



GALA  
MENU  
2018

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HOTEL MIRAMAR BARCELONA

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# GALA MENU

## COLD APPETIZERS (Choose five options)

Mexican Bloody Mary  
Salmorejo with pepper caviar  
Pumpkin and mushrooms cappuccino  
Foie candy and sablé of species  
Steak tartar  
Shrimp and corn ceviche  
Shrimp ceviche on lime  
Coca bread of roasted peppers and pickled mushrooms  
Limean Cause of marinated squid  
Weakfish cocktail with mango  
Smoked sardine Ssam and tomato confit  
Veggy ceviche  
Wholemeal croissant of txangurro  
Iberian ham roll  
Cod Brandade  
Sweet and sour duck rilette  
Savarin of foie gras and apple  
Hummus with quail egg and green emulsion  
Coca bread of roasted peppers and green shoots

## HOT APPETIZERS (Choose five options)

Ham and mushroom croquettes  
Potato rolls filled with stir-fry meat  
Cod fritters and pear with oil and garlic sauce  
Crispy prawns with green "romesco"  
Gyoza of prawns and their sauces  
Parmentier with marinated jowls  
"Patatas bravas" Miramar  
Duck dumpling and Hoisin sauce  
Low-temperature octopus and bacon skewers  
Shrimp shumai with coconut sauce  
Mini hot brioche of "sobrasada" and goat cheese  
Buns of candied gill, cucumber and Kimchi sauce  
Truffled Bikini  
Classic mini burger  
Mini lamb burger at al Zaatar style  
Mini vegetable burger  
Chicken and mole taco

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## STARTERS (Choose 1 option)

- Tartare of marinated salmon with tosaka seaweed, smetana cream and its caviar
- "Sea and mountain" of scallops and prawns with Iberian ham and gnocchi
- Cream of mushrooms with potato kettledrum, poached egg and crunchy parmesan
- Salmorejo with prawns ravioli and olives base
- Scallop millefeuille with lobster, "romesco" and escarole
- Shrimp salad, contrasts of fruit and vegetables with lemon vinaigrette
- Hummus of avocado and red shrimp, citrus fruits and fresh herbs

## MAIN (Choose 1 option)

- Beef tenderloin with truffled polenta of vegetables and roast juice
- Marinated roast veal with pumpkin puree and asparagus
- Cod confit with porcini, almond pure and pea cream
- Grilled sea bass with vegetables and "beurre blanc" sauce
- Iberian ham marinated with broccolini and pickled vegetables
- Turbot with roasted potatoes and celery, seasonal mushrooms and aniseed sauce
- Confit of lamb with sautéed onion and sautéed mushrooms

## DESSERTS (Choose 1 option)

- Raspberry cake and vanilla cream
- Creamy caramel chocolate and coffee frosting
- Massini Miramar
- Catalan cream
- Carrot and coconut cake
- Black and orange chocolate mousse with almond biscuit

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## CELLAR (Choose 1 option)

### WHITE WINE

Giró Ribot Karamba D.O. Penedès  
Gragal d'Espiells D.O. Penedès  
Martivilli D.O. Rueda  
Raimat D.O. Costers del Segre

### RED WINE

Azpilicueta D.O. Rioja  
Casa Vella d'Espiells D.O. Penedès  
Lo petitó D.O. Montsant  
Finca Resalso D.O. Ribera del Duero

### CAVA

AB Origine Giró Ribot D.O. Cava  
Castell de Perelada Brut Nature D.O. Cava  
Juvé & Camps Cinta Púrpura D.O. Cava  
Mistinguet D.O. Cava

**Price: 85€ per person 10% VAT included**

### GENERAL CONDITIONS

Minimum of 25 people required  
Approximate duration of service: 45 minutes Aperitif plus 1h30 Meal

The price of Gala Menu includes:

- Standard hotel's Material

The price of Gala Menu not includes:

- Open Bar: 2h Open Bar supplement 28€ 10% VAT Included / Person
- 3rd Open Bar hour supplement 10€ 10% VAT Included / Person
- Flower decoration
- Special table clothes and material
- Music

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★ ★ ★ ★ GL

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