



KIMPTON
VIVIDORA
BARCELONA

HEAVY COCKTAILS CHRISTMAS 2024

THE CELLAR

Welcome glass of cava

Water

Soda

Beer

White wine Nuviana, D.O. España
(Chardonnay)

Red wine Nuviana, D.O. España
(Cabernet Sauvignon, Tempranillo)

COLD APERITIFS

Airbag of acorn-fed Iberian ham

Marinated Norwegian salmon blinis with lemon grass mayonnaise

Red tuna tartar in a sea cone

Steak tartar with crunchy patatas bravas by Fauna

Chopped vegetable taco with tuna and pickled peppers

HOT APERITIFS

Creamy croquettes with acorn-fed duck and pears

Crunchy ravioli stuffed with Mallorcan sobrasada by Xesc Reina

Salt cod fritters with lime and honey

Roasted meats cannelloni with Soubise sauce and Fogassa cheese

Mini brioche of acorn-fed, Iberian pork shoulder stew with wild mushrooms

MAIN COURSE

Ca l'Elena's risotto Milanese

DESSERTS

Chocolate and walnut mini brownie

Lemon Pie

Ermesenda d'Eroles cheese cake with vanilla ice-cream

DIGESTIF

Selection of turróns and traditional wafers



EXTRAS

Cava supplement during dinner: + 5 €/per person/per hour

Ticket option: 12€/ticket (1 mixed drink)

2 hours open bar: 36€/per person

Premium Cellar: 9.5€/per person

White Wine Jean Leon 3055, D.O. Penedès (Chardonnay)

Red Wine Jean Leon 3055, D.O. Penedès (Merlot, Petit Verdot)

CONDITIONS

Pre-selection of dishes for the whole group at least 7 working days before the event.

Price per person. VAT included.

Exclusive space included for groups of more than 55 people.

Menu applicable for groups of at least 35 people

PRICE: 84€

