





CELEBRATE WITH EL RAVAL

At El Raval, we're always in the spirit of celebrating, and we offer special menus and private party spaces of any size and style to suit your and your guests' needs. No matter the occasion, our talented staff at each location will help you create a unique and unforgettable event. El Raval brings alive the spirit and flavors of Barcelona's iconic neighborhood, with a menu of tapas, paellas, creative cocktails, and carefully curated Spanish and other European low-intervention wines, served in a vibrant and comfortable atmosphere. We are always in the spirit of celebrating, offering customizable special menus and unique private party spaces of any size and style to suit your and your guests' needs.

Looking for the perfect space for your next celebration?

El Raval Buyout

Seated 110 - Reception 150

We offer flexible pricing throughout the year to help you create the perfect event experience. Reach out for availability and a personalized proposal.

Space Offerings & Capacity

La Esquinita

Seated 16 -20

La Boqueria Hightop

Seated 14

Las Ramblas

Seated 16

La Boqueria + Las Ramblas

Seated 30

El Gato de Botero

Seated 25 - 40 / Reception 35

La Plaza

Seated 38 / Reception 48

El Patio

Seated 35 / Reception 40

¡LA FESTIVAL!

\$70 per person

Each item listed will come to the table to be shared family style. Selections should be made for each course.

PARA EMPEZAR

‘To start...’ | Choose 3

La Gilda
Skewed Spanish olives, piparra pepper, and boquerón

Pan con Tomate
Toasted slices of crispy crystal bread with fresh tomato, olive oil, and Maldon salt.

Tabla de Queso
Selection of premium Spanish cheeses, sliced and served with fig jam, membrillo, and toasted bread.

Tabla de Embutidos Ibericos
Selection of Spanish cured meats, thinly sliced and served with toasted bread.

ELEVATE YOUR EXPERIENCE

Dozen Oysters
Raw PEI oysters with cava mignonette and seaweed ponzu. \$8/person

Hamachi
Leche de tigre, coconut, aji amarillo, sweet potato noisette \$5/person

LAS TAPAS DE LA

HUERTA ... from the garden | Choose 2
Additional choice: \$5/pp

Ensalada de Temporada
Apple, cucumber, and fennel salad, Manchego cheese, flatbread crisps, home-fermented sidra vinaigrette.

Patatas Bravas
Crispy potatoes, spicy tomato sauce, harissa all i oli.

Coles de Bruselas
Roasted Brussels Sprouts, lime and pippara vinaigrette, pickled carrots and seasonal citrus, pine nuts.

Setas al Carbon
Wood-roasted locally foraged mushrooms, sunchoke miso hummus, cured egg yolk, roti prata flatbread.

LAS TAPAS DE LA

TIERRA ... From the barnyard | Choose 2
Additional choice: \$7/pp

Albondigas
Wagyu meatballs, ras el hanout, bitter lemon harissa sofrito, Iberico guanciale, peas.

Brochetas de Pollo a la Brasa
Grilled chicken brochettes, carrots, French vadouvan masala, cardamom-sofrito emulsion, green chili raita.

Croquetas de Pollo y Jamon
Iberico, Roasted chicken and Jamon bechamel fritters.

NUESTRAS PAELLAS

|Choose 1
Additional choice: \$8/pp

Paella de Mariscos
Dayboat scallops, Gulf shrimp. squid, mussels, crab, lobster broth, moqueca

Paella de Pato
Duck confit, chicken and dashi broth, hoisin aioli, six-spice shichimi.

Arroz Negro
Squid ink rice, grilled hake, crab. Calabrian 'nguja relish. piparra emulsion

Paella de Setas y Verduras
Locally foraged seasonal mushrooms, asparagus, saffron, eggplant confit, peanut emulsion.

EL FINAL FELIZ | Choose 2

Basque Cheesecake
Torrija
Arroz con leche

**Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. All prices are per person unless noted otherwise and exclude beverages, tax, fees, and gratuity*

¡LA FESTIVAL!

\$80 per person

Each item listed will come to the table to be shared family style. Selections should be made for each course.

PARA EMPEZAR

‘To start...’ | Choose 3

La Gilda
Skewed Spanish olives, piparra pepper, and boquerón

Pan con Tomate
Toasted slices of crispy crystal bread with fresh tomato, olive oil, and Maldon salt.

Tabla de Queso
Selection of premium Spanish cheeses, sliced and served with fig jam, membrillo, and toasted bread.

Tabla de Embutidos Ibericos
Selection of Spanish cured meats, thinly sliced and served with toasted bread.

ELEVATE YOUR EXPERIENCE
Strauss Grass-Fed Strip Loin
15/person.

Rosewood Texas Rib Eye
45/person.

LAS TAPAS DE LA HUERTA ... from the garden | Choose 3
Additional: \$5/pp

Ensalada de Temporada *Apple, cucumber, and fennel salad, Manchego cheese, flatbread crisps, home-fermented sidra vinaigrette.*

Patatas Bravas
Crispy potatoes, spicy tomato sauce, harissa all i oli.

Coles de Bruselas
Roasted Brussels Sprouts, lime and pippara vinaigrette, pickled carrots and seasonal citrus, pine nuts.

Setas al Carbon
Wood-roasted locally foraged mushrooms, sunchoke miso hummus, cured egg yolk, roti prata flatbread.

Coliflor
Roasted cauliflower, onion & zucchini confit, makhani sauce, tamarind chutney.

