



OUR BEERS

At Maestró you can taste and enjoy our four craft beers, available all year long, and savor our seasonal craft beer, which is created for special times of the year and for our pro customers, who are always eager to try new untypical and avant-garde craft beers. All our beers are brewed in the restaurant premises. Taste them now and immerse yourself in the "More than beer" experience!

¿Do you want to know more? Ask our waiters!



Rambla de Catalunya, 79
08007 Barcelona

FOLLOW US:

937 68 73 42

WWW.MAESTROBCN.COM

PAIR YOUR MEAL WITH OUR HOMBREWED BEERS

Blanche
 Blonde
 Ambrée
 Brune

TAPAS

◆ STUFFED OLIVES	€2.50
◆ SPICY OLIVES	€2.50
◇ ARTICHOKES WITH ANCHOVIES	€1.90/u
◇ ANCHOVIES (6 PC) Served with tomato spread on bread	€5.80
◇ FLAM CHIPS IN MAROILLES SAUCE	€2.50
◇ FRENCH FRIES CONE Classic natural french fries	€3.50
◆ BRAVAS MAESTRÓ	€3.95
◆ "RUSSIAN SALAD" Spanish classic: Diced vegetables and potato salad in mayonnaise sauce	€3.50
◆ COD "ESQUEIXADA" Typical Catalan salad	€3.50
◇ CRAB SALAD Crab & pineapple salad	€3.50
◇ ASSORTED SALADS "Russian salad", crab salad & esqueixada	€8.90
◆ "HUEVOS ROTOS" Fried eggs with Frech fries	€5.50
◆ "HUEVOS ROTOS" WITH HAM Fried eggs with French fries and iberian cured ham	€6.50
◆ TORTILLA DE PATATAS Served with tomato spread on bread	€3.50
◆ CROQUETTES Stuffed with wild mushrooms, iberian ham, cod and Cabrales cheese & apple (4 pc)	€5.60
◆ BLISTERED PADRÓN PEPPERS	€3.95
◆ IBERIAN CURED HAM	€10.50
◆ TÊTE DE MOINE CHEESE ROSES	€5.60
◆ MANCHEGO CHEESE	€4.50
◇ COD CHUNKS IN LEMON SAUCE	€4.50
◇ CALAMARI "A LA ANDALUZA"	€5.50
◆ CRISPY CHICKEN FINGERS	€4.50
◆ MINI BURGER	€2.90
CRISPY BREAD WITH TOMATO SPREAD	€2.80

MAESTRÓ SPECIALTY TAPAS

◆ WELSH* Grilled cheese melted in Braun beer	€5.50
◆ CARBONNADE FLAMANDE* Chunks of beef meat brewed in our own beer	€5.50
◆ OS A MOELLE Beef marrow bones with herbs de Provence	€5.50
◆ CHICKEN AU GRATIN WITH MAROILLES* Chicken supreme, Iberian ham, onion and Maroilles sauce	€5.50
*FÓRMULA MAESTRÓ Tasting of our house specialities + Caña	€15.90

MONTADITOS

◆ ESCALIVADA WITH ANCHOVIES	€2.90
◆ IBERIAN CURED HAM WITH QUAIL EGG	
◆ CHORIZO IN BEER	
◆ SOBRASADA & BRIE	
◆ COD CHUNKS IN LEMON SAUCE	
◆ BRIE & ANCHOVIES	
◆ MOZZARELLA & TOMATO BROCHETTE	
◆ CRAB & PINEAPPLE	
◆ GUACAMOLE & PRAWN	
◆ STEAK TARTAR	
◆ SMOKED SALMON WITH BÉARNAISE SAUCE	
◆ FOIE MI-CUIT WITH APPLE AND SESAME COMPOTE	
◆ BAVETTE	
◆ PINE NUTS BLACK PUDDING WITH CARAMELIZED ONIONS AND BRIE	
◆ CAMEMBERT CHEESE WITH QUINCE JAM	
◆ PRAWNS IN CRUNCHY TEMPURA WITH TARTAR SAUCE	
FÓRMULA MONTADITOS 6 montaditos + flam chips	€14.50

