

AMAR

BARCELONA

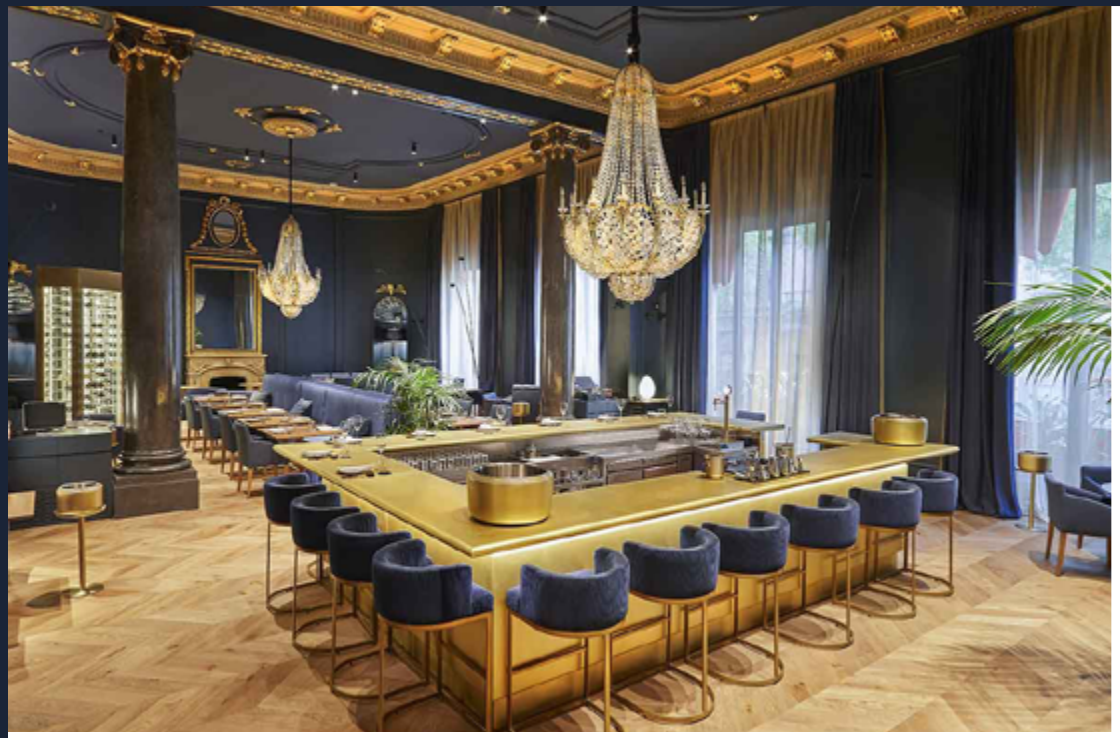
RAFA ZAFRA & EL PALACE BARCELONA





Rafael Zafra is a Sevillian chef who has lived cooking since he was a child, hand in hand with his family. Zafra began working with the awardwinning Ferrán and Albert Adrià brothers, a key turning point in his career, becoming the former El Bulli Head Chef. At 26 years of age, Zafra earned and retained Michelin stars and two suns in the Repsol guide. He currently directs Estimar, his most personal project, both in Barcelona and Madrid, as well as Casa Jondal in Ibiza, Rural in Madrid and Per Feina i Barcelona.

"Amar" means love in Spanish and this is the main ingredient of the restaurant's cuisine. Without love, one can't cook, can't welcome guests and cannot give guests a wonderful experience. AMAR reflects the symbiosis between El Palace Barcelona and Rafa Zafra's vision: love for the sea produce, for the Mediterranean Sea, for the Catalan culture and its gastronomy.

