

KIMPTON
VIVIDORA
BARCELONA

NEW YEAR'S EVE MENU 2024





NEW YEAR'S EVE MENU

COLD APPETIZERS

Iberian acorn-fed pork pancake with red shrimp
Almadraba tuna tartar and nori seaweed cannelloni
Sea urchin with cockle caviar

HOT APPETIZERS

Gyoza of acorn-fed Iberian duck in Catalan style
Galician razor clams in beurre blanc sauce
King crab and caviar fritters

STARTERS

Salted red prawns, tomato basil vinaigrette, marinated cucumber
and prawn vichysoisse

CELLAR

White Wine Jean Leon 3055
PDO Penedès
Chardonnay

Red Wine Bozeto Exopoto
PDO Rioja
Tempranillo, Red Grenache
and Graciano

Ars Collecta Grand Rosè Reserva
PDO Cava, Catalunya
Pinot Noir and Chardonnay

Beer, soft drinks and water

MAINS

Grilled red mullet suquet, squid tartar and caviar
Venison tenderloin, creamy roasted chestnuts and fresh truffles

PRE-DESSERT

Lemon curd with white chocolate, meringue and lime ice cream

DESSERT

Hazelnut guianduaia, chocolate ganache, cocoa and raspberry crumbs
Nougat and neulas
New Year's grapes

MENU PRICE: 240€



NEW YEAR'S EVE MENU

VEGETARIAN

COLD APPETIZERS

Potato pancake with hummus and roasted pine nut cream
Filipino of creamy mutabal and cardamom dust
Cannelloni of marinated beetroot and nori seaweed tartar

HOT APPETIZERS

Gyoza heura Catalan style
Roasted eggplant and caviar fritter
Brioche with mushroom ragout and egg yolk cream

STARTER

Creamy rice with mushrooms, artichokes and winter truffle

MAIN COURSE

Vegetable ravioli with pesto, vegetable consommé and caramelized pine nuts
Sautéed mushrooms with vegetables and truffled celery veloute

PRE-DESSERT

Lemon curd with white chocolate, meringue and lime ice cream

DESSERT

Hazelnut gianduja, chocolate ganache, cocoa and raspberry crumbs
Nougat and neulas
New Year's grapes

CELLAR

White Wine Jean Leon 3055
PDO Penedès Chardonnay

Red Wine Bozeto Exopoto
PDO Rioja
Tempranillo, Red Grenache
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Ars Collecta Grand Rosè Reserva
PDO Cava, Cataluña
Pinot Noir and Chardonnay

Beer, soft drinks and water

MENU PRICE: 240

KIDS MENU

APPETIZERS

Crispy parmesan croquettes
Creamy roasted chicken croquettes
Mini veal hamburger

STARTER

Penne Rigatoni with choice of pasta sauce (Neapolitan or Bolognese)

MAINS

(choose one option)

Beef sirloin steak with hand-cut French fries
or
Grilled monkfish tail with hand-cut French fries

DESSERT

Hazelnut gianduja, chocolate ganache,
cocoa and raspberry crumbs

PETIT FOURSE

Nougat and neulas
New Year's grapes

BEVERAGES

Water, soft drinks, and juices

MENU PRICE: 70€







WELCOME 2025 IN THE PUREST VIVIDORA WAY!

All menus include post-dinner parties and two additional drinks

PROGRAM

20h Welcome drink at GOT
20.30h Dinner at Fauna Restaurant
23.30h Countdown and fireworks at Terraza de Vivi
00:15 Music, dancing with live music at Fauna
03h End of the Party

CONTACT INFORMATION

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CONDITIONS

December 31: Prepayment in advance is required. Cancellation policy is strictly 72 hours before the date. After that time the prepayment will be non-refundable.

Please do not hesitate to contact our team regarding any food intolerances or allergies.
An allergen chart at your disposal.

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