

# BRONZO



GROUP MENUS 2026

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We serve family-style sharing menus  
to enjoy for the whole table

## BACARO SET MENU

39€ PER PERSON

Please let us know if you have  
any allergies or dietary requirements

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### PIATTI TO SHARE

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#### *SWEET OLIVES & ARTISAN FOCACCIA (V)*

Citrus-marinated Sicilian olives, served with our artisan focaccia

#### *MORTADELLA WITH TOASTED ALMONDS*

Paper-thin Mortadella from Bologna, served with toasted almonds

#### *STRACCIATELLA & PESTO (V)*

Fresh, creamy burrata stracciatella, drizzled with delicate homemade pesto

#### *BRONZO'S RUSTIC CHIPS (V)*

Crispy fries, served with our roasted garlic, tomato, and rosemary sauce

#### *VENETIAN MEATBALLS*

Traditional recipe with fennel seeds, served with a lightly spiced tomato and carrot sauce

#### *TOMINO WITH SPECK*

Tomino DOP cheese, baked until melted & served with sliced speck

#### *PIZZETTE*

Small pizzas served in the center of the table, to be selected from our menu  
Maximum of 2 different varieties

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### DOLCE

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#### *HOT CHOCOLATE CAKE*

Warm-melting Chocolate Cake, served with artisanal hazelnut ice cream

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### BEVANDE

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*TREBBIANO D'ABRUZZO, BIO NATUM, LE MARCHE*

*MONTEPULCIANO D'ABRUZZO, BIO NATUM, LE MARCHE*

*MINERAL WATER*

*COFFEE*

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## SPUNTINI SET MENU

45€ PER PERSON

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### PIATTI TO SHARE

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#### *SWEET OLIVES & ARTISAN FOCACCIA (V)*

Citrus-marinated Sicilian olives, served with our artisan focaccia

#### *ASSORTMENT OF CURED MEATS FROM OUR SALUMERIA*

Mortadella from Bologna, Coppa & tuscan Finochiona served with toasted almonds

#### *STRACCIATELLA & PESTO (V)*

Fresh, creamy burrata stracciatella, drizzled with delicate homemade pesto

#### *VITELLO TONNATO*

Perfectly roasted beef, served with traditional salsa tonnata

#### *CARBONARA OMELETTE*

Juicy omelette with potato, onion & crispy guanciale, served with pecorino sauce

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### PRIMO PIATTO

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#### *RIGATONI, MEATBALLS & TRUFFLE*

Homemade fresh pasta with mushroom sauce, truffle & meatballs  
Finished in our stone oven

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### DOLCE

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#### *TIRAMISÙ*

Layers of mascarpone cream, espresso-soaked ladyfingers, and a dusting of fine cocoa

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### BEVANDE

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*TREBBIANO D'ABRUZZO, BIO NATUM, LE MARCHE*

*MONTEPULCIANO D'ABRUZZO, BIO NATUM, LE MARCHE*

*MINERAL WATER*

*COFFEE*

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## FONDATORE SET MENU

48€ PER PERSON

Please let us know if you have  
any allergies or dietary requirements

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### PIATTI TO SHARE

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#### *SWEET OLIVES & ARTISAN FOCACCIA (V)*

Citrus-marinated Sicilian olives, served with our artisan focaccia

#### *ASSORTMENT OF CURED MEATS FROM OUR SALUMERIA*

Mortadella from Bologna, Coppa & tuscan Finochiona served with toasted almonds

#### *HARRY'S STEAK TARTARE*

Hand-cut veal, dressed in the style of Harry's Bar & served with pizza dough

#### *FRITTO MISTO*

Fried calamari, shrimp & zucchini, served with basil mayonnaise

#### *PIZZETTE*

Small pizzas served in the center of the table, to be selected from our menu  
Maximum of 2 different varieties

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### PRIMO PIATTO

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#### *CAVATELLI WITH GUANCIALE & PISTACCHIO PESTO*

Homemade fresh pasta with crispy guanciale & creamy pistachio pesto

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### DOLCE

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#### *TIRAMISÙ*

Layers of mascarpone cream, espresso-soaked ladyfingers, and a dusting of fine cocoa

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### BEVANDE

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*TREBBIANO D'ABRUZZO, BIO NATUM, LE MARCHE*

*MONTEPULCIANO D'ABRUZZO, BIO NATUM, LE MARCHE*

*MINERAL WATER*

*COFFEE*

We serve family-style sharing menus  
to enjoy for the whole table

**BRONZO FEST  
SET MENU  
53€ PER PERSON**

Please let us know if you have  
any allergies or dietary requirements

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## PIATTI TO SHARE

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*SWEET OLIVES & ARTISAN FOCACCIA (V)*

Citrus-marinated Sicilian olives, served with our artisan focaccia

*VENETIAN STYLE FISH SELECTION*

BBaccalà mantecato, Sardine in saor, Anchovy with amaro & lime, 00 Anchovy with butter & lemon

*VITELLO TONNATO*

Perfectly roasted beef, served with traditional salsa tonnata

*CARBONARA OMELETTE*

Juicy omelette with potato, onion & crispy guanciale, served with pecorino sauce

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## PRIMO PIATTO

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*RED PRAWN RISOTTO*

Creamy red prawn risotto with red prawn tartare & finished in its own juices

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## SECONDO PIATTO

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*TAGLIATTA DI MANZO*

Served in the center of the table, with our rustic potatoes

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## DOLCE

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*GORGONZOLA CHEESECAKE*

Delicate gorgonzola cheesecake, served warm to share

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## BEVANDE

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*TREBBIANO D'ABRUZZO, BIO NATUM, LE MARCHE*

*MONTEPULCIANO D'ABRUZZO, BIO NATUM, LE MARCHE*

*MINERAL WATER*

*COFFEE*

Sharing plates, Italian wines,  
Prosecco & spritz

# BRONZO

We only use fresh seasonal  
ingredients, 100% italian

CÒRSEGA, 307 - EIXAMPLE - 930 219 005

REC, 60 - BORN - 934 596 444

## FEATURES

### *BRONZO EIXAMPLE*

We have a private space with a capacity of up to 12 people  
For larger groups, please contact [eventos@bronzo.es](mailto:eventos@bronzo.es)

### *BRONZO BORN*

We have space for up to 30 people in our dining room  
For larger groups, please contact [eventos@bronzo.es](mailto:eventos@bronzo.es)

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## TERMS & CONDITIONS

We kindly request punctuality  
Reservation times are arranged to ensure smooth service in both the dining room and the kitchen,  
allowing us to provide the best possible experience

Please inform us of any allergies, food intolerances, or special dietary requirements  
when confirming your reservation  
Vegetarian and gluten-free options are available

A 30% deposit of the total service cost will be required at the time of confirmation  
The final number of guests must be confirmed no later than 24 hours before the event  
After this time, any cancellations or reductions will be charged at 100% of the total amount