



GROUP MENUS

2018

EXTRAS & INFO



TYPES OF MENUS

★ Tasting menu: From 6 people

Seated menus: For more than 10 people

Cocktail menus: 20 people minimum

Full Bunker room privatization from groups of 25 people or more

HOME-MADE PASTRY (Gluten free)

Carrot cake / Cheesecake / Death for chocolate

Prices according to size:

Small 20€ (10-12un) - Medium 30€ (16-18 un) - Large 50€ (30-35 un)

OPEN BAR

Normal bottling: 1h- 17€ 2h- 22€

Tanqueray, Santa Teresa, Jack Daniels, Finlandia

Premium bottling: 1h-28€ 2h- 37€

Premium drinks + cocktails included

EXTRAS

★ Birthday pack: champagne glass + piece of cake 3€ / person

Dj or live music from 150€

Photograph or video from 100€

★ Cocktails Workshop *by Luís Bustamante* 2h/ 250€

Security (to consult)

Space exclusivity (to consult)

Apply for an event at least 24h before

We won't accept any assistance changes 24h before the event

METRIC



SEATED/ FROM 10 PEOPLE

Welcome

Yuca chips and Sicilian olives

Let's get it started

Pumpkin cream shot

To share

Celeriac chips, poached eggs and Iberic ham

Veal tacos with pickled onion

Grilled calamari with dewlap, black garlic and ginger mayo

To choose

Metric Burger & potatoes with parmiggiano and truffle

Salmon fillet over coliflower cream and pickled beet

Happy ending

Cheesecake mousse

Drinks

Water, beverages, beer (1/pers), wine (1/4)

+5€/pers unlimited cellar and beer during 2 hours

Cellar

White: Castell Blanc (D.O Conca Barberà) Macabeu Chardonnay

Red: Solà Fred (D.O. Montsant) Samsó

25€ (VAT incl.)

Bread & coffee or tea service included

Ask for our vegetarian, vegan, celiac and other intolerances options

Consult our extras in the first page: Home-made pastry, cocktail workshops and more!

We won't accept any assistance changes 24h before the event

First long drink 5€

Tanqueray / Finlandia / Santa Teresa / Jack Daniels



★TASTING MENU

SEATED / FROM 6 PEOPLE

Welcome

Corn with ham vinaigrette cream shot

To share

Burrata with green peas cream and gremoulade

Grilled calamari and low temperature dewlap with black garlic and cucumber mayo

Celeriac chips, poached eggs and Iberic ham

Lamb buns with yoghurt sauce

Our octopus with potatoes and honey mayo

Iberic secret with "Trinxat de la Cerdanya"

Happy ending

Carrot cake

Cheesecake mousse

Drinks

Water, beverages, beer (1/pers), wine (1/4)

+5€/pers unlimited cellar and beer during 2 hours

Bodega

White: Momo (D.O Ribera del Duero) Verdejo

Red: Gómez Cruzado (D.O Rioja) Tempranillo

27€ (VAT incl.)

Bread & coffee or tea service included

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First long drink 5€

Tanqueray / Finlandia / Santa Teresa / Jack Daniels

METRIC



ANNE

SEATED / FROM 10 PEOPLE

Welcome

Yuca chips & Sicilian olives

Let's get it started

Kimchi, cabbage and pear salad

To share

Veggies threesom: hummus, beet and guacamole

Iberic ham table & catalan bread with tomato

Broken eggs with truffled besamel

Mix croquettes of ox and meat

To choose

Tuna steak with celeriac cream

Veal cheek with parmentier

Happy ending

Death for chocolate

Drinks

Water, beverages, beer (1/pers), wine (1/4)

+5€/pers unlimited cellar and beer during 2 hours

Cellar

White: Momo (D.O Ribera del Duero) Verdejo

Red: Gómez Cruzado(D.O Rioja) Tempranillo

30€ (VAT incl.)

Bread & coffee or tea service included

Ask for our vegetarian, vegan, celiac and other intolerances options

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First long drink 5€

Tanqueray / Finlandia / Santa Teresa / Jack Daniels

M E T R I C

FRIDA

COCKTAIL /FROM 20 PEOPLE

Welcome

Yuca chips & Sicilian Olives

For everyone

Papaya, buds and foie salad

Veggetables cous cous

Mix of ox and meat croquettes

Red pepper home-made pizzeta

Catalan dried sausage with bread with tomato

Black cod donut with lime mayo

Octopus skewer with all i oli and honey

Salmon poke little spoon salad

Mini Metric Burger

Happy ending

Brownie with chocolate sauce and nuts

Drinks

Water, beverages, beer (1/pers), wine (1/4)

+5€/pers unlimited cellar and beer during 2 hours

Cellar

White: Castell Blanc (D.O Conca Barberà) Macabeu Chardonnay

Red: Solà Fred (D.O. Montsant) Samsó

27€ (VAT incl.)

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First long drink 5€

Tanqueray / Finlandia / Santa Teresa / Jack Daniels

M E T R I C

CASSIUS

COCKTAIL / FROM 20 PEOPLE

Welcome

Chupito de crema de calabaza

For everyone

Veggies threesom: hummus, betroot and guacamole
Iberic ham with catalan bread & tomato
Artisan cheese station with croutons
Turmeric, peppers and grilled octopus parmentier
Home made red peppers pizzeta
Veal tacos with pickled onions
Black cod donut with lime mayo
Duck canellonni and cabbage with onion and pear cream
Foir ravioli
Pumpkin, parmiggiano and Iberic ham risotto

Happy ending

Cheesecake mousse with strawberry coulis

Drinks

Water, beverages, beer (1/pers), wine (1/4)
+5€/pers unlimited cellar and beer during 2 hours

Cellar

White: Momo (D.O Ribera del Duero) Verdejo
Red: Monte Castrillo (D.O Ribera del Duero) Tempranillo

30€ (VAT incl.)

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First long drink 5€

Tanqueray / Finlandia / Santa Teresa / Jack Daniels

M E T R I C

AFTERWORK MENU

Veggies threesom: hummus, betroot and guacamole

Varied croquettes of ox and meat

Iberic Ham with catalan bread & tomato

Chicken skewers with romesco sauce

Drinks

2 consumitions per person

(beer, wine, beverages or water)

15€ (VAT incl.)

From 19 to 21:30

APERITIVO ITALIANO MENU

Italian cheese table

Mozzarella in "carrozza" and breaded olives

Pasta salad

Porchetta focaccia

Drinks

2 consumitions per person

(Aperol Spritz, beer, beverages or water)



17€ (VAT incl.)

From 19 to 21:30



AFTERWORK DRINKS

Tickets value 3€: beer, glass of wine, beverages

2 tickets = Long Drink (Santa Teresa, Jack Daniel's, Finlandia, Seagrams)

METRIC



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