

**GALA
MENU**

HOTEL
MIRAMAR
BARCELONA
★ ★ ★ ★ ★ GL

Gala Menu



COLD APPETIZERS

(5 options to choose)

Salmorejo with tomato caviar ✓

Hummus with quail egg and green emulsion ✓

Roasted vegetables with braised onions, Kalamata olives and green shoots ✓

Veggy ceviche with mango and corn ✓

Prawns bonbon and sweet and sour sauce

Steak tartar with bread "soplao"

King crab whole wheat croissant

Crusty bread with Iberian ham

Shrimp ceviche on lime

Lime cause of marinated squid and green rmulsion

Red sea bass and mango aguachile

Marinated tuna dice with furikake and tobi tobiko

Foie and roasted apple savarin

Vegetarian ✓

Gala Menu



HOT APPETIZERS

(5 options to choose)

"Bravas" Miramar ✓

Mini veggie burger ✓

Roast croquettes

Pork jowl, cucumber and Kimchi sauce mini buns

Prawns gyoza and Deep sauces

Classic mini burger

Crunchy shrimp with green romesco

Cod fritters and quince "alioli"

Mini lamb burger "al Zaatar"

Mini pita of Cochinita pibil

Chicken buns and Sriracha emulsion

Crunchy Hoisin veal brick

Mushrooms risotto small clay pot

Mini black sausage and potato "trinxat" small clay pot

Selected white wine, red wine and cava

Mineral water - Soft Drinks - Beer - Martini

Vegetarian ✓

Gala Menu



STARTERS

(1 option to choose)

Marinated salmon tartare with seaweed Tosaka, Smetana cream and caviar

Roasted chicken and mushrooms ravioli, prawns and "Surf and turf" sauce

Mushrooms cream with potato timbale, poached egg and crunchy parmesan

"Salmorejo" with prawns ravioli and olives purée

Roasted vegetables millefeuille with lobster, romesco sauce and green leaves

Prawns, fruit and vegetables salad with lemon vinaigrette

Avocado hummus with red shrimp, citrus and fresh herbs

MAIN

(1 option to choose)

Beef tenderloin with truffled vegetable polenta and roast juice

Roast sweet veal with pumpkin purée and asparagus

Cod confit with mushrooms, almond purée and pea cream

Baked sea bass with vegetables and "beurre blanc" sauce

Marinated Iberian pork and pickled vegetables with bimbi

Turbot with potatoes and celeriac roasted, seasonal mushrooms and aniseed sauce

Lamb confit with onion and sautéed mushrooms

Gala Menu



DESSERTS

(1 option to chooe)

Raspberry ingot and vanilla cream

Creamy caramel chocolate and frosting coffee

Massini Miramar

Catalan cream

Carrot and coconut cake

Black chocolate and orange mousse with almond biscuit

Gala Menu



CELLAR INCLUDED

(1 option to choose)

WITHE WINE

Giró Ribot Karamba D.O. Penedès

Gregal d'Espiells D.O. Penedès

Martivilli D.O. Rueda

RED WINE

Azpilicueta D.O. Rioja

Casa Vella d'Espiells D.O. Penedès

Lo petitó D.O. Montsant

CAVA

AB Origine Giró Ribot D.O. Cava

Castell de Perelada Brut Nature D.O. Cava

Juvé & Camps Cinta Púrpura D.O. Cava

Mineral water

Soft drinks – Beer

Coffee – Tea - Infusions

Gala Menu



OPTIONAL PREMIUM CELLAR (1 option to choose)

Suplement: 6€ per person

WHITE WINE

Més que Paraules D.O.Catalunya

Terras Gauda D.O.Rias Baixas

El Perro Verde D.O.Rueda

RED WINE

Acústic D.O.Montsant

Termes D.O.Toro

Abadal 5 D.O.Pla del Bages

CAVA

Juvé & Camps Reserva de la Familia D.O. Cava

Gran Reserva Brut Nature Tutusaus D.O.Cava

Juvé & Camps Brut Rosé D.O.Cava

Gala Menu



GENERAL CONDITIONS

Price: 85€ per person

- *Price per person. VAT included*
- *Minimum of 25 people required*
- *Approximate duration of aperitif: 1 hour*
- *Approximate duration of service: 2 hours*
- *Supplement from 180 people 15€ per person*
- *In case of intolerance or food allergy, please inform at the time of booking*

The price of Gala Menu includes:

- *Standard Hotel's Material*
- *Service staff*
- *Printing minutes and sitting*
- *Cloakroom service*

The price of Gala Menu not includes:

- *Open Bar: 2h Open Bar supplement 28€ per person. VAT Included*
- *3rd Open Bar hour supplement 10€ per person . VAT Included*
- *Flower decoration*
- *Special table clothes and material*
- *Music*

HOTEL
MIRAMAR
BARCELONA
— ★ ★ ★ ★ ★ GL —

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