

BRONZO

VENECIA, BACARO, BRONZO

BRONZO is a tavern like the venetian's Bacari. A humble restaurant, where with all our love and respect, we cook and serve venetian grandmother's recipes, to get our friends transported into this unique city. Around an Italian stone oven, we make a completely

Around an Italian stone oven, we make a completely different menu, made of small dishes where the product is the main character. Sardines in saor, Venetian meatballs, pizzette, oven baked pastas...

Buon appetito !







Our first restaurant. Located in an old grocery shop in the heart of the Eixample neighbourhood, it offers seasonal dishes, stone baked pizzette and fresh homemade pasta. It also has a beautiful terrace & a bar area perfect to have an aperitivo, a spritz or a glass of Italian wine. We have a private area for up to 12 people.

In case of larger groups, please send us an email to: ciao@bronzo.es

Carrer Còrsega, 307, Barcelona.

BORN

Next to the Mercat del Born, in a former salted fish shop, it offers a menu of seasonal produce, with traditional dishes from Venetian taverns, stone-baked pizzette and fresh pasta. You can also have a spritz or a glass of Italian wine in our bar area, or try a wide variety of cheeses and cold meats from our Salumeria. We have space for up to 30 people in our dining room.

In case of larger groups, please send us an email to: ciao@bronzo.es

Carrer del Rec, 60, Barcelona.



GASTRO SPIRIT

Bronzo's cuisine is designed to be shared, based on the authentic recipes of Italian grandmothers. Like them, we only use fresh, seasonal produce from small producers, both local and from different Italian regions, which we bring in on a weekly basis. Our dishes are inspired by the traditional gastronomy of northern Italy, where the product is the main character, and preparation is just the right one to enhance its qualities. Our menu includes ''Spuntini'', small dishes typical of Venetian taverns, homemade pasta and pizzette baked in a stone oven.



MACARO SET MENU

PIATTI TO SHARE

Sweet Sicilian olives Bologna's Mortadella with roasted almonds Stracciatella & pesto Bronzo's Rustic chips Caesar's crocchette Venetian meatballs Choice of Pizzetta (Maximum 2 different options)

DOLCE TO SHARE

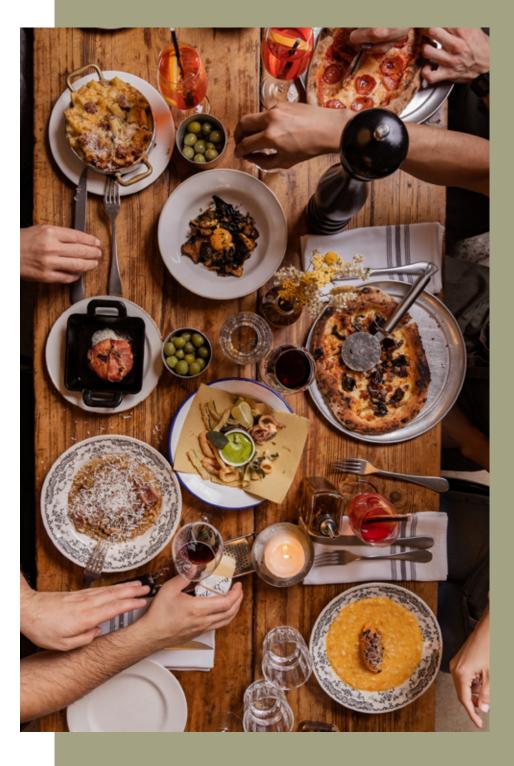
Hot chocolate cake with hazelnut ice cream

BEVANDE

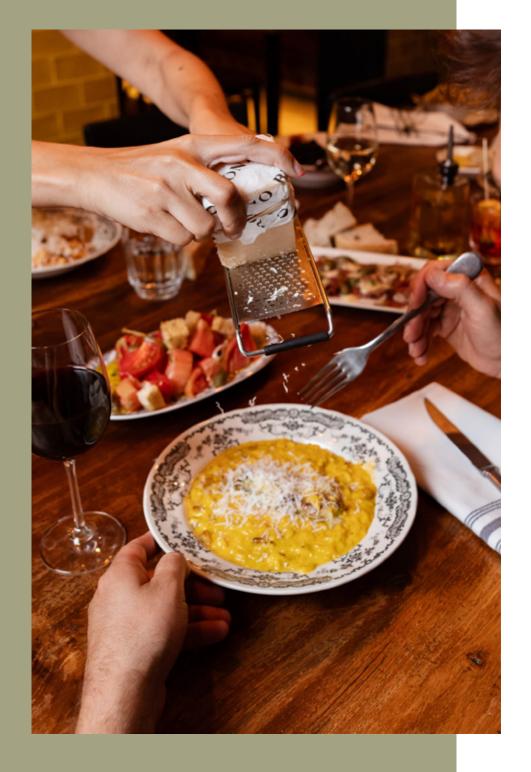
Pinot Grigio BIO, Campagnola, VENETO Montepulciano Villa Adami, ABRUZZO Mineral water Coffee or infusions Artisan focaccia