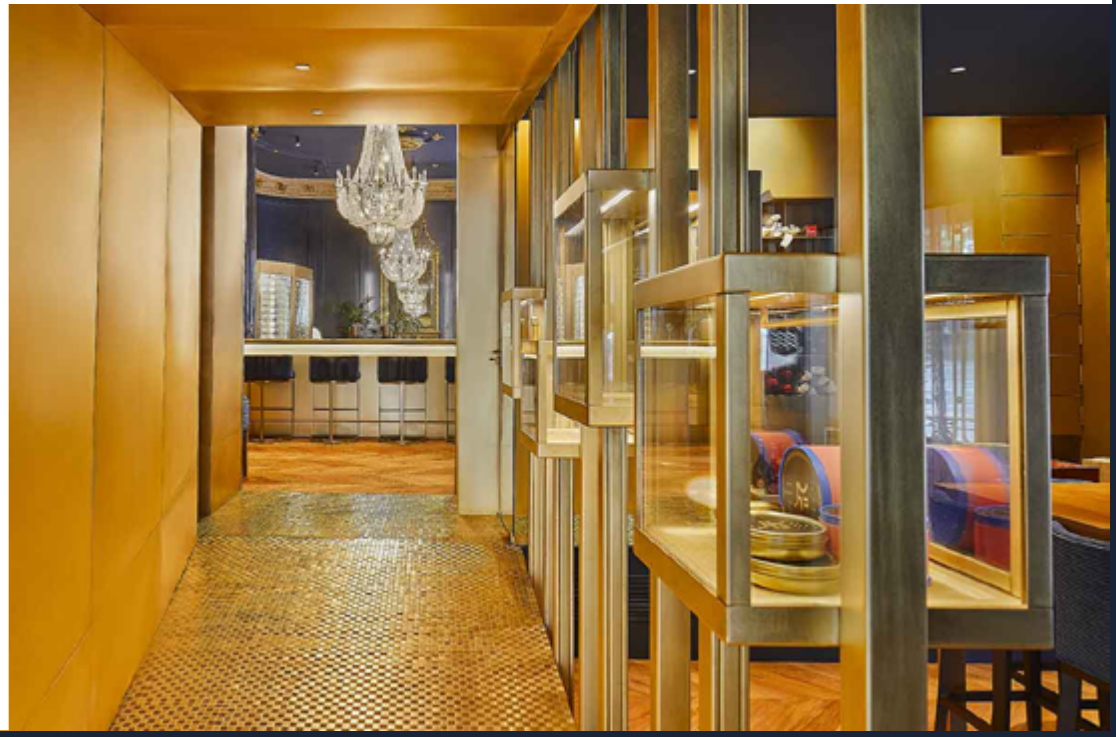




Love THE VENUE











Love GASTRONOMY









Love GASTRONOMY







PRIVATE DINING ROOM

The most exclusive Private Dining Room,
nestled in the corner of one of the most emblematic buildings of
Barcelona with a capacity to hold intimate gatherings for up 12 people.

Merging the best of Rafa Zafra's cuisine
and the luxurious setting of El Palace Barcelona.

Love FOR GROUPS

Looking for the ideal balance between luxury and the honesty of
Mediterranean cuisine for your evening?

Amar Barcelona provides group menus based on Rafa Zafra's
philosophy: **sharing** concept menus that include a selection
of his most famous dishes.

Juanma Holgado, our expert sommelier,
will find the perfect pairing to your dining experience from her curated
cellar with more than 600 references.





COCKTAIL MENU

A *jamón ibérico* (Spanish ham) station

An oyster station featuring oysterswith tarragon vinaigrette

and pickled oysters.

•

Anchovies and flaky *coca* (traditional flatbread) with avocado

Tuna Belly Tartlet

Potato Handkerchief with Steak Tartare

Corn Totopo with Spider Crab and Sour Cream

Mollete with Pork Belly, Iberian Jowl & Mustard

Brioche toast topped with butter and caviar

Eggplant in a Sanlucar marinade

Steamed hake with champagne sauce and caviar

Mountain-Style Rice

Desserts

Mini Spanish Egg Flan

Profiterole with cream and toffee sauce

€120 /pp - Excluding beverages

GROUP MENU 1

Cod and cane honey fritters

•

Sliced *rubia gallega*, homemade *regañás* and smoked sour cream

Anchovies and flaky coca *(traditional flatbread)* with avocado

•

Sliced tuna belly

Oyster with tarragon vinagrette

•

Santa Pau White beans with tuna noten and Iberian *panceta*

Galician spider crab *cannelloni* with
the chicken broth and crunchy's crust

•

Catch of the day

Homemade french fries

Piquillo pepper confit

•

Warm cheesecake

Profiterol tower with cream and toffee sauce

•

Petits fours

€ 145/pp - Excluding beverages





GROUP MENU 2

Cod and cane honey fritters

•

Sliced *rubia gallega*, homemade *regañás* and smoked sour cream

Anchovies and flaky coca *(traditional flatbread)* with avocado

•

Crawfish carpaccio tribute to “El Bulli 1995”

