



HOTEL  
**MIRAMAR**  
BARCELONA  
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**BUSINESS MENU 2016**

### **STARTERS**

Tomato and Mozzarella Salad with Basil Oil

Lettuce Mezclum with Feta Cheese, Cherry Tomatoes, Dry Nuts and Modena Vinaigrette

Japanese Noodles Salad with Thai Style Prawns

King prawns bouquet with escarole and lemon vinaigrette

Peas Cream with Iberian ham Shaves

Tomatoes and tuna on coca bread with mezclum bouquet

### **MAIN COURSE**

Beef Tournedos with Red Wine Sauce and Comfit Potatoes

Salmon supreme aromatized with lime, accompanied with steamed Broccoli

Cod Catalan style with sautéed beans, garlic and parsley

Comfit Lamb with Creamy Mashed Celery

Pork sirloin with caramelized apples

Grilled Gilthead Supreme with Potatoe Gratin



### **DESSERTS**

Grilled pineapple with coconut ice cream

Fresh fruit salad

Chocolate Brownie with cream

Cheese Cake with Berries Sauce

Lemon tart

White Chocolate Cake

### **CELLAR**

Soft Drinks and juices

Mineral Water

Coffee and teas

***Price 49€ per person***

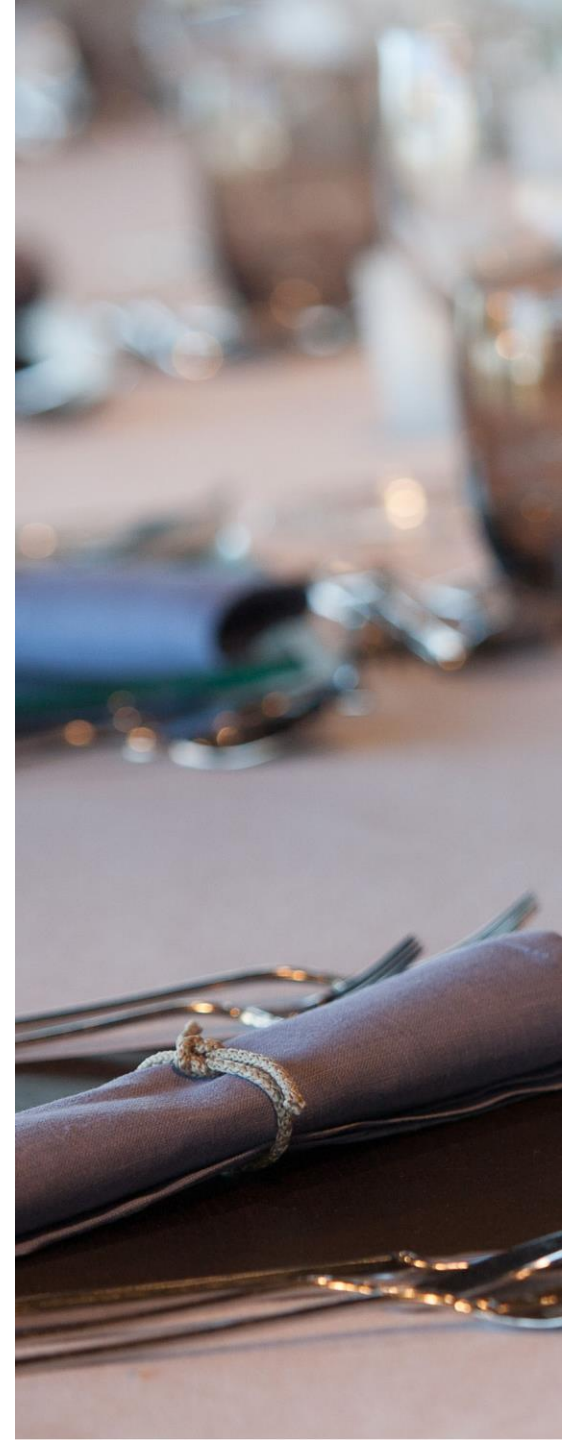
***10% VAT included***

All the group should have the same menu.

Starter, Main Course and Dessert

Minimum of 20 people required

Approximating duration of Service 1 hour



## CELLAR

**A.** Giró Ribot Blanc de Blancs (D.O. Penedés)  
Lo Petitó (D.O.Montsant)

**Price per person: 13€**

**B.** Giró Ribot Blanc de Blancs (D.O. Penedés)  
Lo Petitó (D.O. Montsant)  
Cava Codorniu Prima Vides

**Price per person: 15€**

**C.** Martivilli Verdejo (D.O. Rueda)  
Azpilicueta Crianza (D.O. Rioja)

**Price per person: 18€**

**D.** Martivilli Verdejo (D.O. Rueda)  
Emilio Moro Finca Resalso (D.O. Ribera del Duero)  
Perelada Brut Cuvée Especial

**Price per person: 20€**

Beers 5€ / Unit

**10% VAT Included**



## **OUR PROVIDERS:**

### **MUSIC**

DJ

DISCO MODA: Quino Fernandez

T. 93 330 33 00

[www.disco-moda.com](http://www.disco-moda.com)

LIVE MUSIC

DIVERTIMENTO: Carles Ruiz

T. 93 453 19 64 / M. 649 958 832

[www.divertimento.cat](http://www.divertimento.cat)

### **PHOTOGRAPH AND VIDEO**

DIANA SEGURA: Diana Segura

T. 93 457 95 93 / M. 609 11 02 24

[www.dianasegura.com](http://www.dianasegura.com)

MERMELADA PRODUCCIONES

David M. 670 732 277

Carla M. 620689 923

[www.mermeladaproducciones.com](http://www.mermeladaproducciones.com)

### **VIDEO CLIPS**

SHASTA DAISY PRODUCCIONS

Sergi Solera T. 609 353 567

[www.sdp.cat](http://www.sdp.cat)

### **FLOWER ARRANGEMENTS**

MITRE MANDRI: Mia Parramon

T.93 200 84 54

[www.mitremandriflors.com](http://www.mitremandriflors.com)

ENVIT: Laia Trías / Bárbara Pérez

T. 93 200 32 25 / 93 203 20 99

[www.envitbcn.com](http://www.envitbcn.com)

TAVOLA: Sofia Portabella

T. 93 159 29 76

[www.tavola.es](http://www.tavola.es)

FLORES NAVARRO: Noemí Miret

T. 93 207 36 61

[www.floresnavarro.com](http://www.floresnavarro.com)

### **FURNITURE AND EXTRA MATERIAL**

NUOVI PIATTI: Anna Badia

T. 93 470 10 29

[www.nuovipiatti.com](http://www.nuovipiatti.com)

