



EXECUTIVE MENU

KIMPTON
VIVIDORA
BARCELONA

EXECUTIVE MENU

STARTERS

Cannelloni with roast meats, Soubise sauce and Fogassa cheese

Black rice with artichokes and cuttlefish

Broccoli rabe, carrot, kale and confit tomato salad

Creamy mountain rice with acorn-fed Iberian pork (suppl. €3)

Burratina from Puglia with Italian tomato, arugula and truffle oil (suppl. €3)

MAINS

Grilled salmon with buttered creamed potatoes and rosemary

Free-range chicken supreme, creamy beetroot and braised wild asparagus

Roasted eggplant lasagna with soya ragout

Hake skewer with hummus, young garlic and sherry vinaigrette (suppl. €4)

Low temperature, slow cooked beef stew with root vegetables and onions (suppl. €4)

DESSERTS

Dark chocolate brownie with walnuts and vanilla ice-cream

Kaffir lime tart with swiss meringue

Apple crumble with macadamia ice-cream (suppl. 4€)

Carrot cake with cheesecake ice-cream (suppl. 4€)

DRINKS

Water and/or soda

Coffee

35€

VAT included

For alcoholic beverages, please add €9.50 per person.



CONTACT

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