OUR CRAFT BEERS

CAÑA	30 cl	PINT	50 cl		
	BLONDE	€2.90	BLONDE	€4.90	
	AMBRÉE	€3.10	AMBRÉE	€5.30	
	BLANCHE	€3.10	BLANCHE	€5.30	
	BRUNE	€3.10	BRUNE	€5.30	
	SPECIAL SEASONAL BEER	€3.30	SPECIAL SEASONAL BEER	€5.60	
PITCHER	1,5 L ideal for sharing	TRITÓN	3L	5L	
	BLONDE	€12.90	BLONDE	€23.50	€38.00
	AMBRÉE	€13.90	AMBRÉE	€25.50	€39.90
	BLANCHE	€13.90	BLANCHE	€25.50	€39.90
	BRUNE	€13.90	BRUNE	€25.50	€39.90
	SPECIAL SEASONAL BEER	€14.90	SPECIAL SEASONAL BEER	€27.50	€43.90
TASTING	4 de 12 cl			€5.10	
CHOOSE BETWEEN*: - Our 4 regular ones - 3 regular + 1 special seasonal beer *Complete your tasting with the best cheese selection for each beer for just 4€.					

BOARDS

	1/2	1/1
◆ IBERIAN TASTING Iberian cured ham, chorizo, Iberian salami, Iberian cured pork loin served with bread	€7.50	€16.50
◆ IBERIAN HAM Iberian cured ham served with bread	€8.90	€19.00
◆ ARTISAN CHEESES	€5.50	€11.00
◆ MIXED	€8.00	€12.50

TORRADAS

	1/2	1/1
◆ IBERIAN CURED HAM	€5.50	€10.50
◆ ESCALIVADA WITH ANCHOVIES	€4.50	€9.50
◆ ESCALIVADA WITH TUNA	€4.50	€9.50
◆ SALMON, BRIE AND RUCULA	€5.00	€10.50
◆ BRIE, SOBRASADA AND HONEY	€4.50	€9.50

ALL OUR BEERS TO GO

SHOP ONLINE:
www.maestrobcn.com

WANT TO VISIT OUR BREWERY? CHECK WITH OUR STAFF

AFTERWORK

Monday to Friday
from 17h until 20h

+ info in our social networks

SALADS	
◆ GREEN €8.90 Season salad with tomato and fresh carrots served with mustard vinaigrette dressing	
◇ MAESTRÓ €11.30 Season salad with goat cheese, nuts and red fruits dressing	
◆ ESCALIVADA AND IBERIAN CURED HAM SHAVINGS €12.80 Smoky grilled red pepper and aubergines with Iberian cured ham and poached onion	
◆ BURRATA AND SEASON TOMATOES €9.70 Burrata, season tomatoes and truffle oil	

FISH	
◆ GRILLED SALMON ON RED MISO AND COCONUT SAUCE €14.20 Salmon fillet served with rice noodles and zucchini	
◇ SOLE €16.80 Grilled sole fillet with lemon and boiled potatoes as side dish	

FLAMMEKUECHES THIN BREAD-BASED CRUST WITH FRESH CREAM AND CHEESE	
◆ CLASSIC €7.20 Bacon and onion	
◆ MAESTRÓ €8.70 Bacon, onion, mushroom and grated cheese	
◆ NAPOLITANA €8.90 Onion, mozzarella, fresh tomato and basil	
◆ PROVENZAL €9.20 Onion, bell pepper, tomato, mushroom, chicken, grated cheese, mustard a l'ancienne and herbs de Provence	
◆ VEGGIE €9.20 Onion, bell pepper, mushroom, tomato, artichoke, basil and grated cheese	
◆ THREE CHEESE €9.70 Onion, goat cheese, brie and emmental	
◇ PAISANA €9.20 Onion, mushroom, goat cheese, tomato, ham and basil	
◆ SALMON €9.70 Smoked salmon, mozzarella, tomato and basil	
<i>Add an ingredient just for 0,50€</i>	

