



TICKETS

PRIVATE EVENTS



Michelin Star



3 Repsol Suns



20th best restaurant

- CONCEPT
- SPACE
- MAXIMUM CAPACITY
- GASTRONOMIC OFFER
- MENU
- PRICES

EVENTS@ELBARRI.COM

CONCEPT

The origin of the project was born with Albert Adrià after many years managing bar *Inopia*, he decides to evolve due to the venue's 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 Grup Iglesias 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".



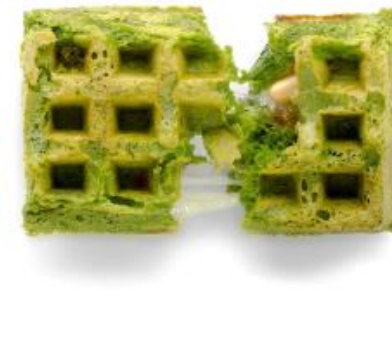
GASTRONOMIC OFFER

Tickets was born with the aim of paying a tribute to tapas and “tapeo” as a style of life.

Due to the demand of the public, the concept, which was initially conceived as an unpretentious “tapas bar”, became increasingly complex.

It's a fun way of eating based on fun and modern tapas, small dishes to share, small bites and finger food.

At Tickets, both contemporary and traditional tapas exist side-by-side to create a unique and entertaining gastronomic experience in a very informal environment despite the complexity of the elaborations.



EXAMPLE MENU

As for the menu, we work with seasonal products we find at the market, so we design the menu when the date is closest, and tailor made for each client.

Here we have an example of what a menu would look like so that the client has an idea of the structure.

Menus are normally consisting of about 20 small dishes.



