iberian cured ham with toasted Catalan style bread

Chicken and ham croquettes

Cod dumplings

Anchovies fillets with bread with tomato

MAIN COURSE TO CHOOSE:

Codfish with mild garlic mousseline (Summer)/ Codfish with nuts (Winter)

or

Stewed cuttlefish with potatoes and peas

or

Grilled matured entrecot

or

Oxtail timbale with mashed potatoes

DESSERT TO CHOOSE:

Yogurt cream with tangerine sorbet

or

Hazelnut ice cream with meringue gratin

or

Catalan custard cream

Price: 54.00€ VAT INCL.

* Ask for drink options



TO SHARE:

Iberian cured ham with toasted Catalan style bread

Chicken and ham croquettes

Cod dumplings

Anchovies fillets with bread with tomato

Rice with sea cucumbers and artichokes

(Roig Robí emblem dish)

MAIN COURSE TO CHOOSE:

Sea bass with onion tart and candied tomato

or

Monkfish and prawn casserole with candied onion and burnt rum

or

Veal fillet from the Pyrenees with vegetables

or

Filet steak tartare with mascarpone cream and mustard

DESSERTS TO CHOOSE

Apple cake with vanilla ice cream

or

Our sacher

or

Massini tart

Price: 69.00€ VAT INCL.

* Ask for drink options