BURGERS AND SELECTED MEATS OUR MEATS ARE SERVED WITH FRENCH FRIES	
◆ BURGER OF THE MONTH €14.90 Discover every month a new proposal and pair it with the perfect beer.	
◆ MAESTRÓ €13.50 Thin crispy bread, brie cheese, tomato, confited onion, Iberian cured ham, Maestró Blanche beer	
◆ CLASSIC €12.10 Thin crispy bread, cheddar, tomato, onion and season salad	
◇ CATALANA €12.90 Thin crispy bread, goat cheese, smoky grilled bell peppers, aubergine, confited onion and tapenade	
◆ BEEF ENTRECOTTE 300 gr. €19.90 Served with french fries and Padrón peppers.	
◇ MAESTRO'S OX STEAK TARTAR €16.50 Served with French fries	

**WELCOMES
YOUR
EVENTS WITH
MAESTRÓ**

More info at:
www.maestrobcn.com

**LUNCH
SPECIAL**

BREAKFAST

DESSERTS & COFFEE

THE CLASSICS	SWEET FLAMMEKUECHES	OUR ICE CREAMS AND SORBETS	COFFEE AND TEA
CREMA CATALANA €4.50	WITH APPLE €4.80	FLAVOURS: VANILLA, CHOCOLATE, LEMON, COFFEE, MANGO, STRAWBERRY	ESPRESSO €1.80
PANNA COTTA €4.50			ESPRESSO WITH A DROP OF MILK €1.90
LEMON PIE €5.50			CAFÉ AU LAIT €2.10
DAILY PIE €4.80			CARAJILLO (Liqueur coffee) €2.80
CHOCOLATE COULANT WITH VANILLA ICE CREAM €5.50	WITH APPLE AND VANILLA ICE CREAM €5.20	1 SCOOP €2.30	TEAS €2.50
TIRAMISÚ €4.80	WITH APPLE AND NUTELLA €5.50	2 SCOOPS €3.90	CACAO LAT €2.40
		3 SCOOPS €4.90	IRISH COFFEE €5.50
		<i>Add whipped cream for just 0,50€</i>	

ASK ABOUT OUR COCKTAIL LIST

SOFT DRINKS	WINE, CAVA & CHAMPAGNE								
WATER €2.90	WHITE WINE	Bottle	Glass	ROSE WINE	Bottle	Glass	RED WINE	Bottle	Glass
SAN PELEGRINO 50cl €3.50	MAS COMTAL	€20.00	€3.50	DOMAINE DE LA COSTE MOYNIER	€18.00	€3.50	VINYA D'IRTO	€18.00	€3.50
COCA COLA 35cl €3.50	DOMAINE DE LA COSTE MOYNIER, VIOGNIER	€24.00		PUECH HAUT PRESTIGE	€25.50		DOMAINE DE LA COSTE MOYNIER	€23.00	€4.00
COCA COLA ZERO 35cl €3.50	MOMO	€18.00	€3.50	CAVA & CHAMPAGNE	Bottle	Glass	ENELDO	€20.00	€3.50
AQUARIUS €3.50	MASCÛN	€20.00	€3.50	RIMARTS 24	€22.00	€3.80	VERMUT		Glass
NESTEA €3.50				CHAMPAGNE RUIINART R BRUT	€68.00		CATALAN Siset, YZAGUIRRE, MARTINI BIANCO, RICARD		€3.50
SCHWEPES TONIC WATER €2.70				RUIINART BLANC DE BLANC	€94.00				
SPRITE €3.10									
FANTA €3.10 Orange or lemon soda									
JUICES €3.10 Peach, pineapple or tomato									
FRESH JUICE €3.00									

VAT included / +10% terrace surcharge / Alcohol abuse can lead to health issues. Drink responsibly. Please, inform your waiter of any dietary requirements or allergies.

Designed by  identity