











HEAVY COCKTAILS

KIMPTON VIVIDORA BARCELONA



A GASTRONOMIC SPACE THAT MAKES YOU FEEL RIGHT AT HOME

Casa de Vivi is a friend's house, but in a luxurious space, Hotel Kimpton Vividora 5*. It is the anfitrion that everyone wants to have: it is your home when you are not at home. A multidisciplinary space (bar, dining room and terrace) that says good morning or good evening at GOT (what do you prefer a coffee or a cocktail?), proposes breakfast, lunch or dinner at FAUNA and invites you to enjoy the views of the city from its rooftop, the TERRAZA DE VIVI.

Enjoy 2h of free parking in SABA Catedral with your reservation.

HEAVY COCKTAILS

HEAVY COCKTAIL "Be Yourself"

TO CHOOSE:

5 cold appetizers 5 hot appetizers 1 station 1 dessert

DRINKS INCLUDED

Mineral water Soft drinks Beer House white wine House red wine

HEAVY COCKTAIL "Make it Count"

TO CHOOSE: 6 cold appetizers 6 hot appetizers 1 station 1 dessert

HEAVY COCKTAIL "Have Fun"

TO CHOOSE: 8 cold appetizers 8 hot appetizers 2 stations 1 dessert

DRINKS INCLUDED

Mineral water Soft drinks Beer House white wine House red wine

DRINKS INCLUDED

Mineral water Soft drinks Beer House white wine House red wine

MENU HEAVY COCKTAILS

COLD APPETIZERS to choose

Cassava and plantain chips Gordal olive bubble and smoked eel Iberian acorn-fed ham and tomato airbag Anchovies from l'Escala 00 with seaweed bread and Arbequina caviar Marinated salmon and lemongrass mayonnaise blinis Red tuna tartar with nori seaweed cone Mini Caesar salad with crispy confit chicken and Parmesan Salad with tuna belly, olives and chili pepper Sandwich with beef tenderloin, cream yolk and truffle Apple macaron with foie gras and Duca powder White garlic with prawns and sage oil

> HOT APPETIZERS to choose

Acorn-fed Iberian ham croquettes Roasted chicken croquettes Honeyed cep croquettes Cod fritters with honey and lime Our crispy bravas, aioli and chipotle sauce VIVI potato omelette Grilled octopus, kimchi sauce and black garlic aioli Mini burgers with Girona beef sirloin and Comté cheese Chicken satay with coconut milk and peanut Roast, foie and truffle cannelloni Brioche of crumbled suckling pig and apple cream

STATIONS

to choose

VIVI'S Vermouth: Pickled mussels, steamed cockles, gordal olives stuffed with Iberian ham and gildas Assortment of national cheeses with nuts, quince and homemade jams Iberian sausages with coca bread and tomato Fried quail eggs with candied potatoes: Made at the moment and accompanied by botifarra del perol, sobrasada, cured cansalada or vegetables Parellada fishermen's rice Black rice with cuttlefish, baby squid and roasted pear alioli Rabbit rice, Iberian sausage and artichokes Mushroom and wild asparagus risotto Sushi station (supplement of 16€ per person) Barbecue from different world cuisines (supplement of 20€ per person) Girona beef steak aged for 60 days Acom-fed Iberian pork Chicken & vegetable brochette

DESSERTS

to choose

Carrot Cake with cream cheese Fruit flavored with liqueurs Vivi's Sweets (mini chocolate and walnut brownie, Lemon pie and Ermesenda de Eroles creamy cheesecake)

GENERAL CONDITIONS

- The same menu must be chosen for the whole group.

-The menu selection must be notified at least 7 days before the day of the event.

- Prior notification must be given of any allergy or intolerance when confirming the menu so that a suitable alternative can be offered.

- Duration of meal service: 120 minutes. Minimum 40 people.



CONTACT

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