PRICE PER PERSON

37€







SPUNTINI SET MENU

PIATTI TO SHARE

Sweet Sicilian olives Mix of Italian cured meats from our Salumeria Stracciatella & pesto Vitello tonnato Carbonara omelette

PRIMO TO SHARE

Rigatoni, meatballs & truffle

DOLCE TO SHARE

Tiramisú

BEVANDE

Pinot Grigio BIO, Campagnola, VENETO Montepulciano Villa Adami, ABRUZZO Mineral water Coffee or infusions Artisan focaccia

PRICE PER PERSON

43€



FONDATORE SET MENU

PIATTI TO SHARE

Sweet Sicilian olives Mix of Italian cured meats from our Salumeria Harry's steak tartare Tomino with speck (baked cheese) Choice of Pizzetta (Maximum 2 different options)

PRIMO TO SHARE

Ceps Ravioli with brown butter & walnuts

DOLCE TO SHARE

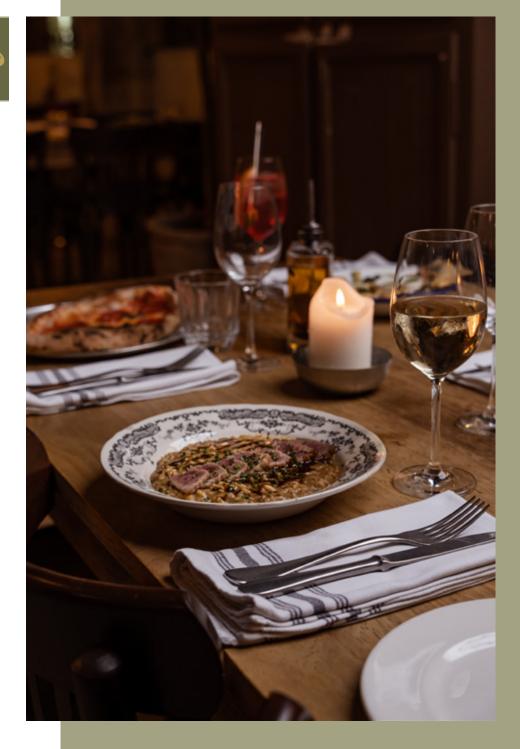
Tiramisù

BEVANDE

Pinot Grigio BIO, Campagnola, VENETO Montepulciano Villa Adami, ABRUZZO Mineral water Coffee or infusions Artisan focaccia

PRECIO POR PERSONA

46€



BRONZO FEST SET MENU

PIATTI TO SHARE

Sweet Sicilian olives

Mix of classic venetian fish dishes (Baccalà mantecato, Sardine in saor, White anchovy with amaro, Anchovy OO with butter & lemon)

Vitello tonnato

Carbonara omelette

PRIMO TO SHARE

Red prawn risotto

SECONDO TO SHARE

Tagliata, rocket & parmigiano Served with our rustic chips

DOLCE TO SHARE

Gorgonzola cheesecake Chocolate truffles

BEVANDE

Pinot Grigio BIO, Campagnola, VENETO Montepulciano Villa Adami, ABRUZZO Mineral water Coffee or infusions Artisan focaccia

PRICE PER PERSON

51€







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BOOKING CONDITIONS

We ask for maximum punctuality. Booking times are adjusted to facilitate the service of the dining room and kitchen in order to offer a better service.

In case of allergies, food intolerances or special diets, it is important to inform us when making the reservation. Vegetarian and gluten-free options are available. 30% of the total value of the service will be requested at the time of confirmation.

The final number of attendees must be confirmed no later than 24 hours before the event. After this time, any cancellation or reduction will be charged