



ELBARRI

EVENTS

2019 - 2020

TICKETS

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EVENTS@ELBARRI.COM
[HTTP://WWW.ELBARRI.COM/CA](http://www.elbarri.com/ca)

CONCEPT



The origin of the project was born with Albert Adrià after many years managing bar Inopia, he decides to evolve due to the venues limitations. He then involves his brother Ferran Adrià that becomes enthusiastic immediately with the project.

They then join the Iglesias brothers that are the owners of the Rías group that counts with a few of the best seafood restaurants in town.

This is how this unique space was made possible in the city of Barcelona that's objective is to represent the show spirit of the neighborhood of "el Paral·lel

SPACE



The location is at Avinguda Paral·lel nº164 and old car dealership. In a fun circus decoration, the venue is divided into different space.

In a fun and circus decor, the venue is subdivided into several spaces (see map).



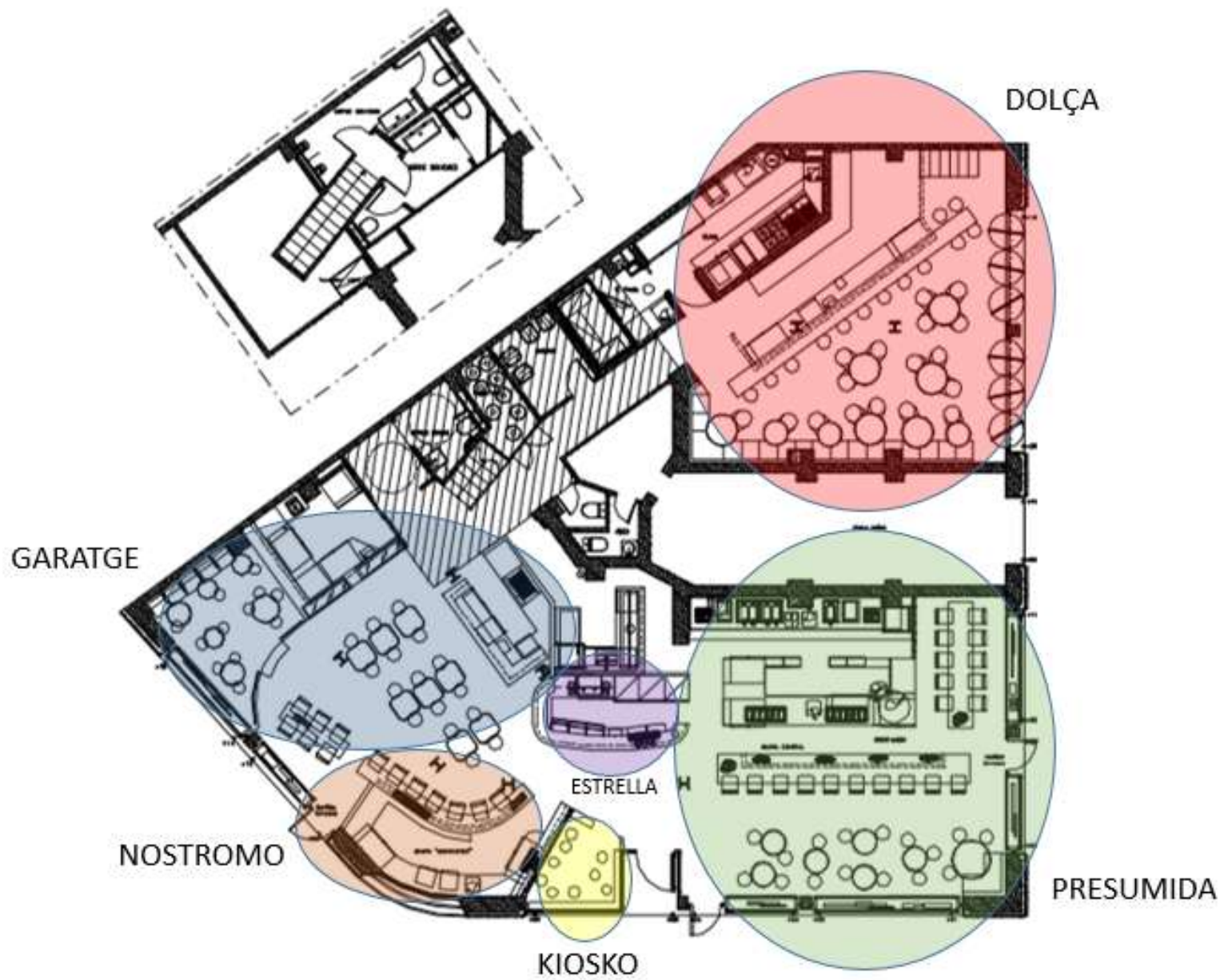
CAPACITY OF THE VENUE

* **Combined service** (stand up cocktail + sit down): Maximum 32 people.

* **Traditional sit-down service:**
Maximum 45 people.

* **Stand up cocktail style service:**
Maximum capacity 100 people.

- Informal type of service in which food and beverages are constantly being served.
- The client can roam around the venue enjoying of the ambiance and the food.
- We personally recommend this type of event

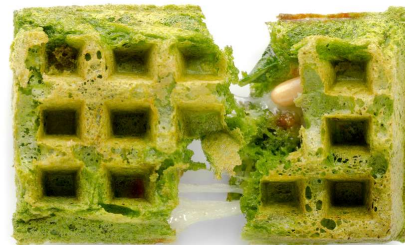


GASTRONOMIC OFFER

The concept of "Tickets, tapa's life" presents a new way of understanding the world of gastronomy: It's a fun way of eating that turns who ever participates in a interpreter of a theater.

Based on fun and modern tapas, small dishes to share, small bites and finger food.

At Tickets, laughter and good company leave no place for boredom, sadness or solitude.



MENU

We always work with seasonal products depending on the market, this is why we design the menu when the date of the event is near. Here we have an example of menu so you can make yourself an idea.



