



KIMPTON
VIVIDORA
BARCELONA

CHRISTMAS MENU 2024

CHRISTMAS EVE MENU

APPETIZERS

Super Spéciale Normandie oyster, kaffir lime jelly and samphire
Crispy duck, creamy foie
Brioche of Iberian, acorn-fed pork and mushrooms fricandó

VIVI'S MAIN

Lobster rice with black sausage
Wild sea bass, clams in cream and fresh truffle
Grilled tenderloin from 'Vall d'en Bas'

DESSERT

Yule log

ON THE TABLE

Coffee, nougat and 'neulas'

CELLAR

Perplejo White Wine, PDO Rueda
Verdejo

Red Wine Viña Pomal 500, PDO Rioja
Garnacha and Tempranillo

Cava Codorniu Extra Brut Nature PDO Cava
Chardonnay, Macabeo Parellada and Xarel.lo

Beer, soft drinks and water

MENU: 80€ per person



CHRISTMAS DAY MENU



APPETIZERS

Steak tartar with VIVI's bravas 'escudella'
Croquettes and Iberian ham creamy
Acorn-fed feather pork shoulder with pesto and mango

VIVI'S MAIN

VIVI 'galets' stuffed with "carn d'olla" and black winter truffle
'Suquet' of monkfish, grilled crayfish, migas and tender garlic
Boneless shoulder of suckling lamb, celeriac and grilled asparagus

DESSERT

Yule log

PETIT FOURS

Coffee, nougat and 'neulas'

CELLAR

Perplejo White Wine, D.O.Rueda
Verdejo

Red Wine Viña Pomal 500, PDO Rioja
Garnacha and Tempranillo

Cava Codorniu Extra Brut Nature, PDO Cava
Chardonnay, Macabeo, Parellada y Xarel.lo

Beer, soft drinks and water

MENU: 80€ per person



VEGETARIAN MENU 24 | 25

APPETIZERS

Airbag of marinated zucchini and tomato

Truffled brioche with beet and avocado cream

Apple macaron with avocado and 'dukka' dust

VIVI'S MAIN

VIVI Rice with porcini and braised asparagus

Spinach cannelloni stuffed with seitan and winter truffle

Grilled mushrooms with artichokes, vegetables and creamed potatoes

DESSERT

Yule log

PETIT FOURS

Coffee, nougat and 'neulas'

CELLAR

Perplejo White Wine, PDO Rioja

Verdejo

Red Wine Viña Pomal 500, PDO Rioja

Garnacha and Tempranillo

Cava Codorniu Extra Brut Nature, PDO Cava

Chardonnay, Macabeo, Parellada and Xarel-lo

Beer, soft drinks and water



MENUE: 80€





KIDS MENU 24 | 25

APPETIZERS

Crunchy parmesan croquettes 'carn d'olla'
Croquettes Fresh baby squid in rice starch flour batter

STARTERS

'Rigatoni' with homemade pasta sauce (Neapolitan or Bolognese)

MAIN

Beef tenderloin with French fries

DESSERT

Selection of ice cream (vanilla, chocolate or strawberry)
or
Yule log

PETIT FOURS

Nougat and neulas

DRINKS

Juices, soft drinks and water

MENU: 55€ per person





CONTACT INFORMATION

casadevivi@kimptonvividorahotel.com

+34 678 187 562

+34 936 425 400

CONDITIONS

Price per person. VAT included.

Please contact our team regarding any food intolerances or allergies.

An allergens menu is at your disposal.

CANCELLATION POLICY

A credit card is required to guarantee payment in case of non-shows. Cancellation policy is strictly 96 hours prior to reservation. After that time the total amount of the reservation will be charged.



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