



HOTEL
MIRAMAR
BARCELONA
★ ★ ★ ★ ★ GL



NEW YEAR'S EVE



NEW YEAR'S EVE



APPETIZERS

Oyster in ceviche
Asian pickled red prawn
Foie yogurt with caramelised pistachio
Black Angus beef mini pita

MAIN COURSES

Scallops carpaccio with citrus, smoked herring and yuzu emulsion
Sea bass with barnacles, codium seaweed cream and crystal prawn
Bonless kid goat shoulder at low temperature, creamy celery,
chanterelles and Thai aubergine

PRE DESSERT

Creamy basil, mint and lemon kefir ice cream

DESSERT

Éclair, cream and vanilla chantilly

Nougat, wafers and petit fours
Water, coffee and Good Luck Grapes

CELLAR

*Maria Rigol Ordi Gran Reserva, Maria Rigol Ordi, DO Cava
Ekam, Castell d'Encus, DO Costers del Segre
Albariño Pedralonga, Pedralonga, DO Rías Baixas
Coma Vella, Mas d'En Gil, DOQ Priorat
Taittinger Brut Réserve, Taittinger, AOC Champagne*

CHILD MENU (Children under 12 years old)



APPETIZERS

Porcini mushroom croquettes
Andalusian style squid cone
Iberian ham airbag with caviaroli

MAIN COURSES

Panko shrimp brochette, homemade ketchup and salad
Free 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
Water and Good Luck Grapes

NEW YEAR'S EVE



TERMS AND CONDITIONS NEW YEAR'S EVE

Price: 220€ per person - VAT included

Children from 13 to 17 years old same menú as adults
without alcoholic drinks: 130€ per person- VAT included

Children up to 12 years: 70€ per person - VAT included

Dinner from 8:30 p.m.

Live music and DJ

Drink service included

CANCELLATION POLICY

In case of cancellation between December 14th 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



Plaza Carlos Ibáñez, N°3 | 08038 Barcelona

Tel. (+34) 93 281 16 00 sales@hotelmiramarbarcelona.com

www.hotelmiramarbarcelona.com