



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 anfitrión 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

DRINKS INCLUDED

Mineral water
Soft drinks
Beer
House white wine
House red wine

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

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

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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