

How we are and why we do, what we do

The Restaurant Pau Claris 190 was born in the heart of Barcelona with the help of our families and grew with the positive energy of our friends and clients. We are inspired by our love of food and the pride of dedicating ourselves to our passion. We select the best seasonal products for your taste bud's enjoyment.

We prepare our food in a distinct manner, savoring the moment. We dedicate the necessary time so you can enjoy the authentic flavors of our dishes.

We welcome you to our home.

Lizbeth and Raphael

www.pauclaris190.com

Service and VAT included, drinks

Tasting Menu New Year's Eve 2018

Welcome drink

Scallops with orange carpaccio

Morels with duck liver and grapes

Turbot with plankton vinaigrette, baby fennel, beetroot and coliflower puree

Glazed lobster with micro mezclum and pears

Pheasant with roasted coloured carrots and poultry sauce

Wagyu oysterblade seasoned with rosemary and sage, violet potatoes and slow cooked gravy

Crunchy base of hazelnuts and chocolate, with cream cheese, touches of vanilla and pumpkin and citrics marmalade

Grapes of good luck and glass of champagne Perrier Jouët Grand Brut to welcome the New Year together

Menu 149€ per person