

Somos Esencia

We're a large gastronomic family in Barcelona. All our restaurants boast fresh cuisine, unique character, and an unbeatable location. We're not only committed to ensuring your experience is a pleasant one, but also to ensuring you leave with more than just a smile on your face.

A piece of us.

You can write to us or call us, and we'll put you in touch with the right person to answer your questions.

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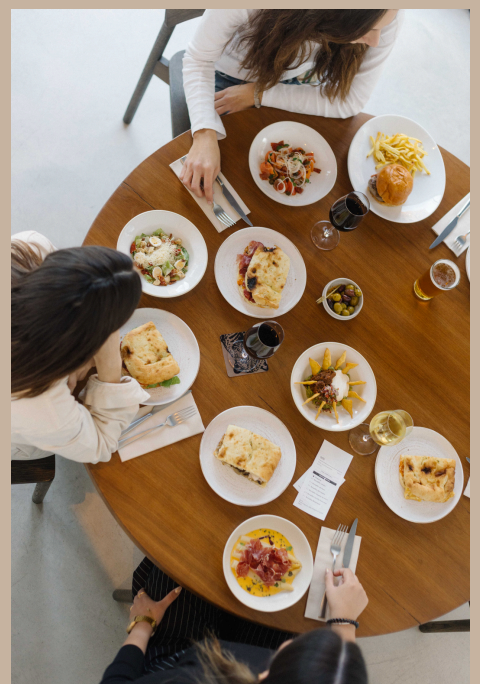
BAR FAUNA

The essence of Barcelona in the Arc de Triomf

Welcome to **Bar Fauna**. Located next to the **Arc de Triomf**, this restaurant opens its doors to the classics: a tapas menu inspired by the Mediterranean.



Gastronomy with character in a unique space.



To Share 40 € VAT included

STARTERS (To share)

- Iberian ham and chicken croquettes
- Patatas Bravas
- Andalusian-style squid with kimchi mayonnaise
- Eggplant hummus, cashews, and satin bread
- Russian salad, tuna belly and peppers
- French lettuce, olives, and Comté cheese
- Roasted pork ribs, guacamole, and corn tortillas
- Bread with tomato

DESSERT

- Chocolate cake

DRINKS (1 bottle / 3 people)

- Red wine: Mo Negre Jove D.O Empordà
- White wine: Via Terra Selection D.O Terra Alta
- Water

EXTRA - 7€/p

- Iberian ham with bread with tomato



Barcelona

50 € VAT included

STARTERS (To share)

- Gazpacho
- Iberian ham and chicken croquettes
- Mussels with fine herbs
- Patatas Bravas
- Bread with tomato

MAIN COURSE (To choose)

- Shrimp and squid rice
- Miso-roasted salmon, celery, and pickled cucumber
- Roast beef with mustard sauce and fries

DESSERT

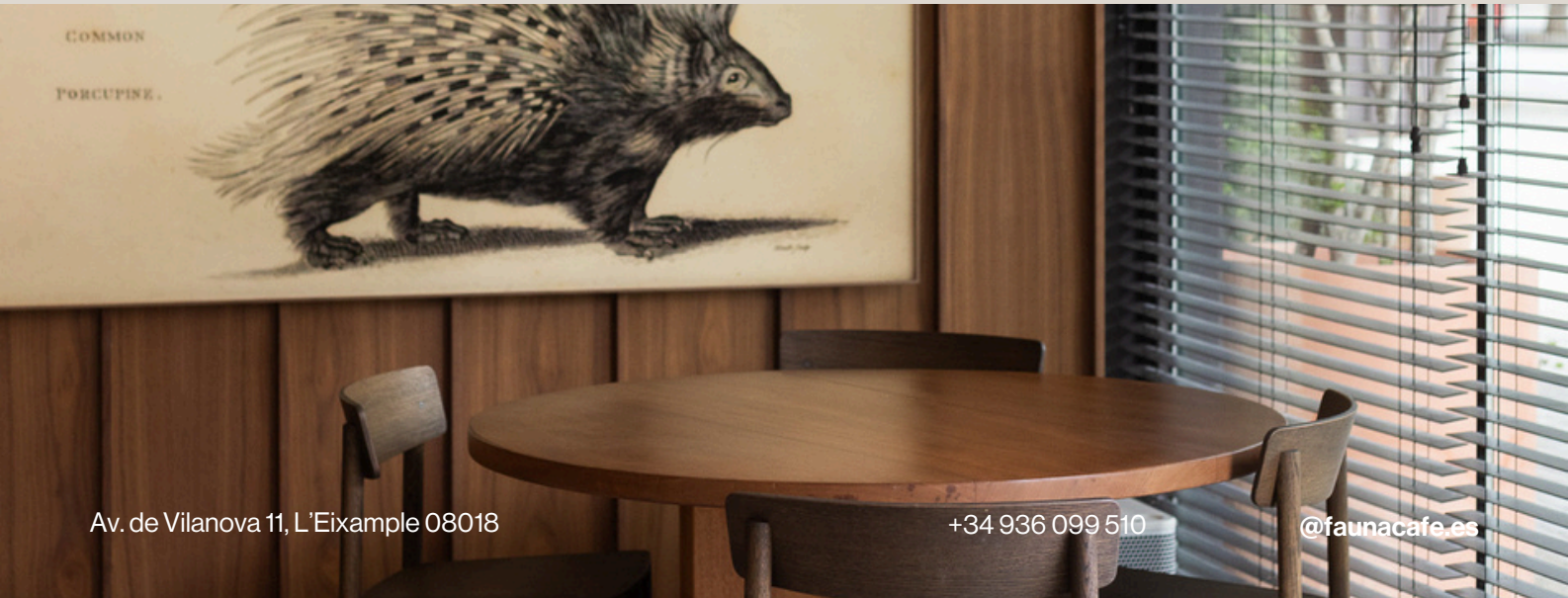
- Cheesecake with pistachios

DRINKS (1 bottle / 3 people)

- Red wine: Mo Negre Jove D.O Empordà
- White wine: Via Terra Selection D.O Terra Alta
- Water

EXTRA - 7€/p

- Iberian ham with bread with tomato



Fauna

STARTERS (To share)

- Ham and chicken croquettes
- Beef carpaccio and foie gras "montadito"
- Cantabrian anchovies and bread with tomato
- Stracciatella with confit tomatoes and basil pesto
- Garlic shrimp
- Eggplant hummus with cashews and satin bread

MAIN COURSE (To choose)

- Sea bass with creamy Jerusalem artichoke and asparagus
- Beef tenderloin with green peppercorn sauce and fries.

65 € VAT included

DESSERT (To choose)

- Chocolate Cake
- Tiramisu

DRINKS (1 bottle / 3 people)

- Red wine: Mo Negre Jove D.O Empordà
- White wine: Via Terra Selection D.O Terra Alta
- Water

EXTRA - 7€/p

- Iberian ham with bread with tomato



Vegetarian

STARTER (To choose)

- Eggplant hummus and pan-fried bread
- Tempura asparagus with romesco sauce

MAIN COURSE (To choose)

- Curry with vegetables and jasmine rice
- Vegetable paella

40 € VAT included

DESSERT

- Hazelnut ice cream

DRINKS (1 bottle / 3 people)

- Red wine: Mo Negre Jove D.O Empordà
- White wine: Via Terra Selection D.O Terra Alta
- Water

