

A man and a woman are seated at a table in a restaurant, smiling and holding wine glasses. The man is wearing a white shirt and the woman is wearing a black off-the-shoulder top. The table is set with wine glasses, water glasses, and a bowl of food. The background features a wooden wall and a spherical light fixture.

KIMPTON
VIVIDORA
BARCELONA

CHRISTMAS
GROUP MENUS



GROUP MENU 2022

SNACKS TO SHARE:

Jamón Ibérico 'airbag' with tomato
Posh bikini – aged beef tartar, cured egg yolk and truffle
Bravas by VIVI
Roast chicken and foie croquettes
Foie bonbons dusted in dukkah (supl. 3€ x 2 un)
L'Escala 00 anchovy on seaweed bread with arbequina olive caviar (supl. 2€ x 1 un)
Grilled octopus with kimchi salsa (supl. 3€ x 2 un)
Crumbled suckling pork brioche with apple cream (supl. 2€ x 1 un)
Jamón ibérico de bellota croquettes (supl. 3€ x 2 un)

STARTERS

(choose one option)

Foie mille-feuille salad, candied hazelnuts and pine nut cream
Roasted meats cannelloni, foie, soubise sauce and winter truffles
Fisherman's rice with cuttlefish, baby squid and Blanes prawns
Lobster salad, coral mayonnaise and apple jelly (supl. 7€ per person)
Grilled zamburiñas (small scallops), cream of clams and coconut soil (sup. 4€ per person)

MAINS

(choose one option)

Grilled seabass with confit potatoes, pistachio and tomato vinaigrette
Hake brochettes with tender stewed cod cheeks and blood sausage
Low temperature veal cheek, baby vegetables and their roasting juices
Iberian pork shoulder stew, glazed onions and mushrooms
Monkfish suquet – crayfish, crunchy Iberian bread crumbs and garlic
(supl. 5€ per person)
Aged beef tenderloin, glazed baby potatoes and char-grilled asparagus
(supl. 5€ per person)

DESSERTS

(choose one option)

Chocolate world
Golden rennet apple and vanilla sponge tart
Kaffir lime pie with coconut ice-cream

SELECTION OF TURRONS AND FESTIVE WAFERS

50€



GROUP MENU 2022
VEGETARIAN

SNACKS TO SHARE:

'Airbag' of cured pumpkin and tomato
Roast seasonal vegetables, seaweed bread and arbequina olive caviar
Bravas by VIVI
Creamy porcini croquettes

STARTERS

(choose one option)

Seitan cannelloni with almond and truffle soubise
Seaweed 'coca' with roast vegetables and arbequina olive caviar

MAINS

(choose one option)

Creamy porcini rice, grilled artichokes and baby vegetables
Vegetable stew with chanterelles, golden trumpet mushrooms and glazed scallions

DESSERTS

(choose one options)

Chocolate world
Golden rennet apple and vanilla sponge tart
Kaffir lime pie with coconut ice-cream

SELECTION OF TURRONS AND FESTIVE WAFERS

50€



DRINK INCLUDED

Water, soft drinks, white wine and red wine.

EXTRAS

Glass of cava supplement +4€/person.
Supplement cava on menu + 6€/person.
Coffees not included.

CONDITIONS

Selection of the same menu for the whole group at least 5 working days before the celebration.
Price per person. VAT included.

CONTACT

Bcnki.sales@ihg.com

+34 936425405

+34 936425400

Kimptonvivorahotel.com

Casadevivi.com