

Barnabier

C/ de la Marina 16 – 18

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Where we are and how to get there:



Restaurant specialized in Seafood, located in the heart of the Olympic Port, under the Mapfre Tower.

- *How to get there by car on C/de la Marina:*

Head southeast on Carrer de la Marina, at the roundabout take the second exit and stay on the same Street. The destination is on the right.

- *How to get there by car from Avda. Litoral:*

By Carrer Salvador Espriu, at the roundabout take the third exit in C/Marina. The destination is on your right.

- *Metro:*

L4 Ciutadela Vila Olímpica

- *Buses:*

H16 – 59

- *Tram:*

Tranvía Ciutadela Vila Olímpica

- *Parking:*

Barnabier has tickets discount available for its costumers, to use in “Aparcament Marina Port”. BSM parking is located in c/de la Marina 13. The restaurant is on your right.



About us:

Barnabier opened more than two decades in the heart of Olympic Port, and in these years it has established itself as a leader in high-quality fresh products and Mediterranean cuisine in the area. It was opened in 1993 and it was renovated in 2006, nowadays it combines warm colours and Wood details which gives it a cozy feel.

Inside the restaurant, there's two dining rooms and a large bar, where we expose the large variety of more than 100 Tapas and the Seafood.





The “Sala”, it’s a friendly and casual space, where you can enjoy a good national or imported beer, to choose from over than 40 different varieties. Undoubtedly ideal for Tapas with friends. The room is equipped with projector and a big screen for sporting events. It has a capacity for 60 people.





The living room , is a space that combines Wood details and cream coloured walls, decorated with photos of our seafood supplier, Oubiña Laureano. It's a warm and homely space, perfect for meetings or group dinners. It has a capacity for 50 people. Several possibilities of layout and decore your table or the dining room. Every event is different, ask us your customization...





Imperial table for 10 people..



Imperial tabla for 20 people.



Barnabier is equipped with a large outdoor terrace, with 220 seats. From there you can overlook the harbor. The terrace can be use in any season, thanks to the heating in Winter and cold wáter steam in summer. In the shade of large palms, it offers a nice and relaxing space, perfect for snaks after lunch, or actually eat anytime of the day. The kitchen is open from 12:00pm untill o1:00 a.m.





Barnabier cuisine is based on Mediterranean gastronomy, with every day fresh seafood, prepare don charcoal-grill and top quality products.



One of our specialties is “Seafood”, as Wild Clams, Razor Clams, Scampi, Lobster etc. Anyway I would highlight, the most tasty product: Oysters that reach us every day from “Galicia Cambados Rías” (thanks to “Seafood Laureano”).



Among other delicacies, our char-grilled fishes and meats (organic carbón). A good Sirloin Steak or a tasty Grilled Octopus.



Also deserve our attention rice dishes. Barnabier offers 16 different types of Paella, as could be: Monkfish and Seafood Paella, Lobster Paella. We also highlight Fideuá with Seafood and Clams.



Paella del Senyoret (Shellfish peeled Paella)



Paella de Bacalao y Verduras (Cod and Vegetable Paella)



Wide offer also in Fish like Grilled Monkfish, Grilled Lobster or Gilthead Bream and Seabass (roasted, in Salt or Donostriarra style).



Seafood platter



Barnabier Platter



Grilled Monkfish



Wide offer of desserts, decorated ice cream, fruit cakes or chocolate temptations. We also have teas and infusions menú.



Raspberry Cake



Pineapple carpaccio, with crema catalana and red fruits



Chocolate Temptation

And much more!!!

