
OUR MENUS FOR

CHRISTMAS

FOR GROUPS

Thoughtfully crafted for
those who matter most



KIMPTON
VIVIDORA
BARCELONA

VIVI'S CUISINE

SHARED APPETIZERS

Oyster with its Pearl
Premium Cecina from León with Crystal Bread
A Selection of Artisan Cheeses from LA DESPENSA DE VIVI
Creamy Iberian Ham Croquettes
Crispy Sobrasada with Honey

STARTERS

(choose one)

Pak Choi Salad with Blueberries, Roasted Sweet Potato Purée, Tomato & Basil, and Green Pistachio Vinaigrette
Open King Crab Ravioli with White Garlic Cream and Coconut
Grilled Hokkaido Pumpkin with Fresh Mató Cheese and Hazelnut Vinaigrette
Open Spider Crab Ravioli with Ajoblanco, Garlic and Coconut

MAIN COURSES

(choose one)

Fresh White Fish with Hermitage Butter and Citrus Jus
Milk-Fed Veal with Truffle Parmesan Purée and Glazed Pearl Onions
Milanese-Style Artichoke & Porcini Rice with Fogassa Cheese

DESSERTS

(choose one)

Traditional Buñuelos de Viento Filled with Chocolate Truffle, Served with Warm 70% Dark Chocolate Sauce
Santa Teresa Torrija with Crème Anglaise
Warm Tarte Tatin with Crème Fraîche

ASSORTMENT OF SPANISH NOUGAT & NEULAS

BEVERAGES

1 Welcome Glass of Cava
Water, Soft Drinks, Beer, White Wine & Red Wine
1 Premium Mixed Drink, Compliments of the House

WINE SELECTION

San Millán Tempranillo, D.O.Ca. Rioja
San Millán Verdejo, D.O. Rueda

WINE UPGRADE

(+ 8€ per person)

Pomal Selección 500, Garnacha & Tempranillo, D.O.Ca. Rioja
La Armonía, Chardonnay, D.O. Costers del Segre
Parxet Brut Reserva, Macabeo, Pansa Blanca & Parellada, D.O. Cava

60€

VIVI'S SELECTION

SHARED APPETIZERS

Premium Cecina from León with Crystal Bread
A Selection of Artisan Cheeses from LA DESPENSA DE VIVI
Iberian Pork Gyoza with Winter Black Truffle
Fauna's Steak Tartare with Crispy Patatas Bravas
Creamy Iberian Ham Croquettes
Crispy Sobrasada with Honey

STARTERS

(choose one)

Pak Choi Salad with Blueberries, Roasted Sweet Potato Purée, Tomato & Basil, and Green Pistachio Vinaigrette
Three-Meat Cannelloni with Foie Gras and Fresh Black Truffle
Grilled Hokkaido Pumpkin with Fresh Mató Cheese and Hazelnut Vinaigrette

MAIN COURSES

(choose one)

Monkfish and Shellfish in Green Sauce
Dry-Aged Grilled Beef Tenderloin with Ash
Milanese-Style Artichoke & Porcini Rice with Fogassa Cheese

DESSERTS

(choose one)

Traditional Buñuelos de Viento Filled with Chocolate Truffle, Served with Warm 70% Dark Chocolate Sauce
Santa Teresa Torrija with Crème Anglaise
VIVI's Tarte Tatin

ASSORTMENT OF SPANISH NOUGAT & NEULAS

BEVERAGES

1 Welcome Glass of Cava
Water, Soft Drinks, Beer, White Wine & Red Wine
1 Premium Mixed Drink, Compliments of the House

WINE SELECTION

San Millán Tempranillo, D.O.Ca. Rioja
San Millán Verdejo, D.O. Rueda

WINE UPGRADE

(+ 8€ per person)

Pomal Selección 500, Garnacha & Tempranillo, D.O.Ca. Rioja
La Armonía, Chardonnay, D.O. Costers del Segre
Parxet Brut Reserva, Macabeo, Pansa Blanca & Parellada, D.O. Cava

