

FEROZ

GROUP MENU

CARRER TUSET, 27
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MEDIODÍA



Price per person
VAT included

Menu available from Monday to Sunday at lunchtime.
Main courses and desserts to be chosen 48 hours in
advance

FEROZ

To share

Tomato “de penjar Roseta” on bread
Russian salad with northern albacore tuna and bread
parchment
Ham and chicken croquettes
Buffalo stracciatella with red pesto
Crispy “edamame” pods with sriracha and sesame

Main course

Norwegian salmon with ratée potatoes, kale and kimchi
Black rice with cuttlefish
Beef and Iberian jowl burger with onion and mustard

Desserts

Assortment of ice creams
Caramelized crema catalana with coconut ice cream
Frozen chocolate truffles

Drinks

White wine: Sotavent D.O. Penedès | Xarel·lo
Red wine: Dominio de Elvio Salvio D.O. Ribera del Duero |
Cabernet Sauvignon, Merlot, Tinto Fino
(One bottle of wine for every 3 people)
Mineral water
Coffee or herbal teas

LOBO



Price per person

VAT Included

Menu available from Sunday to Wednesday and at lunchtime.
Main courses and desserts to be chosen 48 hours in advance.

FEROZ

To share

Tomato “de penjar Roseta” on bread
Hand-cut acorn-fed ham
Soft Icelandic cod fritters
Green bean salad with Chardonnay vinaigrette
Soft potato and onion omelette made to order

Main course

Black rice with cuttlefish
Norwegian salmon with ratée potatoes, kale and kimchi
Beef and Iberian jowl burger with onion and mustard

Desserts

Chocolate truffles
Creamy tiramisu with Savoirdi biscuits and amaretto
Puff pastry rolls filled with cream

Drinks

White wine: Sotavent D.O. Penedès | Xarel·lo
Red wine: Herència Altés D.O. Terra Alta | 100% Garnacha
(One bottle of wine for every 3 people)
Mineral water
Coffee or herbal teas

COCODRILO



Price per person

IVA Included

Menú disponible de domingo a miércoles y mediodías. Segundos y postres a escoger 48 h antes.

FEROZ

To share

Tomato “de penjar Roseta” on bread
Chicken and ham croquettes
Arugula and fresh spinach salad with smoked salmon
Galician beef carpaccio with Parmesan
Andalusian-style baby squid

Main course

Grilled monkfish with steamed vegetables
Grilled old cow sirloin with gratin potatoes
Fish and seafood “senyoret” rice

Desserts

Caramelized crema catalana with coconut ice cream
Frozen chocolate truffles
House cheesecake with berries

Drinks

White wine: Torre la Moreira D.O. Rías Baixas | Albariño
Red wine: Viña Salceda D.O.Ca Rioja | Tempranillo
(One bottle of wine for every 3 people)
Mineral water
Coffee or herbal teas

TIGRE



Price per person
IVA Included

Menu available from Sunday to Wednesday at lunchtime.
Main courses and desserts must be selected 48 hours in advance.

FEROZ

To share

Tomato de penjar Roseta on bread
Hand-cut acorn-fed ham
Cuttlefish, shrimp, and trumpet mushroom croquettes
Grilled octopus with parmentier, La Vera smoked paprika,
and Iberian ham crisp
Stracciatella with red pesto

Main course

Grilled monkfish with steamed vegetables
Grilled old cow sirloin with potato gratin
"Del senyoret" fish and seafood rice

Postres

Crema catalana quemada con helado de coco
Cheesecake de la casa con frutos del bosque
Trufas de chocolate

Drinks

White wine: Barco del Corneta D.O. Castilla y León | Verdejo
Red wine: Pago de los Capellanes D.O. Ribera del Duero |
Tinta Fina
(One bottle of wine for every 3 people)
Mineral water and Vichy
Coffee or herbal teas

