

FINORRI | GROUP MENUS

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“Finorri is a Catalan bistro in motion, born opposite La Boqueria.”

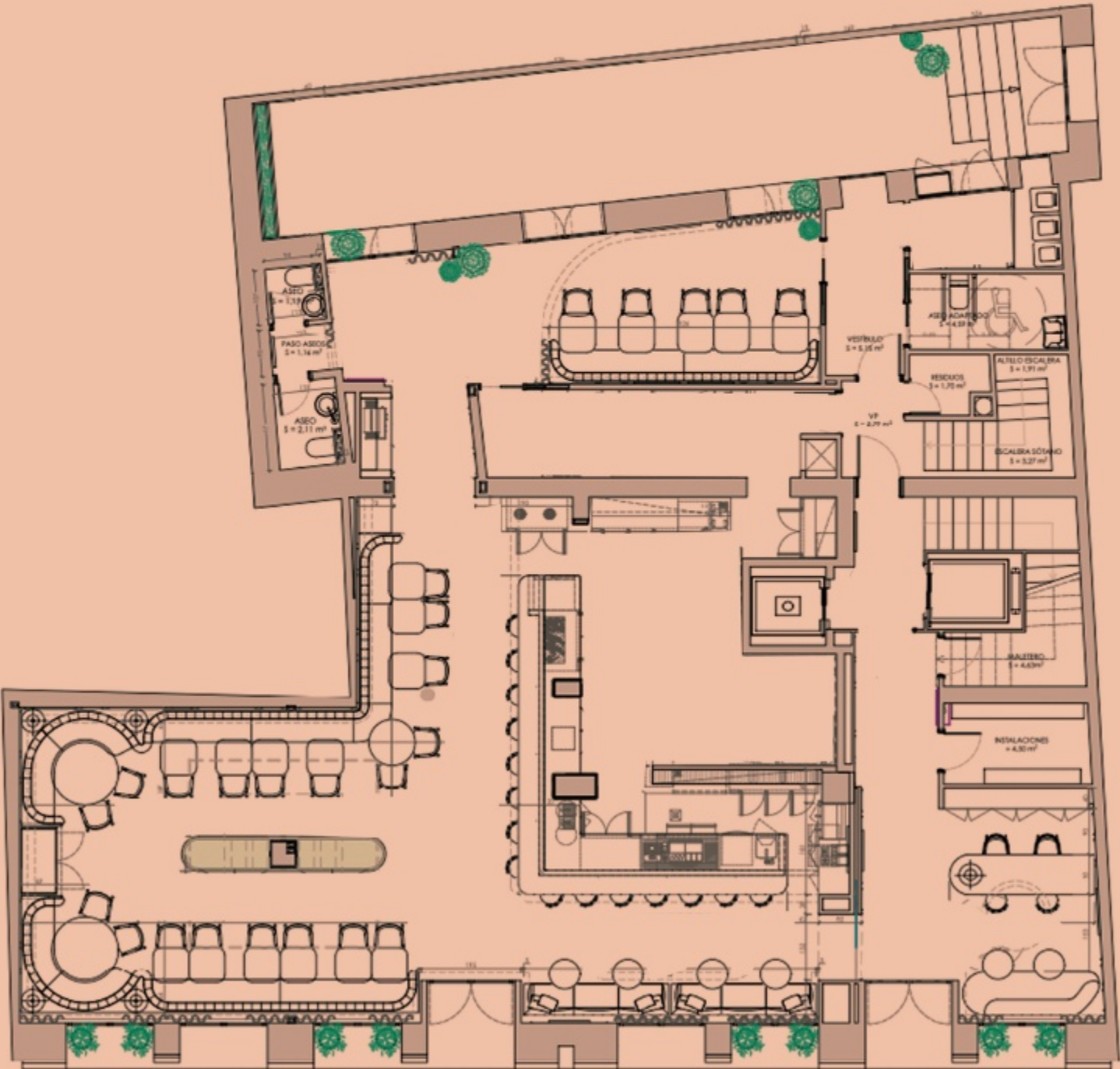
We cook with technique, respect for the product, and care; we serve with warmth, discernment, and joy. The grill has a voice of its own, and some dishes are celebrations in themselves: for what they tell, what they evoke, and the stories they carry within.

The menu follows the seasons, the atmosphere flows effortlessly, and the experience lingers without asking permission: a vibrant home where the art of living well is practised every day.



Available for exclusive hire, it is the perfect setting for celebrations and private events.

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THE SPACE

SETUP	SEATED	STANDING
CAPACITY	65	100



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To share

Bread with tomato

"San Filippo" anchovies with olive oil Tomato salad with marinated mackerel

Cod fritter with romesco sauce and roasted garlic purée
Iberian ham croquette

MAIN COURSE

Boneless suckling pig with parmentier potatoes and confit shallots

DESSERT

Chilled Catalan cream espuma with baby strawberries

WINE SELECTION

Pedreira, Fulcro

Acústic, Acústic Celler

Sans & Sans teas, El Magnífico coffee, and mineral waters

MENU 1



To share

Bread with tomato

Acorn-fed Iberian ham shoulder

Russian salad with tuna, marinated mackerel, and smoked Ibarra peppers

Cod fritter with romesco sauce and roasted garlic purée

Spanish omelette with cured beef and red Montsec cheese

Mini bomba with butifarra de perol, mild allioli, and spicy dark tomato

MAIN COURSE

Grilled Iberian pork shoulder with roasted peppers

Dry seafood rice with fish and prawns

DESSERT

Ratafia tiramisu with cheeses from Alt Urgell

WINE SELECTION

Els Amelers, La Fou

Amphora-aged wine, Vinyes Domènech

Sans & Sans teas, El Magnífico coffee, and mineral waters

MENU 2



Para compartir

Bread with tomato

Acorn-fed Iberian ham shoulder

Bluefin tuna tartare with salmon roe

Tomato salad with pickled chanterelles

Creamy roast meat croquette

MAIN COURSE

Grilled amberjack with green pil-pil sauce

Galician beef fillet with mushrooms and Café de Paris butter

Bread roll with smoked butter

DESSERT

Chocolate dessert with vermouth-marinated pineapple

WINE SELECTION

Pansa Blanca, Can Matons

Les Crestes, Mas Doix

MENU 3

THE MENU

*Sample menu. VAT included.

*Minimum 10 guests. Menus can be adapted to dietary requirements or special requests.

*Please inform our staff of any food allergies or intolerances.

*Service duration: between 90 and 120 minutes.



TERMS & CONDITIONS

Exclusive Hire

A minimum spend is required for exclusive use of the venue.

Payment

Upon confirmation of the booking: 60% deposit required.

Three days before the event: remaining 40% deposit due.

Partial cancellation

From confirmation until 3 days prior to the event: up to 10% reduction in guest numbers at no additional charge.

Within 3 days of the event, any cancellations will be charged.

Total Cancellation

In the event of a full cancellation after confirmation, 100% of the total amount will be charged.

FINORRI

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www.finorri.es

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