





30 €

Pica-pica

Glass bread with Iberian ham shavings
Mussels fisherman style
Chistorra of Navarra
Iberian ham croquettes
Spanish omelette
Padron peppers

Principal plates to choose:

*Iberian secret, truffled parmentier and apples to Calvados
Grilled squid with escalivada and kalamata*

Desserts:

*Chocolate brownie with Macadamia nuts and vanilla ice cream
Crema catalana quemada
Natural pineapple*

Wines: Rioja Vega (Rioja)
Dos Claveles (Andalucía)
Wáter and coffe

IMPORTANT: The number of guests must be confirmed 24 hours before the date of the reservation.

The reservation will only be confirmed with a prepayment of 50% of the total invoice.

The company can bill all the proposed diners and not presented.



La Rambla 20- Barcelona



Pica-pica

Glass bread with Iberian ham shavings
Our “patatas bravas”
Fried squid
Iberian ham croquettes
Russian salad with anchovy
Piquillos and padrones

Principal plate to choose:

Beef steak with french fries
“Koskera” hake with clams and asparagus in green sauce

Desserts:

Tiramisú della nonna Pia
Apple pie with cinnamon ice cream
Natural pineapple

Wines: Rioja Vega (Rioja)
Dos Claveles (Andalucía)
Glass of cava
Water and coffee

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55 €

Pica-pica

Bread with iberian ham “Joselito”
Tasting of selected cheeses
Grilled moluscs
Pork loin croquettes
Iberian ham croquettes
Piquillos and padrones

Principal plates to choose:

Beef tenderloins with foie gras, mushrooms and onions
Sole meunière style

Desserts:

Strudel with lemon cream and strawberries
Semifreddo with chocolate orange
Natural pineapple

Wines: Rosa del Montsant (Montsant)
Floral d'AT Roca (Penedès)
Glass of Cava
Water and coffee

IMPORTANT: The number of guests must be confirmed 24 hours before the date of the reservation.
The reservation will only be confirmed with a prepayment of 50% of the total invoice.
The company can bill all the proposed diners and not presented.



General Conditions of Reservations for groups of more than 8 guests:

- The chosen menu must be communicated 48 hours in advance to have enough product.
- These menus are valid until December 30 of the current year, except January 1st and 6th and December 25th and 26th.
- It will be necessary to notify us the second courses 48 hours in advance to speed up the kitchen service.
- The number of guests may decrease up to 24 hours before the booked appointment.
- If it is done later or at the moment of arriving at the restaurant, the full amount of the reserved seats must be paid.
- Any menu of lower amount can be substituted in menus of higher amount.
- In case you want to modify any dish, contact us to study the resulting menu.
- You can also prepare customized menus, to suit the client.
- 50% of the amount will be requested in advance in groups of more than 8 people.
- This signal can be made directly in the store or via bank transfer. This amount will be subtracted from the final meal bill. In case of not receiving the amount by way of confirmation, Restaurante Amaya reserves the right not to accept the reservation.
- In case of not presenting the diners will not return the amount paid as a deposit.
- The entire account, in any case, must be paid at the end of the meal.
- In case of not being able to pay at that moment, the advance payment must be 100%.
- One water (500 cl) per person and 1 bottle of wine for every 3 people, and one coffee or tea per person.
- All bottles that exceed the number of guests will be charged separately, as well as soft drinks, beers, coffees and liquors.