LAS TAPAS DEL MAR ... From the sea | Choose 2 *Additional: \$7/pp*

Gambas al Ajillo *Gulf shrimp, garlic oil, chile de arbol, Sherry.*

Calamares y Pescados en Adobo
Fried calamari and fish marinated in adobo, Canarian mojo.

Mejillones en Suquet *Catalan PEI mussels, fennel sofrito, Catalan seafood stew.*

Chipirones
Stuffed baby squid, linguíça and crab sofrito, vatapa.

Anticucho de Pulpo *Grilled octopus, potato, aji amarillo emulsion, pimentón.*

LAS TAPAS DE LA TIERRA ... From the barnyard | Choose 3
Additional: \$7/pp

Albondigas
Wagyu meatballs, ras el hanout, bitter lemon harissa sofrito, Iberico guanciale, peas.

Bikini de steak al carbon *
Catalan Sandwich, NY strip, 18-month Jamon serrano, aged Manchego, truffles, las bravas.

Croquetas de Pollo y Jamon Iberico
Roasted chicken and Jamon bechamel fritters.

Brochetas de Pollo a la Brasa
Grilled chicken brochettes, carrots, French vadouvan masala, cardamom-sofrito emulsion, green chili raita.

Ssam de Costillas *24-hour slow-cooked short rib, soy-sesame glaze, strawberry gochujang, pickles, and lettuce wraps*

NUESTRAS PAELLAS |Choose 1

Paella de Mariscos
Dayboat scallops, Gulf shrimp. squid, mussels, crab, lobster broth, moqueca

Paella de Pato
Duck confit, chicken and dashi broth, hoisin aioli, six-spice shichimi .

Arroz Negro
Squid ink rice, grilled hake, crab. Calabrian 'nguja relish. piparra emulsion

Paella de Setas y Verduras *Locally foraged seasonal mushrooms, asparagus, saffron, eggplant confit, peanut emulsion.*

Paella de Bistec Wagyu
8 oz dry-aged 1836 Prime steak, torched bone marrow, saffron bomba rice, confit artichokes, asparagus, chimichurri

EL FINAL FELIZ |
Choose 2

Basque Cheesecake

Torrija

Arroz con leche

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness. All prices are per person unless noted otherwise and exclude beverages, tax, fees, and gratuity



EL PICOTEO (STATIONED OR PASSED TAPAS): 30/PP (1 HOUR) OR 40/PP (2 HOURS) SERVES UP TO 120 GUESTS.

SELECT 5 OPTIONS IN TOTAL. THIS MENU IS ONLY AVAILABLE FOR PRIVATE EVENTS. ADD-ON: ITEM OR ADDITIONAL HOUR (+7/PP).

Embutidos y Quesos (Charcuterie and cheeses) *Selection of premium Spanish cheeses, sliced and served with fig jam, membrillo, and toasted bread .*

Setas al Carbon

Wood-roasted locally foraged mushrooms, sunchoke miso hummus, cured egg yolk, roti prata flatbread or Crudités (gluten free, vegetarian) assorted vegetables .

Patatas Bravas (vegetarian)

Crispy potatoes, spicy tomato sauce, harissa all i oli.

Croquetas de Jamon Iberico

Roasted chicken and Jamon bechamel fritters.

Coliflor

Roasted cauliflower, onion, zucchini confit, Punjabi makhani sauce, tamarind chutney.

Albondigas

Wagyu meatballs, ras el hanout, bitter lemon harissa sofrito, Iberico guanciale, labneh.

Brochetas de Pollo a la Brasa

Grilled chicken brochettes, carrots, French vadouvan masala, cardamom-sofrito emulsion, green chili raita.

Large Format Paella

Paella of your choice.

All you can shuck (35/pp)

All you can eat oysters by one of our chefs who will shuck per order.



SALUD! EL RAVAL BEVERAGE PACKAGE

BEER & WINE

House Beer House Red, White, Sangria, and Sparkling Wine 25/hour
(two-hour minimum)

PREMIUM BEER & WINE

Premium Beer Our Sommelier's Selection of Premium Red, White and
Sparkling Wine 35/hour (two-hour minimum)

STANDARD BAR

House Beer House Red, White, Sangria & Sparkling Wine Well Liquor
35/hour Add Select Specialty Cocktails 5/hour

PREMIUM BAR Premium Beer Our Sommelier's Selection of Premium
Red, White & Sparkling Wine Premium Liquor 45/hour

Add Select Specialty Cocktails 5/hour

*All prices are per person and exclude tax, fees, and gratuity. All packages
include soft drinks, coffee, and tea. Energy drinks are not included. You must be
21 or older to consume alcohol. Please drink responsibly.*

CUSTOMER TESTIMONIALS



“From the minute we walked in we felt very welcome. We were very dressed down but were welcomed the same as everyone else. The atmosphere was lovely. The food was incredible! Probably my new favorite restaurant in Austin.”

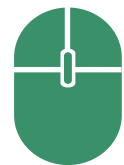
“I absolutely love this place!! It has become one of my fav restaurants in Austin for several reasons. First off, the most obvious reason is because the food and drinks are DELICIOUS.

Secondly, they really set the vibe!”

“Great hospitality, food bursting with flavor, and creative cocktails. Can’t wait to revisit!”



GET IN TOUCH WITH US



www.elravalatx.com/private-events



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