MENU

Welcome Nitrococktail

SNACKS

Pulpo picante
Espaneñas
Olivas esféricas gordal

DE PURA RAZA

Jamón Ibérico
Joselito Coppa Iberica Joselito
Anchoas del Cantábrico
San Filippo
Pan con tomate

LAS TAPAS

Mini airbags de queso manchego y caviar de aceite de avellana
Cornete de ventresca de atún ligeramente picante
El huevo y la trufa
Navajas en escabeche, con perlas de azafrán
Buñuelos de bacalao
Taco de lechuga con ceviche de corvina Nigiri de atún
Nigiri causa con su ensalada
Paisaje nórdico
Ostras con salsa ponzu y huevas de salmón
Brioix de mozzarella con trufa negra
Xar su bao de setas
Pescado embarrado
Mollete de papada adobada
Taco de cochinitillo
Pinchos de cordero
Mini Patatas con tuétano y gel de estragón
Ravioli líquido de queso Payoyo

DESSERTS

Roca de chocolate y sésamo negro
Merengue de grosella negra y yogur
Cornete de piña, coco y yuzu
Cacahuets miméticos
Árboles de algodón
Cupcake de lemonpie
Bala de Bailey's
Sablés de mandarina y te verd



PRICES

AT TICKETS WE OFFER TO
ORGANIZE YOUR WHOLE
EVENT AND WE GUARANTEE
THE SATISFACTION OF OUR
CLIENTS

What is included in the prices listed for exclusivity:

- All food and beverages
- Doorman service
- Waiters and kitchen staff
- Cloakroom service
- Terrace for smokers

PRICES FOR THE EXCLUSIVITY OF THE VENUE (NON COMISIONABLE)

- **Tuesday to Friday** (up to 24 people): 13.000€ + tax (10%)
 - **Saturday:** Consult prices.
- **Sunday or Monday:** (up to 24 people): 16.000€ + tax (10%)

*** For larger groups ask for prices**

* For the dates of the World Mobile Congress please ask for prices: 25 of February to 3 of March

LOCATION

The restaurant has easy access with public transport like the bus or by metro with line 3 (Poble sec or Plaza España). In case of coming in private transport there is a parking right next to the venue.

Av. del Paral·lel, 164, 08015 Barcelona



PARKING

Parking Gran Via, Carrer d'Entença, 61, 08015 Barcelon