65€

VIVI'S VEGETARIAN SELECTION

SHARED APPETIZERS

Marinated Zucchini Airbag with Tomato
A Selection of Artisan Cheeses from LA DESPENSA DE VIVI
Catalan-Style Heura Gyoza
Creamy Porcini Croquettes
Coca de Recapte with Semi-Dried Tomatoes

STARTERS

(choose one)

Roasted Pumpkin Raviolone with Seitan and Almond Milk Soubise
Grilled Hokkaido Pumpkin with Fresh Mató Cheese and Hazelnut Vinaigrette

MAIN COURSES

(choose one)

Creamy Porcini Rice with Grilled Artichokes and Baby Vegetables
Roasted Cauliflower with Avocado, Miso, and Pickled Vegetables

DESSERTS

(choose one)

Red Berry Delight
VIVI's Tarte Tatin
Idiazabal Cheesecake with Vanilla Ice Cream

ASSORTMENT OF SPANISH NOUGAT & NEULAS

BEVERAGES

1 Welcome Glass of Cava
Water, Soft Drinks, Beer, White Wine & Red Wine
1 Premium Mixed Drink, Compliments of the House

WINE SELECTION

San Millán Tempranillo, D.O.Ca. Rioja
San Millán Verdejo, D.O. Rueda

WINE UPGRADE

(+ 8€ per person)

Pomal Selección 500, Garnacha & Tempranillo, D.O.Ca. Rioja
La Armonía, Chardonnay, D.O. Costers del Segre
Parxet Brut Reserva, Macabeo, Pansa Blanca & Parellada, D.O. Cava

60€

GRAND COCKTAIL

COLD CANAPÉS

Acorn-Fed Iberian Ham with Crystal Bread
Savory Smoked Eggplant Pancake with Anchovy
Smoked King Crab Fritter with Lumpfish
Fauna's Steak Tartare with Crispy Patatas Bravas
Pickled Carrot Sam

HOT CANAPÉS

Creamy Roast Chicken Croquettes
Sobrasada & Honey Cannoli
Iberian Pork Gyoza
Gratinated Scallop Taco with Béarnaise Sauce
Iberian Cheek Brioche with Red Onion

LIVE STATION

Fisherman's Rice with Shrimp, Monkfish & Cuttlefish

DESSERTS

Mini Chocolate & Walnut Brownie
Lemon Pie
Creamy Idiazabal Cheesecake

ASSORTMENT OF SPANISH NOUGAT & NEULAS

BEVERAGES

1 Welcome Glass of Cava
Water, Soft Drinks, Beer, White Wine & Red Wine
1 Premium Mixed Drink, Compliments of the House

WINE SELECTION

San Millán Tempranillo, D.O.Ca. Rioja
San Millán Verdejo, D.O. Rueda

WINE UPGRADE

(+ 8€ per person)

Pomal Selección 500, Garnacha & Tempranillo, D.O.Ca. Rioja
La Armonía, Chardonnay, D.O. Costers del Segre
Parxet Brut Reserva, Macabeo, Pansa Blanca & Parellada, D.O. Cava

70€

EXTRAS:

Cava supplement during dinner: +€10/person.

Ticket option: €12/ticket (1 mixed drink).

2 hours of open bar: +€42/person.

Premium wine selection: +€8/person:

Pomal Selección 500, Garnacha and Tempranillo, D.O.Ca. Rioja

La Armonía, Chardonnay, D.O. Costers del Segre

Parxet Brut Reserva, Macabeo, Pansa Blanca and Parellada, D.O.

Cava

CONDITIONS:

Dish selection must be made at least 10 business days before the event.

Price per person. VAT included.

All guests at the table must choose the same menu.

Exclusive use of the space: subject to a rental fee.

Exclusive use of the space included for groups of more than 55 people.

Menu applicable to groups of a minimum of 10 people.

Any allergies/dietary requirements must be communicated in advance so that a suitable alternative can be provided.

CONTACT:

Bcnki.sales@ihg.com

Hotel: +34 936 425 400

Celia: +34 617 389 376

Caro: +34 607 610 168

Marc: +34 674 853 033