OLIVE-S

JAMON IBÉRICO EL ROMERO DE
SALAMANCA

CRUNCHY BREAD AND TOMATO

NITROCOCTEL OF GREEN
CLEMENTINE

OYSTER & CAVIAR

CRUNCHY PIZZA 41^º

EGGPLANT NIGIRI

NORDIC LANDSCAPE WITH CURED
MEAT

MANCHEGO CHEESE MINI
AIRBAGS

RUBIA GALLEGA CURED MEAT
AIRBAGUETTE

THIN GORGONZOLA SANDWICH

KING CRAB RAVIOLI

WAGYU TARTAR ON POTATO CUBE

NORI MILFULLIE WITH TUNABELLY

SANDWICH OF SMOKED EEL

FRIED CAUSA WITH CHICKEN

BLACK TRUFLE AND CHEESE
STEAMED BRIOCHE

SUCKLING PIG TACO

DESSERTS

ROSE

CHOCOLATE AND COCONUT
FLOWER

FROZEN ICE CREAM
SANDWICH

CHOCOLATE AND PASION
FRIUT CAKE

TICKETS CHEESECAKES

EGG FLAN IN THE EGG SHELL

CHOCOLATES

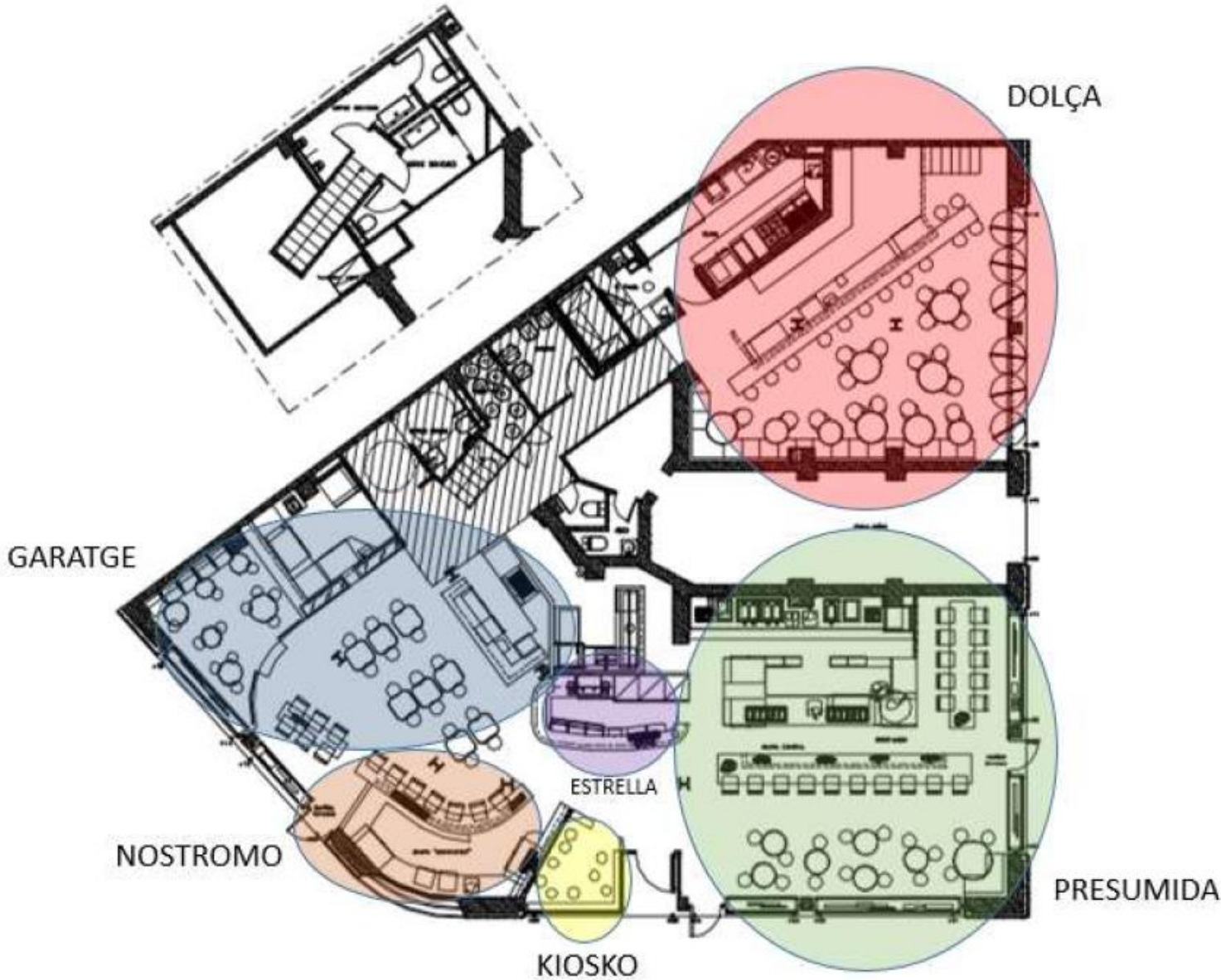
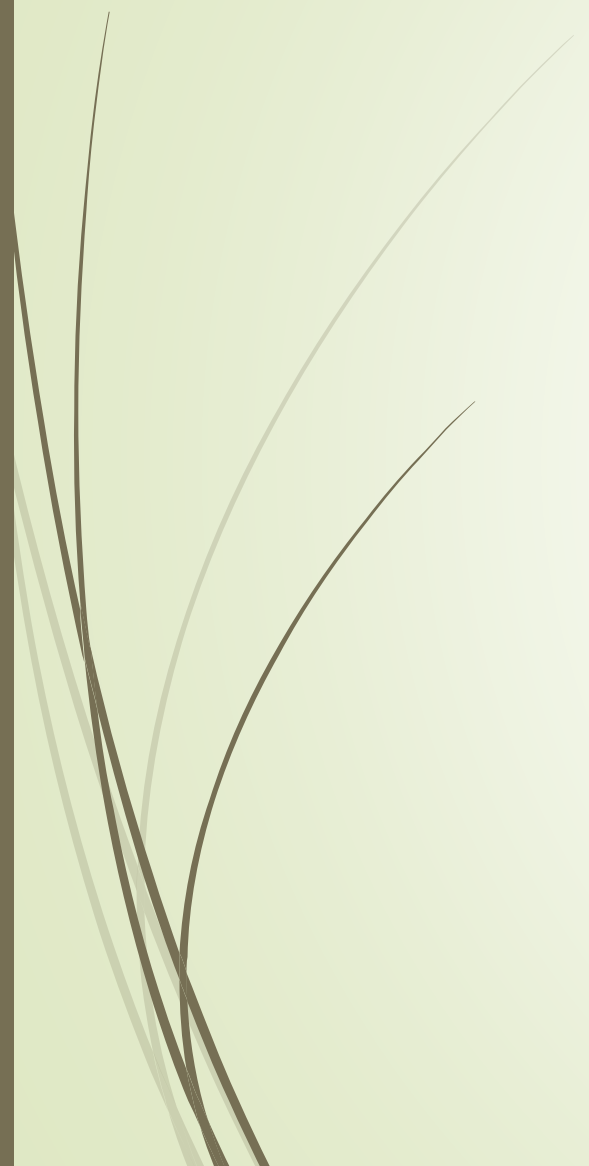
SPACE

The location is at Avinguda Paral·lel nº164 and old car dealership.

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



FLOORPLAN



MAXIMUM CAPACITY

Depending on the service we want to offer the customer we can have different capacities and formats.

- **Mixed service dinner:** A first moment in a restaurant area (presumida area) standing with finger food and passed drinks and a second moment sitting down (garage area).

Maximum capacity **32 people**

- **Traditional sit down dinner:**
Maximum capacity **45 people**

- **Standup cocktail style service:**
Maximum capacity **100 people**



PRICES

What is included in the price for exclusivity?

- A custom-made menu for each client.
- Selection of drinks made accordingly for the occasion. This includes beers, waters, soft drinks, red wine, white wine, cava, coffee, teas. Always during the duration of the dinner service.
- Doorman service.
- Take away printed menus with custom design for each company.
- All staff available for the occasion.
- Wardrobe service.
- Terrace for smokers

Tuesday to Friday:

(Includes up to 20 people): **13.000€** + VAT (10%)

Sunday, Monday & MWC:

(Includes up to 20 people): **16.000€** + VAT(10%)

Saturdays: Ask for prices

*Supplement of **120€** per each extra person

- **MWC: Mobile World Congress**

TICKETS

¿PRIVATE ROOM?

Do we have a private room?

- We do not have private rooms in Tickets.
- The largest table we can offer without exclusivity of the restaurant is 12 people.
- Any group over 12 will have to take the restaurant exclusively, or we can offer you any of the other restaurants at Barri.

