



la poma

PIZZERÍA
MEDITERRÁNEA

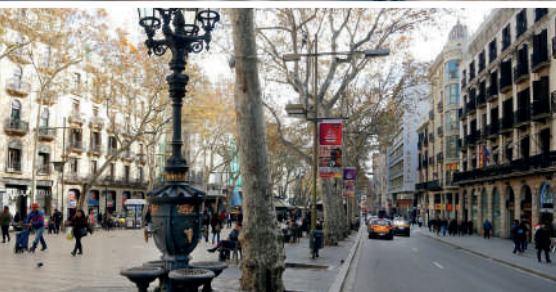
The finest gastronomy in the heart of Barcelona's Rambla, just a stone's throw away from Plaza Catalunya with 50 years of experience in the restaurant industry.

La Poma is known for its Mediterranean cuisine, using fresh and high-quality ingredients. Their pastas, pizzas, tapas, meats, and rice dishes are particularly noteworthy.

Specializing in private event organization, the restaurant can accommodate up to 290 guests.



- Mediterranean gastronomy
- Views of La Rambla
- Uninterrupted cuisine from 12.00pm to 12.00am
- Capacity for 290 guests





PICA-POMA

MENU

TO SHARE

"THE ORIGINAL" CARDINI CAESAR SALAD WITH CHICKEN
IBERIAN HAM BY ENRIQUE TOMÁS WITH BREAD AND TOMATO
PATATAS BRAVAS...BRAVÍSIMAS! WITH OUR SECRET SAUCE

ROAST CHICKEN CROQUETTES

GARLIC SHRIMPS WITH A SPICY TOUCH

POTATO OMELETTE

CHICKEN FINGERS WITH PANKO AND HONEY AND MUSTARD SAUCE

CREAMY RISOTTO WITH MUSHROOMS AND PARMESAN CHEESE

SWEET DESSERTS (to choose)

HOMEMADE CATALAN CREAM

TIRAMISU

SELECTION OF DRINKS

MINERAL WATER, SOFT DRINKS, BEER OR WINE

RED WINE: 3 FINQUES, D.O. EMPORDÀ

WHITE WINE: NOMÉS GARNATXA BLANCA, D.O. EMPORDÀ

COFFEE OR INFUSION

28€

Per person | VAT included

LA POMA

MENU

MAIN COURSE (to choose)

HOUSE-MADE CAPRESE SALAD WITH DOP CAMPANA BUFFALO
MOZZARELLA, ARUGULA AND PESTO
FETTUCCHINI ALFREDO WITH CHICKEN
CREAMY RISOTTO WITH MUSHROOMS AND PARMESAN CHEESE

SECOND COURSE (to choose)

HAKE LOG WITH SAUTÉED VEGETABLES
ROAST CHICKEN WITH DICED POTATOES
VEAL ESCALOPE NAPOLITANA-STYLE WITH TOMATO, HAM AND CHEESE

SWEET DESSERTS (to choose)

HOMEMADE CATALAN CREAM
CHOCOLATE COULANT

SELECTION OF DRINKS

MINERAL WATER, SOFT DRINKS, BEER OR WINE
RED WINE: 3 FINQUES, D.O. EMPORDÀ
WHITE WINE: NOMÉS GARNATXA BLANCA, D.O. EMPORDÀ
COFFEE OR INFUSION

30€

Per person | VAT included

MEDITERRANI

MENU

TO SHARE

PATATAS BRAVAS...BRAVÍSIMAS! WITH OUR SECRET SAUCE
IBERIAN HAM CROQUETTES BY ENRIQUE TOMÁS
IBERIAN HAM BY ENRIQUE TOMÁS WITH BREAD AND TOMATO
GARLIC SHRIMPS WITH A TOUCH OF SPICE
CREAMY RISOTTO WITH MUSHROOMS AND PARMESAN CHEESE
FOCACCIA WITH OLIVES AND OREGANO

MAIN COURSE (to choose)

ANGUS BEEF BURGER WITH MUSHROOMS, BRIE AND FRENCH FRIES
FETTUCCHINI ALFREDO WITH CHICKEN
SLOW-COOKED COD WITH TOMATO, PESTO AND GRILLED ASPARAGUS

SWEET DESSERTS (to choose)

CHOCOLATE COULANT
TIRAMISU

SELECTION OF DRINKS

MINERAL WATER, SOFT DRINKS, BEER OR WINE
RED WINE: 3 FINQUES, D.O. EMPORDÀ
WHITE WINE: NOMÉS GARNATXA BLANCA, D.O. EMPORDÀ
COFFEE OR INFUSION

34€

Per person | VAT included

ROYAL

MENU

APPETIZER

IBERIAN HAM CROQUETTES BY ENRIQUE TOMÁS

MAIN COURSE

(to choose)

BEEF CARPACCIO
WITH PARMESAN CREAM, TARTUFADA AND ARUGULA
RIGATONI WITH AMATRICIANA AND PECORINO SAUCE
SEAFOOD RICE WITH SHRIMPS, CLAMS AND MUSSELS
BURRATA SALAD WITH CONFIT TOMATOES
FOCACCIA WITH OLIVES AND OREGANO

SECOND COURSE

(to choose)

GRILLED SALMON WITH SAUTÉED VEGETABLES AND SOY SAUCE
PREMIUM BEEF ENTRECOTE WITH FRENCH FRIES AND ROSEMARY OIL
ROAST CHICKEN WITH DICED POTATOES

SWEET DESSERTS

(to choose)

NEAPOLITAN RUM BABÀ
TIRAMISU

SELECTION OF DRINKS

MINERAL WATER, SOFT DRINKS, BEER OR WINE
RED WINE: SALCEDA CRIANZA, D.O. RIOJA
WHITE WINE: NOMÉS GARNATXA BLANCA, D.O. EMPORDÀ
GLASS OF CAVA FOR DESSERT
COFFEE OR INFUSION

39€

Per person | VAT included



LA POMA RESTAURANT

Sales & Events Department

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