Sliced tuna belly

Oyster with tarragon vinagrette

•

XXL Prawns from Roses

•

Santa Pau white beans with tuna note and Iberian *panceta*

•

Catch of the day

Piquillo pepper confit

Homemade french fries

•

Warm cheesecake

Vanilla *millefeuille*

•

Petits fours

€ 165 /pp - Excluding beverages

GROUP MENU 3

Cod and cane honey fritters

•

Brioche toast topped with butter and caviar

Sliced *rubia gallega*, homemade *regañás* and smoked sour cream

Anchovies and flaky coca *(traditional flatbread)* with avocado

•

Crawfish carpaccio tribute to “El Bulli 1995”

Oyster with tarragon vinagrette

•

XXL Prawns from Roses

•

Galician spider crab *cannelloni* served with

the chicken broth and and crunchy’s crust

•

Catch of the day

Piquillo pepper confit

•

Grilled sirloin steak and Café París butter

Homemade french fries

•

Profiterol tower with cream and toffee sauce

Vanilla *millefeuille*

•

Petits fours

€ 195 /pp - Excluding beverages





WINE HARMONY

Each person will have access to half a bottle of white wine and half a bottle of red wine, totaling one full bottle (white and red combined) per person.

OPTION 1 • €60 /pp *Young, round and fruit forward local wines*

Leirana, Forja del Salnés – D.O. Rias Baixas (Albariño)

Gotes del Montsant, Alfredo Arribas – D.O. Montsant (Garnacha, Cariñena)

Water, Soft drinks, coffees included

OPTION 2 • €90 /pp *Aged and vineyard local wines, more complexity and quality*

Taleia, Castell d'Encus – D.O. Costers del Segre (Sauvignon Blanc)

Salanques, Mas Doix – D.O.Q. Priorat (Garnacha, Cariñena, Syrah)

Water, Soft drinks, coffees included

OPTION 3 • €130 /pp *Aged and vineyard wines with limited production, premium tier quality*

Aspriu Xarel.lo, Pardas – D.O. Penedès (Xarel.lo)

Prado Lobo, Pagos d'Anguix – D.O. Ribera del Duero (Tempranillo)

Water, Soft drinks, coffees included

EXTRAS • (WELCOME OR DESSERT DRINK)

Glass of CAVA (Gran Reserva o similar) · **€18 pp**

Usually Gran Reserva Juvé&Camps

Glass of CHAMPAGNE (blanco o rosado) · **€35 pp**

Usually Ruinart Blanc de Blancs o Charles Heidsieck Reserve Rosé

The wine selection is subject to availability and may be substituted with alternatives of similar quality and price.

Our wine packages can be tailored to suit your preferred style, budget, or specific requirements. For customization, please reach out to our Head Sommelier at **sommelier@amarbarcelona.com.**

Additionally, premium and exclusive wines can be paired with your chosen menu. For specific toptier selections or vintage requests, please contact the Head Sommelier directly at the same emailaddress.

RESERVATION CONDITIONS:

- A credit card is required for group bookings of 5 people and above. No amount will be held or charged at time of reservation. A cancellation fee of 50€ per person will be applied in case of no-show, or in case of cancellation of the reservation within 24 hours prior to the reservation date.
- Menus valid for groups of 8 people or more. The chosen menu is served to the whole table (consult exceptions with the restaurant).
- The chosen menu must be notified previusly 7 days before the event.
- Please tell us about food allergies or intolerances when making your reservation, or at least with a minimum of 48 hours in order to adapt to your needs with the utmost professionalism.
- We have menus adapted to different allergies, intolerances or food restrictions, adapted to our gastronomic offer.
- There may be changes in the menus depending on the seasonality of the product on the date of the event.
- Menu with drink includes 1/2 bottle of wine per person, water and coffee. Personalized winery proposal.
- The number of diners per table is variable. For groups larger than 14 people, separate tables will be assigned in groups of 8 to 10 people.
- The confirmation of the reservation will be made effective once a down payment of 70% is paid via bank transfer. The remaining final amount will be paid 5 days before the event via bank transfer.
- Acceptance of conditions once the down payment has been paid.

CANCELLATION POLICY:

- The total number of diners must be confirmed with a minimum of 48 hours prior to the reservation, otherwise the total number of diners initially reserved will be charged. In the event that the number of diners is finally increased, the final total will be charged in the restaurant.
- For reservations canceled 72 hours before the event date, 100% of the entire amount paid will be refunded.
- For reservations canceled 48 hours before the event date, 50% of the total amount paid will be refunded.
- For reservations canceled 24 hours before the event date, NO refund will be made.





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BARCELONA

CONTACT AND RESERVATIONS:

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HOTEL EL PALACE BARCELONA

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