HOTEL MIRAMAR BARCELONA

NEW YEAR'S EVE

NEW YEAR'S EVE 31^{s1}

NEW YEAR'S EVE SPECIAL APPETIZER

Oyster with apple, fennel and sea air Marinated shrimp Thai-style Scallop with salicornia and plankton Torelló 225 Brut Nature Gran Reserva D.O.Cava Xarel·lo, Macabeu, Parellada

MAIN COURSES

Lobster salad, mini vegetables and sea urchin coulis Cloudy Bay D.O. Marlborough, Nueva Zelanda Sauvignon Blanc

Sea bass "suquet", artichokes and sea cucumber Belondrade y Lurton D.O. Rueda Verdejo

Suckling pig with pear terrine and spicy mango chutney Numanthia D.O. Toro Tempranillo, Garnatxa

PRE DESSERT

Scented tangerine cream and citric ice cream

DESSERT Chocolate-hazel-gold Ruinart Rosé A.O.C. Champagne Chardonnay, Pinot noir

Nougats, wafers and petit fours

Water, coffee, goodie bag and good luck grapes Live music and DJ, Open bar included. From 8:30pm to 3:00am

PRICE: 230€

Price per person - VAT included If you have any allergies, please let us know when making your booking.

NEW YEAR'S EVE 31st

TERMS AND CONDITIONS NEW YEAR'S EVE

Advance sale until December 19th 210€ 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



Happy New Year!

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