



HOTEL
MIRAMAR
BARCELONA
— ★ ★ ★ ★ ★ GL —

CHRISTMAS 2019
corporate menus

MENU 1



APPETIZER

Tupinambo cream soup, truffle and porcini mushrooms foam

STARTER

Roasted vegetables on “coca” bread, duck ham, mushrooms and smoked sardine with green romesco sauce

MAIN

(1 option to choose)

Veal cannelloni, chestnut bechamel, parmesan shavings and red wine sauce

or

Hake with creamy celery, cockles, codium and citrus green sauce

DESSERT

Strawberry yogurt panna cotta

or

Nougat tiramisu

Petit fours, waffles and nougat

CELLAR

White wine: Gregal d’Espiells D.O.Penedès

Red wine: Casa Vella d’Espiells D.O.Penedès

Cava : Juvé & Camps Cinta Púrpura

Mineral water and coffee

PRICE: 58€ PER PERSON. VAT INCLUDED

Approximated duration of Service 1 hour and a half. Price per person. VAT included.

MENU 2



APPETIZER

Mini roasted croquettes
Prawn and coconut ceviche

STARTER

“Surf and turf” free range chicken and
porcini mushroom ravioli with prawns

MAIN

(1 option to choose)

Baked sea bass with seasonal vegetables
and soft miso sauce

or

Boneless suckling pig, pumpkin and sweet potatoes purée,
shallots and confit tomatoes

DESSERT

Nougat tiramisu

or

Fruits tartlet

Petit fours, waffles and nougat

CELLAR

White wine: Gregal d’Espiells D.O.Penedès
Red wine: Casa Vella d’Espiells D.O.Penedès
Cava : Juvé & Camps Cinta Púrpura

Mineral water and coffee

PRECIO: 65€ PER PERSON. VAT INCLUDED

Approximated duration of Service 1 hour and a half. Price per person. VAT included.

MENU 3



APPETIZER

Smoked salmon cupcake and raifort brush strokes
Octopus and bacon skewer with smoked potato parmentier
Cassava chips with spices

STARTER

Spider crab royal with king crab, seaweed and saffron emulsion

MAIN

(1 option to choose)

“Romescada” of fish of the day with prawns,
confit artichokes and potatoes
or
Beef sirloin a la moutarde with confit onions, ingot potato,
mushrooms and merlot sauce

DESSERT

Yuzu citrus cake
or
Tatin with almond and nougat ice cream

Petit fours, waffles and nougat

CELLAR

White wine: Gregal d’Espiells D.O.Penedès
Red wine: Casa Vella d’Espiells D.O.Penedès
Cava : Juvé & Camps Cinta Púrpura

Mineral water and coffee

PRECIO: 70€ PER PERSON. VAT INCLUDED

Approximated duration of Service 1 hour and a half. Price per person. VAT included.

COCKTAIL



Iberian ham cones with airbag bread
Smoked salmon and tobi tobiko tartlet
Mussels in citrus marinade
Prawn and coconut ceviche
Beetroot blinis, quail egg and caviaroli
Creamy roasted eggplant, goat cheese and breadsticks
Parmesan cookie

APPETIZERS

(6 options to choose)

Cod fritters and ink emulsion
Chicken and foie cannelloni with wine sauce
Mini vegetable burger with confit onion and kimchi
Roast croquettes
Squid "rabas" cones and chive emulsion
Vegetable gyoza with coco Thai coco sauce
Marinated shrimp and portobello mushroom skewer with herbal oil
"Rovira" Majorcan sausage warm sandwich
Mini bao bread of "cochinilla pibil" and pickled onions

STATIONS

(1 option to choose)

Fish rice station
Free range chicken and mushroom rice station
Vegetable fideuá station

DESSERTS

Creamy spiced chocolate
Strawberry yogurt panna cotta

Petit fours, waffles and nougat

CELLAR

White wine: Gregal d'Espiells D.O.Penedès
Red wine: Casa Vella d'Espiells D.O.Penedès
Cava : Juvé & Camps Cinta Púrpura

Mineral water and coffee

PRICE: 68€ PER PERSON. VAT INCLUDED

Minimum of 25 people required. Approximated duration of service 2 hours
Price per person. VAT included.

VEGETARIAN OPTIONS

(2 options to choose)



"Causa Limeña" with green beans, pickled mushrooms
and kimchi emulsion

Salad with burratina cheese, zucchini,
divine tomatoes and truffle oil

Organic quinoa salad with smoked tofu,
eggplant, avocado and baby sprouts

Beetroot hummus with crudités,
herbs and papadums

Seaweed, citrus, daikon, Japanese onion
and Portobello mushroom salad

Assorted of vegetables, creamy mushrooms
and egg at 62°

Vegetarian rice paella with
artichokes and mushrooms

Gnocchi with spinach, squash,
asparagus and truffle butter

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BARCELONA

★ ★ ★ ★ ★ GL



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