

NEW YEAR'S EVE



NEW YEAR'S EVE SPECIAL APPETIZER

Truffle consommé "Amelie" oysters, salicornia and citrus air Tuna tartare with caviar Foie and apple

MAIN COURSES

Scallop and red prawn salad Sea bass with sea cucumber, shrimp juice and roasted celery Rossini beef tenderloin, confit salsify and sweet potato chips

PRE DESSERT

Yuzu cream with cava pineapple and kaffir lime ice cream

DESSERT

Almond, hazelnut cake and milk chocolate Nougat, waffles and petit fours

Water, coffee, goodie bag and good luck grapes

CELLAR

Ruinart R A.O.C. Champagne, France Cloudy Bay D.O. Marlborough, New Zeland Tayaimgut Crianza D.O. Penedès Termes D.O. Toro Ruinart Rosé A.O.C Champagne, France

PRICE: €230

Price per person - VAT included

CHILD MENU (Children under 12 years old)



APPETIZERS

Mushrooms croquettes Andalusian squid cone Iberian ham airbag with caviaroli

MAIN COURSES

Panko shrimp brochette, homemade ketchup and salad Range chicken cannelloni, bechamel sauce and parmesan shavings

PRE DESSERT

Creamy vanilla with strawberries

DESSERT

Chocolate and hazelnut coulant with vanilla ice cream

Nougat, waffles and petit fours

PRICE: €70

Price per person - VAT included

NEW YEAR'S EVE



From 8:30 p.m. to 3:00 a.m. Live music and Dj. Open bar included

TERMS AND CONDITIONS NEW YEAR'S EVE

Advance sale until December 19th: 210€ per person VAT included

Children from 12 to 18 years old Same menu as adults without alcoholic drinks: € 120 per person- VAT included

> Please note that in order to confirm the booking we require the full payment in advance

CANCELLATION POLICY

Reservations can be cancelled free of charge until December 17th

In case of cancellation between December 18th and December 23rd, a charge of 50% will be applied

From December 24th onwards it is not possible to cancel reservations and the full payment will be charged



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